



Mount Lavinia Hotel has launched new dinnertime experiences aimed specifically at travellers and visitors looking for conversation, company and a unique experience over dinner.

A signature event, Winemakers nights with Chef Mats is a monthly occurrence where winemakers will showcase their wines and Chef Mats will match and pair them with delectable food dishes.

Slow Food nights with Chef Indika brings out Mount Lavinia Hotel's commitment for an eco gastronomic experience offering the freshest dishes prepared from local ingredients found within the destination.

September will hail Slow Food Danish style, while at the WE Dining night with Chef Pubilis, diners will learn about and experience first hand the uniqueness of Sri Lankan cuisine. The menu will be inspired by local ingredients and complimented by the intrinsic value of a range of Sri Lankan food.

Catering and conventions are also offered. The sole vision of Mount Lavinia Hotel is to devise and execute an on-going strategy that ensures the complete care of both their internal and external customers. It begins with an eminent team, which includes Alex Sirisena, Assistant Director Catering and Conventions, Chef Pubilis, Chef Indika Jayawardena and Mats Petersson.

For General Manager, Anura Dewapura, equipping the hotel with specialised people is a necessary step to enable him to further his policy of, "Nothing called no for outdoors or indoors our answer is yes we can". Every step has been taken to meet the changing patterns in both the demands of customers as well as the growing client variation.