

Renuka City Hotel reopens its doors with a new look



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Renuka City Hotel reopened with its newly refurbished guestrooms. “With tourist arrivals expected to increase over the next few months, the minimum rate in the city firmly established and with the Government fast-tracking development, the refurbishment of the hotel is certainly timely,” said Shibani Thambiyah, Joint Managing Director of Renuka City Hotel.

Having been in operation for almost forty years, Hotel Renuka, along with Renuka City Hotel, has been committed to offer high-end services to both its leisure and business traveller. Adopting the theme, ‘Rediscover Renuka’, the new additions have changed the look and feel of this city hotel as it strives to maintain excellence through upgraded services and facilities. Although the hotel has gained much popularity among returning clients and the older generations over the years, the revamp of the hotel has also been aimed at attracting a new and younger market segment, so that the legacy of the hotel can be carried on.

Expressing her thoughts on the objective of the refurbishment Arnila Thambiyah, Joint Managing Director of Renuka City Hotel stated that the hotel was redesigned to cater to the growing numbers of discerning tourists as well as their changing needs. Renuka City Hotel is now equipped with a host of modern amenities that promises its diverse clientele world-class facilities and services at the best value.

In addition to the upgraded facilities of Renuka City Hotel, Hotel Renuka provides guestrooms including deluxe rooms which have all gone through a similar refurbishment. Hotel Renuka also offers the banquet hall, Paradise Room, which can accommodate up to 250 guests.

The twin hotels feature their signature restaurant the Palmyrah, serving authentic

Sri Lankan cuisine with an emphasis on classic Jaffna fare. The Palmyrah also features comprehensive continental and Indian cuisine. The chefs at the Palmyrah restaurant have mastered the art of preparing and presenting Jaffna cuisine just like it is made at homes in the Northern peninsular. Signature dishes include mutton paal poriyal, fried fish pittu, Jaffna whole crab curry, odiyala kool and milk hoppers, the 'must haves' for all Sri Lankans, expatriates and visitors to the island.