Sea Spray Restaurant opens at Galle Face Hotel

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Sea Spray’s 160 capacity outdoor terrace
Adam Gaunt Evans,
Executive Chef

The Sea Spray Restaurant re-opened at the Galle Face Hotel after a three-year period of restorations. The restaurant boasts the largest oceanfront dining area in Colombo and has its sights set on becoming one of Sri Lanka’s top seafood restaurants.

The evening party, introduced a new menu compromising of dishes such as, Ceylon Arrack-coconut Thermidor – native Ceylon lobster flamed in Ceylon Arrack with a thermidor glaze and toasted coconut. The other delectable highlights include a red snapper ceviche marinated in coconut-lime with a hot and sour jelly, pomelo, fresh lime leaf and chilli. The dessert menu also features some decadent signature treats for patrons to indulge in, the passion fruit and buffalo curd crème brûlée cooked in a clay pot, a very contemporary interpretation of Sri Lankan curd and treacle indeed.

“Rediscover the art of dining by the sea. Get a front row seat to watch nature paint a spectacular sunset. Take your pick from an eclectic selection of fruits of the sea, waiting to be passionately prepared,” said Antony Paton, General Manager of Galle Face Hotel with enthusiasm.

Speaking further about the Galle Face Hotel, Paton commented, “When re-designing the restaurant it was essential that we kept our expansive outdoor terrace, where we seat most of our guests. The deck has a capacity for 160 people.

With the restoration that took place over three years, we wanted to honour, while elevating, the seaside dining affair.’

The menu for Sea Spray was created by UK based Adam Gaunt-Evans, Executive Chef who has been with The Galle Face Hotel since last October in collaboration with Sea Spray’s new Chef de Cuisine Jagath Raveendra who has over 26 years of experience in numerous world class hotels.