Seafood Relished for Decades

Posted on

Reeb Garden at the Sea Fish Restaurant is a delightful place at which to dine

Sea Fish Restaurant located within the bustling city precincts has been a favourite in Colombo since 1969. Quaint with a charming ambience, the restaurant serves scrumptious and wholesome seafood fare.

Words Keshini de Silva | **Photography** Vishwathan Tharmakulasingham

Illuminated by the glow of lanterns, the path to Sea Fish Restaurant is enchanting after sunset. Diners are welcomed with warm hospitality and served in a comfortable setting reminiscent of 20th-century Sri Lanka. Opened from 11am to 11pm, the restaurant creates a dining environment that caters to Sri Lankans and tourists alike.

Luminescent at night, Sea Fish Restaurant's al fresco dining area, Reeb Garden, is a

delightful place to dine at. Mouth-watering aromas rise from the hopper station and sizzling BBQ grill on weekends. Theme nights, a favourite among patrons, are usually held on Fridays and Saturdays.

The seafood cuisine is without a doubt the highlight of the dining experience here; however, the menu includes vegetarian and a variety of meat dishes as well. The Premium Boat, a Sea Fish signature, is indeed a voyage through the seas offering a sizeable platter of grilled lobster, sea crab, jumbo prawns, fried cuttlefish, fried fish fingers and whole grilled fish. It is accompanied by crudités, mixed fried rice, garlic kangkung and four beverages of your choice. This is a meal to be shared with great merriment.

The Premium Boat, a Sea Fish signature to be shared and relished

Their signature Mixed Seafood Grill Ceylon Sea Fish Style is a sizzling combination of Indian Ocean fish, shellfish and the catch of the day. It remains true to the popular flavour the restaurant created in 1969. The lagoon crab experience at Sea Fish Restaurant is affordable and delightful. There are a variety of preparations and crab sizes to choose from. Its speciality is the Local Style Spicy Curry with Murunga (Drumstick) Leaves and their own Baked Crab.

In addition to a passion to serve wholesome seafood at a reasonable price, the Sea

Fish Restaurant also hopes to entice the diner to journey through local cuisine from across the island. The Negombo Prawn Curry is thus prepared with a spice mix made in-house to a secret recipe inspired by the authentic dish hailing from the Western coast.

Sea Fish Restaurant brings to the table the Balapitiya speciality of Maalu Olu Mirisata (spicy fish head curry) or Dello Borata – a unique Sri Lankan dish of calamari cooked in a flavoursome gravy. These dishes can be paired with Roast Paan (bread) that is baked at the restaurant's bakery in 1960s style.

Hoppers is a must-try at Sea Fish Restaurant, whether you order it off the menu or at the weekend action station. Prepared to their decades-old recipe, hoppers were not taken off the menu as they have been a favourite amongst diners since the '70s. At noon one could stop by for lunch to enjoy a meal of authentic Sri Lankan rice and curry.

Pubudu Dassanayake, Director – Operations, Sea Fish Restaurant, said, "We create for our guests a culinary experience that brings both the best of seafood and the island's flavours together."

Baked barramundi, made to order

He added, "Our philosophy is to serve good wholesome food, as fast as we can. Meals are prepared to order, with the freshest ingredients sourced."

The restaurant is well-equipped to host events and cocktails as well as outdoor parties. The two private dining rooms with a vintage feel are ideal for both family and corporate gatherings while the bar is perfect for hanging out with friends.

Merging its charming ambience with delicious seafood culinary expertise, the Sea Fish Restaurant promises a scrumptious dining experience for all.

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