Sen-Saal opens in Union Place

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Roshan Hettiarachchi, Chairman/Managing Director of the Sen-Saal Group of Companies lights the traditional oil lamp

Sen-Saal added the latest addition to its network with the opening of Sen-Saal in Union Place.

The new outlet was ceremonially opened by Roshan Hettiarachchi, Chairman/Managing Director of the Sen-Saal Group of Companies and Hashini Hettiarachchi, Director, Sen-Saal Group of Companies amongst a gathering of special guests and invitees.

The spacious, elegant and light-filled interior has been designed to make the dining experience a memorable one, with two floors of delicious goodness and a friendly dining atmosphere.

Sen-Saal has invested in the latest technology from around the world in the preparation of the many delicious dishes and items. Among the technological additions is the Combi Oven from the world renowned German brand, Rational.

This oven cooks food to perfection every time, and provides a low-fat, healthy alternative to the creation of food. The Combi Oven uses 70 percent less oil and 20 percent less energy than traditional cooking methods making Sen-Saal a truly unique outlet.

The delicious Salad Bar is another draw for the health-conscious diner, with its wide range of colourful salad options filled with freshness and goodness. For those who want to indulge their sweet tooth, there is a wide range of cakes, gateaux and pastries. The popular Sen-Saal cupcakes and hand made chocolates are also available at the Union Place outlet.

With over 40 varieties of bread, Sen-Saal has introduced healthy eating options to the local consumer. Their ever popular Health Bread continues to be a staple, while the Multi grain bread and Banana bread are among the other top favourites.

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