

Singaporean Street Feast at Cinnamon Lakeside



The Cinnamon Lakeside transformed into a venue for a Hawker Street style festival of food for the Singaporean Street Feast. The award-winning Head Chef of Long Feng, Qiu Zhi Qiang also known as Jason, together with Chef Chong Teckhin Gabriel Aloysius who was specially flown in from Singapore brought Singaporean street food to Colombo and set the Long Feng kitchen ablaze with some hot new dishes for the event.

Singaporean food is reflective of the country's culturally diverse ethnic make up. Its greatest influence arrives from China, with hints of Indonesian, Indian, Thai, Middle Eastern and even English cuisine resulting from the founding of the city by the British in the 1800s.

The principle behind the Singaporean Street Feast was fun and experimentation. The design and servings of food were in convenient portions that could be eaten while browsing and even shared with company. The guests got a chance to savour everything from the Laksa Lemak, Hainanese Chicken Rice, Beef Rendang and the Satays, to the famous Long Feng Hot Butter Cuttlefish, with great deals on offer.

Chef Gabriel's wife Rita Tan joined in, offering on sale a display of Peranakan accessories including belts, buckles, and hair adornments, some of which were handmade instantly. Including kebayas and batik sarongs in silk also for sale Rita even demonstrated the delicate art of tying the sarongs and fashioning ladies hair in the traditional style.