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Chef Pubilis with a dish

The 32nd Slow Food night at Mount Lavinia Hotel featured Sri Lankan cuisine.

Slow Food is a non-profit, eco-gastronomic member-supported organization that was founded in 1989 to counteract fast food and fast life, the vanishing of local food traditions and people's dwindling interest in the food they eat where it originates from, how it tastes and how our food choices affect the rest of the world.

Today, over 100,000 members in 132 countries that support Slow Food and Sri Lanka is amongst them now endorsing that eco-gastronomy is the best way to move forward in the culinary world. The Sri Lankan movement borne at Mount Lavinia Hotel is founded upon this concept of eco-gastronomy and totally endorses that there is a strong link between plate and planet."

Hence, the initiative very appropriately known farm to table was instilled at Mount Lavinia Hotel. The Slow Food concept which rides on the farm to table motto, offers the freshest dishes prepared from local ingredients found within the destination. The culinary team at Mount Lavinia Hotel makes you experience good, genuine global cuisine however especially when it's locally sourced, creatively presented, and enjoyed in a casual ambiance.

Anura Dewapura, General Manager states, "our concept for each last Saturday of the month differs and it ranges from global cuisine to seasonal favourites. Hence the mixture of shared cultures brings out the best in culinary excellence." He also confirms that, "the experience and various backgrounds of our Chefs and guest chefs who are in give us the unique ability to recreate signature dishes that are synonymous to Mount Lavinia Hotel."