

# The Meridien's Cafe Fleuri

Posted on



Part of the Buffet at the Meridien 's Cafe Fleuri.

It is a great escape into the Galadari Meridien's Cafe Fleuri. One often gets used to

the advertisers' blurbs about dining in a tropical setting. That is until one steps into the Cafe Fleuri which lives up to the copywriter's dream of a truly tropical setting, with lush green foliage, colourful and beautiful flowers and the cool of a fountain beside you. While being transported to such a tropical pleasure garden can be satisfying by itself, there is much more one seeks in a cafe than feasting the eyes. When it comes to pleasing the tastebuds, what the Cafe Fleuri achieves is no second to its success, from tempting appetizers such as the Mixed Salad "Cafe Fleuri" and the Chicken Salad with Pineapple, to a spicy soup of the day which could be a typically Sri Lankan Mulligatawny; or if you like the milder Western tastes in soups, a French Onion Soup, done the way the French do it.

Cafe Fleuri's new menu features several grills served in ample portions, prepared with that fine delicacy that distinguishes a special class of restaurant. A sampling from the selection of grills includes: Escalope of Seer with Capers, Grilled Chicken "Emile" and Mixed Grill "Colombo." When it comes to steaks, done the way you like, there is the Pepper Steak and the New Zealand Sirloin Steak a la Maitre D'Hotel. If your mood is for the specialities of Fleuri, there is quite a range, from those served on Sri Lankan tables, such a savoury Rice with Curried Beef, Chicken or Fish, all done with that right blend of Sri Lankan spices, to a typically Moghul Chicken Biryani; or moving north beyond the Khyber Pass, there is the succulent taste of Marinated Lamb Kebabs. It's tough to choose between Devilled Prawn or Crab because both are fresh Sri Lankan crustaceans, but if you opt out of the devilled dish, there is King Prawn with garlic, a truly royal-size prawn with a taste to match its exotic size.

Desserts include a choice of French pastries or Black Forest Gateau, but when in the midst of such tropical flora and greenery our choice could easily be fresh tropical fruits. of which Sri Lanka has plenty: pineapple, papaya., mango and, when in season, the island's famous mangosteen. The Meridien's Brasserie and Cafe Fleuri make a perfect blend, providing service 24 hours for those who would drop in for a light meal. You could have your choice of sandwiches or omelettes, or a very substantial Brasserie Club Sandwich.

Le Fleuri and The Brasserie also serve luncheon buffets and dinner a la carte. The nearby Le Rendezvous Lobby Bar is open from 10a.m. to midnight, and has aHappyHour from 5.30 to 7.30 p.m. every evening, with live music.