Islamabad Serena Hotel, February 01, 2019

Islamabad, February 01, 2019: The High Commissioner of Sri Lanka, HE Noordeen Mohamed Shaheid inaugurated a two days Sri Lankan Food Festival with a press conference held at the Islamabad Serena Hotel. Two extraordinary star chefs were invited from Sri Lanka to re-create the extraordinary flavours of Sri Lanka in Islamabad.

HE Noordeen Mohamed Shaheid, said, “There is a saying the way to a man’s heart is through the stomach. I believe food can help bring the people of two countries together. This is the philosophy that has encouraged us to arrange this festival with Serena”.

The line-up of chefs for the Festival is star studded, as Serena Hotel welcomes Mr. Ranaweera Senior Chef De Partie whohas versatile experience by working in many stars graded hotels in Sri Lanka as well as abroad. His expertise is in Sri Lankan Cookery and he is very well acknowledged by the guests who frequently patronize the hotels which he has worked in. He has alsoParticipated at the “Sri Lankan Food Festival” organized by the Consulate General of the Democratic Socialist Republic of Sri Lanka in Karachi, Pakistan in February 2018 and Mr. Rajpakse Gedara Sumanasena, Commiss who has also participated in the “Sri Lankan Food Festival” organized by the Consulate General of the Democratic Socialist Republic of Sri Lanka in Karachi, Pakistan in February 2018.

Mr. Michel Galopin, General Manager of Islamabad Serena Hotel, said “We are delighted to be able to bring internationally flavoured delights to Pakistan. Familiarity with other cultures, cuisines and characteristics is a way to experience the rest of the world and Islamabad Serena Hotel is delighted to welcome master chefs from Sri Lanka to bring authentic Sri Lankan cuisine to our guest”.

Sri Lankan cuisine is mix of historical and cultural factor and influenced from different regions including South India, Indonesian and Dutch Cuisines. Some of the Staples of Sri Lankan cuisine is rice, coconut and spices. Some basic ingredients and cooking techniques make Sri Lankan dishes hearty and spicy, particularly real cinnamon, black pepper, cardamom, curry leaves and chili peppers. All these ingredients are quite same and mostly used in Pakistani cuisine as well, so I am sure that the guests will also love the Sri Lankan cuisine.

**ABOUT SERENA HOTELS**

Serena Hotels has established itself as one of the world’s leading hospitality brands offering quality accommodation, unique holiday and conference solutions, cultural heritage and adventure tourism. Its collection of 35 unique hotels, resorts, safari lodges and camps, palaces and forts located in East Africa (Kenya, Tanzania, Zanzibar, Rwanda and Uganda), Mozambique and South Asia (Pakistan, Afghanistan and Tajikistan) are in some of the world’s most interesting, enchanting, historic and exotic settings.

