

GOURMET GALLE

PRESENTED BY
NATIONS TRUST BANK
AMERICAN EXPRESS



A Serendipitous Feast for The Senses

- / Intimate Dinners
- / Kitchen Take Overs
- / Pop-up Supper Clubs
- / Master Classes

An 'A' list of who's who in the culinary world flies in to cook for you. Each weekend a different venue and a different chef offers intimate dinners overlooking the expanse of the Indian ocean: or nestled in coconut plantations; gazing on paddy fields; or in the midst of the Galle Fort. This is all part of the experience of the very first Gourmet Galle.

Each Sunday a different chef hosts a master class in the Galle Fort, Sri Lanka, where tips, secrets and 'one off' recipes will be shared.



SRI LANKA
January 12 - March 31



AMEXFORFOODIES

gourmetgalle.com

[@ gourmetgalle](https://www.instagram.com/gourmetgalle)

[f GourmetGalle](https://www.facebook.com/GourmetGalle)

PROGRAMME 2024

James Lowe

A regular on the World's 50 Best list, Lyle's ranked 33rd in the international guide for 2021 and 84th in the National Restaurant Awards' Top 100. It also has two AA Rosettes. James is a Michelin Star Chef focuses on seasonal and fresh cuisine; Restaurants include: Lyle's Restaurant, Shoreditch and Flor Bakery

Venue: KK Beach, Habaraduwa

Dinner: Saturday 13
Masterclass: Sunday 14

O Tama Carey

Owner and chef of Lankan Filling Station, Sydney and author of the cookbook, 'Lanka Food: Serendipity & Spice'. Her restaurant in Sydney the Lankan Filling Station receives huge praise from critics

Venue: Trebartha East, Ahangama

Dinner: Saturday 20
Masterclass: Sunday 21

JANUARY

Jeremy Lee with Gourmet Galle Patron, Felicia Sorensen

With years of restaurant experience, his debut cookbook 'Cooking: Simply and Well, for One or Many' - the book has won many accolades including the Winner of a Fortnums Special Award 2023 and Winner of The André Simon Award 2022 For Best Food Book. He is patron/chef of Restaurant: Quo Vadis, Soho, London

Venue: Jetwing Lighthouse, Galle

Dinner: Saturday 27
Masterclass: Sunday 28

Karan Gokani with Jeremy Lee

At the forefront of promoting Sri Lanka cuisine in London with his three restaurants called Hoppers and the release of his cookbook, Hoppers

Venue: Jetwing Lighthouse, Galle

Masterclass: Sunday 28

Cynthia Shanmugalingam

Her debut cookbook 'Rambutan: Recipes from Sri Lanka', which won the Fortnum and Mason's Best Debut Cookery Book 2023, was named as a best cookbook of the year by the New York Times, LA Times, Chrissy Teigan, and Bon Appetit. She is the chef-proprietor of the restaurant Rambutan, which opened in 2023

Venue: Jaffna (TBC)

Dinner: Saturday 03
Masterclass: Sunday 04

David Thompson

He is responsible for elevating Thai cuisine to the ranks of gastronomic excellence. As soon as Michelin decided to launch an edition dedicated to Thai gastronomy, David Thompson earned a star. That was in 2017. But the chef's talent had already been celebrated for several years by the World's 50 Best Restaurants. With three comprehensive cookery books on Thai cuisine

Venue: Kurulu Bay, Ahangama

Dinner: Saturday 10
Masterclass: Sunday 11

Mark Hix

Mark is frequently lauded as one of Britain's most eminent restaurateurs with an unrivalled knowledge of ingredients with provenance. He is an award-winning author and food writer with 12 cookbooks to his name. Previous years at the Ivy, Caprice, Hix and the Oyster and Fish House.

Venue: Braganza House, Talpe

Dinner: Friday 16
Masterclass: Sunday 18

TBC

Venue: The Merchant, Galle Fort

Dinner: Saturday 24
Masterclass: Sunday 25

Darina Allen

Founder of the famous Ballymaloe Cookery School, biodiverse organic farm, gardens and greenhouses in East Cork and plenty of cookery books under her belt. 9x Awards incl. Veuve Clicquot Business Woman of the Year

Venue: Why House, Mihiripenna

Dinner: **Masterclass:**
Saturday 02 **Sunday 03**

JR Ryall

Ballymaloe Desserts is JR Ryall's first book, the one he has been waiting to write his entire life. It's a curated collection of 140 recipes from the Ballymaloe repertoire, some old, some new, and all with the home cook in mind

Venue: Why House, Mihiripenna

Dinner: **Masterclass:**
Saturday 02 **Sunday 03**

Hari Nayak

Chef Hari is one of the world's most famous Indian chefs today, his skills extend far beyond the kitchen. Author of the 7 bestselling books like Modern Indian Cooking and My Indian Kitchen

Venue: Malabar Hill, Weligama

Dinner: **Masterclass:**
Saturday 09 **Sunday 10**

Mandy Yin

The first print of her debut book, 'Sambal Shiok: The Malaysian Cookbook' sold out in less than two months of release in 2021. Mandy also has a sought after restaurant in London, Sambal Shiok

Venue: The Sun House, Galle

Dinner: **Masterclass:**
Saturday 16 **Sunday 17**

Peter Kuruwita

Spanning 4 decades as an award-winning chef and restaurateur, Peter has expanded his career to encompass the roles of TV presenter, author, cookbook author, restaurateur & culinary ambassador. Cookbooks under his belt include: Serendip - My Sri Lankan Kitchen; My Feast with Peter Kuruwita: Lands of the Curry Leaf

Venue: Cape Weligama, Weligama

Dinner: **Masterclass:**
Saturday 23 **Sunday 24**

Grand Finale

Saturday 30