

GOURMET GALLE



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A Serendipitous Feast for The Senses

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

Gourmet Galle 2025 - Intimate dinners, pop-up cocktail events and culinary masterclasses at Sri Lanka's finest boutique hotels, private villas and luxury venues along the South Coast. Presented by Mastercard, this festival promises a journey of tastes and textures highlighting Sri Lanka's exceptional produce, curated by chefs from around the world.

A celebration of Sri Lanka's beauty, its spices, bounty of fresh seafood, tropical fruit, locally sourced vegetables and traditional ingredients.



WWW.GOURMETGALLE.COM

To book please email: info@gourmetgalle.com

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PROGRAMME 2025



JANUARY

IXTA @ Kahanda Kanda - The Joy of Flavours

25th January, 6.30pm – **Dinner**

26th January, 11am - **Masterclass**

ANDI & MIQUITA @ Aditya / 1.30pm – Let's go to the Caribbean, a long lunch

7th February, 11am – **Masterclass**

9th February, 1.30pm - **Lunch**

RAVINDER @ Radisson Collection / 6.30pm - Celebrating Cultures

7th February, 6.30pm – **Dinner**

9th February, 11am - **Masterclass**

MR LYAN @ GFH / 6.30pm - Magical Mixology

8th February, 4.45pm – **Masterclass**

8th February, 6.15pm – **Cocktails & Light Supper**

DOM @ Cape Weligama – A Playful Adventure

15th February, 6.30pm – **Dinner**

16th February, 11am - **Masterclass**

PETER @ Kurulu Bay / 6.30pm - Conjuring up Sri Lankan Tricks

1st March, 6.30pm – **Dinner**

2nd March, 11am - **Masterclass**

TPB @ Doornberg / 5pm - Right Royally Yours

2nd March, 4.30pm – **Drinks & Supper**

Daria Allen & JR Ryall / 6.30pm @ The Charleston - A Trip to the Emerald Isle

8th March, 6.30pm – **Dinner**

9th March, 11am - **Masterclass**

JR Ryall @ The Charleston / 4.30pm - Afternoon Delights, naughty but nice!

9th March, 4.30pm – **Afternoon Tea & Bubbles**



Ixta Belfrage

The Joy of Flavours

Let Ixta take your tastebuds on an exotic journey with her incredible variety and depth of flavours - her style of cooking draws inspiration from three countries that shaped her upbringing. Brazil (where her mum is from), Italy (where she lived as a child) and Mexico (where her granddad lived). With Ixta's prowess in the kitchen and having worked with Yotam Ottolenghi for many years in his test kitchen, she co-authored 'Flavours'; and now, has her own debut and highly acclaimed cookery book, 'Mezcla'. Travel on a magic carpet of mouthwatering dishes focusing on the abundance of vegetables, spices and flavours.



KAHANDA KANDA



THE GALLE FORT HOTEL

PROGRAMME 2025



FEBRUARY



Masterclass at
Galle Fort Hotel
Friday 7th / 11.00 a.m

Lunch at
Aditya with Miqita Oliver
Sunday 9th / 1.30 p.m

Andi Oliver & Miqita

Let's go to the Carribean, a long lunch

Bringing the Caribbean straight to you, Andi Oliver has had a highly successful and diverse background in music and television, and now driven by her roots in Caribbean food, with her book the Peppercot Diaries. Let us celebrate the similarities in produce and the differences in the cultures as she cooks up a storm. Miqita her daughter will join Andi as we come together as a family for a very long lunch.



Dinner at
Radisson Collection
Friday 7th / 6.30 p.m

Masterclass at
Galle Fort Hotel
Sunday 9th / 11.00 a.m

Ravinder Bhogal

Celebrating Cultures

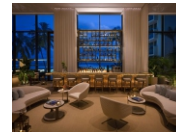
Ravinder, also known as 'Cook in Boots' is bringing us flavours and dishes from as far away as Kenya, via India to the immigrant culture in the UK. As the different cultures merge as one, so does a strength in her knowledge in cuisine. Ravinder reflects this depth in her understanding of cuisines as we applaud cultural diversity and boldness in her menus.



THE GALLE FORT
HOTEL



ADITYA



RADISSON
COLLECTION



THE GALLE FORT
HOTEL

PROGRAMME 2025



FEBRUARY



Masterclass at
Galle Fort Hotel
Saturday 8th / 4.45 p.m

Cocktails & Light Supper at
Galle Fort Hotel
Saturday 8th / 6.15 p.m

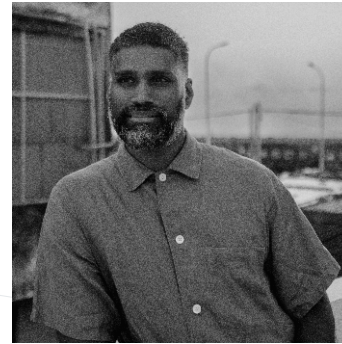
Mr.Lyan

Magical Mixology

Ryan, with his huge and deep-seated knowledge and passion for all things mixology, brings an alchemy of potions and liquids to truly elevate the cocktail experience. Coupled with recipes from his cook books enjoy an evening of the most titillating and adventurous cocktails paired with a light supper.



THE GALLE FORT
HOTEL



Dinner at
Cape Weligama
Saturday 15th / 6.30 p.m

Dom Fernando

A Playful Adventure

Dom has collected recipes from his grandmother and other family members to create a fabulous blending of cultures as he collates the best of ingredients from UK and Sri Lanka. Inspired by the traditional techniques and brought forward to the 21st century, Dom will tantalise your notions of originality. Playing with flavours and textures all with respect to Sri Lanka's food culture.



CAPE WELIGAMA

PROGRAMME 2025

MARCH



Dinner at
Kurulu Bay
Saturday 1st / 6.30 p.m

Masterclass at
Galle Fort Hotel
Sunday 2nd / 11.00 a.m

Peter Kuruvita

Conjuring up Sri Lankan Tricks

Peter has immense experience and knowledge and the leading pioneer in modern Sri Lankan cuisine, reinventing traditional recipes with a modern twist. Let Peter take us on a Sri Lankan culinary. His travels and love for Sri Lanka shine through in all his exquisitely crafted dishes. Peter takes us on a journey with his masterful and respectful dishes, meandering around the coast and up the hills of this most beautiful Island.



KURULU BAY



THE GALLE FORT
HOTEL



Drinks & Supper
Doornberg
Sunday 2nd / 5.00 p.m - 8.00 p.m

Tom Parker Bowles

Right Royally Yours

As Tom Parker Bowles regales us with royal recipes and story telling - you might just find out what the Queen's favourite dish is. With years of writing recipes, history of recipes and his huge respect for food, Tom's knowledge is boundless. His anecdotes and engaging stories will be presented with dishes from his most recent cookery book as he explores history, ingredients and royalty - quite delightfully a feast for a king and queen!



DOORNBERG

PROGRAMME 2025



MARCH



Dinner at
Charleston
Saturday 8th / 6.30 p.m

Masterclass at
Galle Fort Hotel
Sunday 9th / 11.00 a.m

Darina Allen with J R Ryall

A trip to the Emerald Isle

As founder of the famous Ballymaloe Cookery School, biodiverse organic farm, gardens and greenhouses in East Cork and plenty of cookery books under her belt. An active proponent of sustainable farm-to-table and the slow food project. Darina has had a huge impact on teaching others to respect fresh ingredients. She will present an ode to the Emerald Isle, together with JR Ryall. Be sure to leave room for afters as JR ensures that the dessert trolley is laden with tempting delights. 9x Awards incl. Veuve Clicquot Business Woman of the Year



Afternoon Tea & Bubbles at
Charleston
Sunday 9th / 4.30 p.m

J R Ryall

Afternoon Delights – naughty but nice!

An afternoon tea, laden with all things 'naughty and nice', join JR as he shares his craft and expert knowledge, piles of scones, crumpets, tea cakes and plenty of surprises. Coupled with some fine bubbles, we can't think of a better way to round off Gourmet Galle 2025.



THE CHARLESTON



THE GALLE FORT
HOTEL



THE CHARLESTON



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