

# 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](http://WWW.GOURMETGALLE.COM)

To book please email: [info@gourmetgalle.com](mailto: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

Dinner at  
**Kahanda Kanda**  
Saturday 25th / 6.30 p.m

Masterclass at  
**Galle Fort Hotel**  
Sunday 26th / 11.00 a.m

# PROGRAMME 2025



FEBRUARY



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

Lunch at  
**Radisson Collection**  
with **Miquita Oliver**  
Sunday 9th / 1.30 p.m

## Andi Oliver

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 Pepperpot Diaries. Let us celebrate the similarities in produce and the differences in the cultures as she cooks up a storm. Miquita 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



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# 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

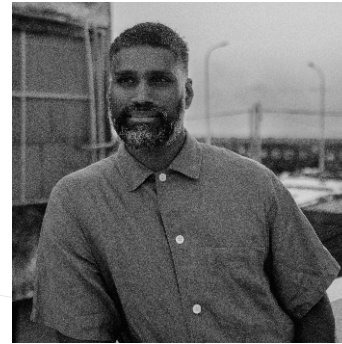
### Mr. Lyan

#### 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**

## An Ode 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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