



- Kiribath (The creamy Foundation) – Imagine steaming white rice infused with thick, fresh coconut milk. It is rich, soft and melts in your mouth- ahigh – energy, gluten- free centerpiece symbolizing a life overflowing with prosperity.

I want you to feel the texture that makes our table so unique.

- Kokis (The Crispy Star) – These golden star / flower shaped delights offer a light, airy crunch that echoes the joy of the festival.
- Asmi (The Royal Lace) – A beautiful web of white lace drizzled with vibrant syrup. It is crisp yet dissolves instantly, leaving a gentle hint of cinnamon.

For the connoisseurs of deep earthy flavors, I have highlighted these treasures.

- Konda Keum (The caramelized Queen) – A moist, honey infused cake with a hint of spicy cardamom. Its deep brown colour comes from natural palm treacle.
- Pani Walalu (The Honey Rings) – A luscious, golden-spiraled doughnut dripping with floral kithul honey. It is the ultimate “soul food”.
- Aluwa and Wali Thalapa – Soft diamond/ square shaped pieces carrying the fragrance of roasted rice and cloves- truly an aromatic delight

I am mindful of your health preferences, which is why our table is a celebration of “clean eating”.

The table is always illuminated by the flickering flame of a brass oil lamp, representing the light of wisdom. Next to it, place a sheaf of fresh green betel leaves, our traditional way of showing humility and gratitude to our elders.





Kokis



Konda keum



Pani Walalu

- Tesheema Chammi -