



Press Release

May 2021

The Dorchester Rooftop welcomes Sri Lankan pop-up by executive chef Mario Perera

(London) Following the successful launch of its first ever rooftop restaurant and bar in April 2021, The Dorchester is pleased to announce that executive chef Mario Perera will be taking the helm of The Dorchester Rooftop until May 30, 2021. Sri Lankan born, chef Mario will combine his twenty years of experience at The Dorchester with a dining concept that's close to his heart and heritage: a menu inspired by his beloved homeland.

Mario describes his menu as a celebration of Sri Lankan cuisine with a touch of The Dorchester. The family-style sharing menu offers diners a culinary journey through colourful, vibrant and delicately spiced food, showcasing the authentic flavours of Sri Lanka through ingredients sourced from the best of British producers.

Guests are invited to start with small plates including; *Hen's Egg Hopper*, a fermented rice flour and coconut milk pancake topped with a Cacklebean Egg; and *Seeni Sambal Pann*, a light buttermilk loaf with swirls of turmeric and purple yam, accompanied by *Caramelised Onion* and *Spiced Coconut with Chilli*

The Dorchester London

Dorchester Collection

butters. Large plates include Mario's mother's recipe *Ammi's Ceylon Chicken Curry*, whilst *Blue Lobster Kottu* presents half a blue lobster on a kottu, a traditional stir-fry made of ribbons of roti with vegetables, subtly infused with a lobster bisque. Vegan offerings include *Banana Blossom Croquette* and *Kaju Maluwa*, a delicate plant-based curry with cashew, coconut and a heady mix of Sri Lankan spices. To conclude the family-style feast, desserts such as *Watalappan Brûlée and Cashew Nuts*, a subtly spiced custard pudding made with coconut and sweetened with traditional jaggery (a type of cane sugar), are available. An eleven-dish tasting menu (£80pp, minimum two people) is also available for those looking to sample a selection of Mario's favourite dishes. A vegetarian option is priced at £70.

To complement the new menu, Lucia Montanelli, head bartender at The Bar at The Dorchester, has created an exciting new list of signature cocktails. Developed to enhance the bold flavours that Sri Lankan cuisine is famous for, the cocktails showcase tropical fruits, local Ceylon tea, Arrak (a local coconut liquor), Colombo Gin and, of course, ginger and coconut. Menu highlights include; *Kopi Kade*, made with Belvedere, cold brew Arabica, coconut and coffee liqueur; and *Thathi* which is an ode to Mario's father using Ceylon Arrack, orange Curaçao, pineapple juice, orgeat syrup and lime, combining together to transport diners to the sun-soaked shores of Moratuwa, Mario's hometown.

The Dorchester Rooftop will be open throughout summer to make the most of the longer days and sunsets across Hyde Park. The restaurant and bar will be open daily for lunch and dinner, with a lounge area to relax with a cocktail or glass of Veuve Cliquot Champagne whilst listening to a live band or DJ in partnership with Molto Music. Tables will be available for up to six guests and in anticipation for the unpredictable British weather, terrace umbrellas, heaters and blankets will be available.

The next in The Dorchester Rooftop's guest chef series will be Francesco Mazzei, Chef Patron of Sartoria, Fiume and Radici, who will be popping up from May 31 to June 12, 2021. Francesco will be offering a menu inspired by the flavours of Sicily and the Amalfi Coast. From June 14, The Dorchester Rooftop will welcome Mexican-born chef Adriana Cavita who will introduce a menu showcasing the very best of authentic Mexican cuisine, along with little know dishes from her home town. Further pop-ups will be announced later in the year. The Dorchester Rooftop is open daily from 12pm to 11pm Monday to Saturday, and 12pm to 10:30pm on Sunday. Reservations only and with a minimum spend of £50 per person.

Bookings can be made via The Dorchester's restaurant reservations team at restaurants.TDL@dorchestercollection.com or on 020 7629 8888.

For more details visit: <https://www.dorchestercollection.com/en/london/the-dorchester/restaurants-bars/outdoor-dining/>

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Note to the Editors:

The Dorchester

The Dorchester has been at the heart of London's Mayfair overlooking Hyde Park since 1931. Exceptional dining is available to guests in The Promenade serving world renowned afternoon tea; three Michelin star Alain Ducasse; iconic Cantonese favourite China Tang; and legendary dining room The Grill. The Dorchester Spa offers indulgent pampering in a glamorous art deco setting. The hotel stays true to the classic English residential style, fusing contemporary comfort with the timeless glamour and heritage of the property. The Dorchester's ten event rooms offer a wide selection for flexible and creative event planning, from intimate dinners to cocktail receptions of up to 1,000 guests.

Dorchester Collection

Dorchester Collection is a portfolio of the world's foremost luxury hotels in Europe and the US, each of which reflects the distinctive culture of its destination. By applying its unrivalled experience and capability in owning and operating some of the greatest individual hotels, the company's mission is to develop an impeccable group of the finest landmark hotels through acquisition as well as management of wholly-owned and part-owned hotels, and to enter into management agreements.

The current portfolio includes the following hotels: **The Dorchester**, London; **45 Park Lane**, London; **Coworth Park**, Ascot, UK; **Le Meurice**, Paris; **Hôtel Plaza Athénée**, Paris; **Hotel Principe di Savoia**, Milan; **Hotel Eden**, Rome; **The Beverly Hills Hotel**, Beverly Hills; and **Hotel Bel-Air**, Los Angeles.
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