Discover Harvest Table by Anantara on Sri Lanka’s Southern Coast: An organic Farm-to-Plate Culinary Journey





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Sri Lanka, July 2018 – Anantara Peace Haven Tangalle Resort is taking culinary experiences to literally new heights. In a former 21-acre coconut plantation where the resort is located, Anantara Tangalle has demarcated a sprawling plot to grow its own rice, vegetables, herbs and spices. The resort’s extraordinary new guest experience, Harvest Table by Anantara, offers an interactive culinary journey based on home-grown organic ingredients while embracing sustainable farming practices and cooking techniques. The experience culminates in a unique four-course lunch with organic wine, served in a rustic treehouse built into the tropical foliage of the resort, overlooking the organic rice paddies and the mangrove river.

Harvest Table by Anantara was spearheaded by Executive Chef Chaminda Pathirana and supported by the passionate caretakers of the resort’s farmland. Prior to the healthy and sustainable gastronomic lunch, guests will enjoy a guided tour with the Chef through the organic garden and paddy fields to self-harvest their own ingredients, while learning about the resort’s indigenous farming methods and health benefits of each ingredient. Local fisherman Ranji arrives by boat through the resort’s mangrove river, with today’s catch of sustainably caught fish for main course selection. While guests sit in the treehouse, enjoying the peaceful surrounds, the chef will prepare a wholesome lunch in a traditional kitchen.

“A year ago, we began with just a simple plot, growing our own vegetables. Having a strong connection to local agriculture, our horticultural team inspired a decision to clear prime land for our own paddy field cultivation using indigenous farming methods. Local and organic ingredients ensure an extraordinary seasonal epicurean experience with community-supported agriculture and sustainable sourcing within a 10-kilometre radius.” says Ross Sanders, General Manager of Anantara Peace Haven Tangalle Resort. “Harvest Table by Anantara is about cooking the freshest organic produce in the heart of the resort’s farmland, and that’s what it’s all about – discovering that hyperlocal spirit of people, traditions, cuisine and place that cannot be replicated elsewhere. We are excited to deliver our guests a memorable and educational gastronomic farm to plate experience.”

Harvest Table by Anantara culinary journey is priced at USD 195 nett per couple, inclusive of a four-course seasonal lunch, as well as refreshments throughout the experience. The exclusive tree house dining experience is limited to a minimum of two guests and up to a maximum of four guests per day. For enquiries or reservations, please email tangalle@anantara.com or visit www.anantara.com/en/peace-haven-tangalle/leisure/?category=activities to find out more.