

Rasa

Beauty

Archetype

Explorer

Story type

Products/Services

Key Message

How the restaurant makes things from scratch; prioritizing and how we're striking a good balance with our resourcefulness to get local fresh ingredients and maintaining authenticity in recipes. Tying this to the current limitations in Sri Lanka due to the economic crisis and import restrictions.

Ideas: (1-3 ideas to unpack the key message)

1. It's more nutritious. More control of ingredients. Gaining interconnectedness with something greater than yourself." Food tastes better.
2. It makes sense; Control costs. Self-reliance. Ready meals and convenience foods, you are literally paying for the convenience. The process of scratch-cooking and the relationship it engenders with food, the place and its sources, lays a foundation for deeper thinking on the politics and ethics of food."

Story title

Fresh, local and closer to Earth

Story text

Little Bang Kitchen (LBK) is an operation that marries the world's travel experiences and street food fun with local ingredients. At the heart of the LBK is freshness coming directly from the source. Freshness is part of the authenticity we offer in our food experience. We know that fresh food that's good for you can also be creative, fun and insanely delicious.



The LBK has a dinner menu that's a good reflection of this. LBK has always put local ingredients first and tried to incorporate food made from scratch as much as possible. This is a practice that has gone a long way for us. Especially now, with our home Sri Lanka facing some major shifts in the economic and political realms, understanding how to work with recipes that are less dependent on imports has helped us stay consistent in our delivery of quality and taste.

Working with local partners and communities, we've set up some great networks that allow us to forage fresh year-round. We often harvest from our own little farm a few kilometres away from Arugam Bay in Komari—a work-in-progress that's very close to our heart. At other times, village stores and local fishermen become the main source of our food supply. This practice of using locally sourced ingredients leads to a win-win-win scenario for us, our guests, and the local economy. We get to incorporate the freshest ingredients into the recipes and maintain great quality, while our guests get to enjoy delicious meals freshly made from scratch; All this, while also helping the local economy thrive.

A side benefit that we really enjoy through our practice of sourcing fresh and local, is the great people that it connects with the Spice Trail. Working with local communities is part of honouring our sense of place and reflecting the flavours true to the area—even when we are creating recipes that were picked up during travels far away. Our guests notice these details and they love it as much as we do when our fishermen friends or jungle honey collectors show up at the LBK kitchen doors to drop off something tasty.

When you order at the LBK, make sure to try out items made from scratch in our kitchens; like the Gochujang prawn pasta, Mushroom Bolognese and the Masala Beef Ragu with homemade pasta and our house blend of garam masala. The Pav Bhaji served with homemade soft butter bread and Roti Canai made in our kitchens are other top choices for ordering fresh.

So, the next time you're in Arugam Bay, come enjoy some really fresh flavours at the LBK. We think you'll find it extra satisfying to enjoy food that gives appreciation



Prepared for Little Bang Kitchen, by Public Works

to local farmers, growers, fishermen, and our chefs who take pride in making delicious food from scratch.