

Rasas:

Beauty and desire/Śṛṅgāra Humour/Hasyam

Archetype:

Creator

Story type:

Product/Service

Key message:

Open for the season with a new menu based on what has always inspired us.

Key ideas:

- Back for the new season; invite people to dine at LBK for all the street food cravings
- 2. **New menu;** we've introduced new menu items with some delicious recipes that mix and match food from around the continent
- 3. **What inspires LBK;** We're always making new things and mixing them up but our inspiration is always the street food from South Asia and SouthEast Asia, the vibrant streets, food cultures and street food. It's not something any other restaurant offers here.

Story facts:

- 1. Street food from India, Thailand, Hong Kong, and Cambodia.
- 2. Some elements from Korean and Chinese recipes have been brought in for this season.
- 3. Examples; Masala beef ragu paired with salt and pepper prawns, Gochujang pasta with Cambodian style fried fish, dumplings with unusual pairings like pol sambol and kimchi, some different types of dosais and laksas we've been experimenting with.



Story title

Back for the season with a steaming new menu

Story

How do you feel about a dinner that creates tasty flashbacks to all the fun that is Asian street food? Little Bang Kitchen—fondly known as the LBK—is our resident restaurant compacting the adventure and fun inherent to Asian street food. With the waves returning to the south coast, the LBK is now open for the season!







What the LBK brings to the South Coast experience is that exhilarating sense of adventure and mix-and-match fun that's inherent to South Asian and Southeast Asian street food. LBK is inspired by that playful buzz you feel when exploring a new city, eyeing all the delicious street food and enjoying an insane spectrum of tastes along with rich visual cultures, colours, and moods, all at the same time, in full definition.

With unusual recipes inspired by street foods from South Asia and Southeast Asia, and with the setup to create your own menu with a little bit of this, a plate of that, and a side of this, the LBK stays true to what's really at the heart of the perfect street food experience. If trying dumplings with pol sambol and kimchi never crossed your mind, at the LBK, it will. And, you'll find that ordering a novelty dosai with a kind of laksa you've never had before is not only possible but also, the whole point. With delicious drinks that match this spirit of discovery adding to the experience, the LBK lives up to the expectations of even the most devout foodies with serious appetites for adventure.

And, we've been playing with our menu again. Novelty is a big part of the LBK food philosophy and we like to keep things fresh and fun every season. This time, we have a menu assembled with street food discovered in India, Thailand, Hong Kong, and Cambodia along with some elements from Korean and Chinese recipes. Think Masala beef ragu with a side of salt and pepper prawns, or try Gochujang pasta with a whole fried fish done Cambodian style. Because even when you're enjoying the quiet beginnings of the season in a nice surf town in Sri Lanka, once a week or so for dinner, you crave to sneak in that



adventure of exploring Asian streets lined with insane flavours; Actually, it's twice a week; thrice, maybe.

The game is mix-and-match. The spirit is adventure. See you soon for LBK dinner.

Message us for reservations or just walk in.

















Social media capsule

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