

Siam House Celebrates 18 Years Of Authentic Thai Cuisine



Siam House celebrated its 18th anniversary recently marking a significant milestone in its history. Commencing operations in 1993, Siam House has been the pioneer in serving authentic Thai cuisine to Sri Lanka. In order to mark this momentous occasion, it organised a few celebratory events including a religious event, birthday party for staff members, special offers and a raffle draw for customers. As part of its celebrations Siam House went a step further and offered an 18 percent discount over a period of 18 days for customers who patronised the restaurant during this period.

“It was very successful and all our customers got an opportunity to taste Thai food, enjoying the discount during these 18 days. We offered six prizes daily and selected the winners among the customers who patronised that day,” stated Lionel Fernando, Chairman/Managing Director of Siam House.

A raffle ticket was issued to each customer who dined at the time of the promotion and at the end of the 18-day period five winners were selected from the raffle draw. A special prize giving ceremony was held thereafter to felicitate the winners. Prizes included return air tickets to Bangkok and Dubai and weekend packages at star class hotels. The ceremony was attended by distinguished guests including His

Excellency Thinakorn Kanasuta, Ambassador of Thailand, Karunatilaka Amunugama, Secretary to the Ministry of External Affairs, Mr. Kulasekera, Deputy Director General of BOI, Siri De Silva, President of ASMET, Bathiya Jayakody and Santhush Weeraman from BNS. The gathering also included other invitees, customers and prize winners.

“We are very proud of been the first to introduce Thai food to the Sri Lankan market and we are still happy that we are the leading Thai food restaurant,” expressed Lionel Fernando. Thailand, renowned for its cuisine worldwide, has four regions with special dishes from each region. The menu at Siam House offers a combination of dishes from these four regions. Its proud claim of offering authentic Thai cuisine is strengthened by the presence of an executive Thai chef and three Thai assistants. They have played a valuable and integral role at Siam House since its inception in 1993. In addition, all main ingredients required for the preparation of meals are imported from Thailand.

As part of its success story, Siam House opened a restaurant three years ago in the departure lounge of the Bandaranaike International Airport. In order to cater to the needs of each and every customer, the restaurant offers Sri Lankan and Western cuisines in addition to the traditional Thai cuisine, bakery products and 24-hour service.

Motivated by its 18-year success, with a view to expanding its business, Siam House has taken steps to build a three star category hotel comprising of 50 rooms. The hotel is conveniently located in Katunayake, within close proximity to the Airport.




SIAM HOUSE

