



New Shop at Finchley Road to Open this February

Lanka, the second French Patisserie & Ceylon Tea shop run by Lanka Catering, will open its doors on, on Gollhurst Terrace in Finchley Road on Monday 6th February.

The shop specialises in homemade French Patisserie run by Japanese chef Masayuki Hara will sell more than 20 kind of cakes, such like Pear and Almond Tart, Lemon Tart and Mont Blanc, which are all made by natural ingredients and are free from artificial food colourings. Original cakes which have delicate flavours and traditions from Japan are also very popular and their famous Green Tea Chocolate Gateau which is made from green tea, almond powder and white chocolate is the best seller at their first shop in Primrose Hill. Macaroons which nominated best 5 in London by Time Out magazine also free from food colouring and flavoring agent and you can taste natural almond flavour.

The shop also takes orders of celebration cakes for wedding, birthday or any other special occasions.

In collaboration with the Euphorium Tea Salon in Sri Lanka, a selection of Ceylon tea brands are available exclusively at Lanka in the UK. The shop also introduce Lanka's original flower blended teas.

Masayuki Hara, chef and founder of Lanka Catering who is behind the new opening, says: "I'm delighted to open our second shop following the small and busy first shop in the heart of Primrose Hill. Working as a chef for my career, I would like to use this experience to create fresh and innovative cakes. After much repeated experiments, each home made cake will not only capture your eyes but blow away your taste buds too. Each individual cake is made to satisfy everyone. I use seasonal fruits and vegetables to produce new cakes packed with flavours. For example, for Summer, we intend to make the Summer Berry Charlotte and for Autumn, the Pumpkin Pie. I produce my cakes with passion and would like to share this with my customers".

Address: 9 Goldhurst Terrace, London NE6 3HX

Telephone: 020 7625 3366

Opening Times: Monday to Saturday – 10:30 to 18:30

Sunday – 11:00 to 17:00



Notes to Editors

Lanka Catering was founded in 2006 by gourmet chef Masayuki Hara, a specialist in French & modern British cuisine. Lanka Catering provides quality food for any occasion - from private dining to parties. Lanka Catering has also gained quite a reputation for its excellent homemade pastries. In February 2009, their first cake shop and café "Lanka" opened at Primrose Hill.

Originally from Japan, Masayuki Hara came to London to work at the three-star Michelin restaurant 'La Gavroche' in the late 1980s. After a variety of experiences at other Michelin star restaurants including 'Pru Leiths', 'Antony Worrall Thompson', 'Richard Corrigan', etc, he became head chef at 'Le Phenicien' and 'Cave at Caviar House' in Piccadilly. In the early 2000s, he moved to an exclusive catering company looking after the fine dining department for City executives. He then started his own catering company, Lanka Catering, to bring some of his culinary delights within the reach of even more people.

Euphorium is a tea salon in Colombo, Sri Lanka run by tea specialist Midori Peiris. In collaboration with Ms. Peiris, Lanka sells directly imported Ceylon teas and brands, such as "Lanka" brand flower blended teas by George Steuart, and a wide variety of teas from T-Sips (leaf tea) and T-Twist (silken triangle teabags) from Expo Lanka Teas.

For more information, visit www.lanka-uk.com. High resolution images are available upon request. Please contact press@lanka-uk.com

