Lanka Cake Shop to Open This February

Lanka, the first cake shop and tea salon run by Lanka Catering, will open its doors on Regent's Park Road in Primrose Hill, on Thursday 4th February.

The shop specialises in homemade French-style cakes and fusion desserts that have been caressed with delicate flavours and traditions from Japan. Take their famous Green Tea Chocolate Gateau which is made from green tea, almond powder and white chocolate or their Strawberry Sponge Cake, also with a hint of green tea filtered through its fluffy base. A cosy eat-in counter table anchors the salon where customers can also try Lanka's unique take on perennial French favourites like Pear Tarte Tatin with Rosemary and a dollop of vanilla ice cream. Lanka's desserts use natural ingredients and are free from artificial food colourings.

In collaboration with the Euphorium Tea Salon in Sri Lanka, a selection of Sri Lankan tea brands and specialty infusions will be available for the first in the UK, exclusively at Lanka.

Masayuki Hara, chef and founder of Lanka Catering who together with his fashion journalist wife Mina Wakatski is behind the new opening, says: "I'm delighted to open our first shop in this stylish and cosy street in the heart of Primrose Hill. I'm proud to be offering gourmet homemade cakes that are baked with great care and use fresh creams and ingredients, which is something true cake lovers will appreciate even if takes us double the time and cost of ordinary cakes". Chef Hara will also serve irresistible light meals such as savoury Onion Tarte Tatin with Fresh Foie Gras and Port Wine Sauce for his eat-in customers.

Address:	71 Regent's Park Road, London NW1 8UY
Telephone:	020 7483 2544
Opening Times:	Monday to Saturday – 8:00 to 19:00 Sunday – 9:00 to 17:00

Lanka

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.

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 newly opened tea salon in Colombo, Sri Lanka by tea specialist Midori Peiris. In collaboration with Ms. Peiris, Lanka sells directly imported Sri Lankan teas and brands, such as flower blended teas by George Steuart, and a wide variety of teas from T-Sips (leaf tea) and T-Twist (teabags), as well as Euphorium's original tea blends.

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