



Colombo's oldest performing choir, the Colombo Philharmonic, will present "Magnificat" - a programme of sacred classical music this October. The performance will take place on Saturday, the 29th of October 2016 at St. Andrew's Scots Kirk, Galle Road, Colombo 3.

The main feature of this performance is Mozart's Dixit et Magnificat KV 193. This is the first occasion on which this work is being performed in Sri Lanka. The work, believed to have been originally written for the Salzburg Cathedral, retains the first and last parts of a traditional six-part vesper and abounds with unceasing energy. Having composed this work at the age of 17, Mozart challenges his singers with non-repetitive text set to highly charged, concentrated music. The version being performed by the Colombo Philharmonic Choir is for choir, organ, trumpets and timpani.

The choir will also perform Haydn's Missabrevis Sancti Joannis de Deo, also known as the Kleine Orgel Solomesse (Little Organ Mass). Composed sometime between

1775 and 1778, the overall arrangement of the mass, with individual movements kept quite brief as befits music for religious services, suggests that it was intended for use in the Eucharist. The chorus sings throughout, with the exception of the Benedictus movement, which incorporates a soprano solo that follows an extended organ solo. The choir will be accompanied by the organ and a string ensemble. The programme will also comprise works by Mendelssohn, Schubert and others.

Manilal Weerakoon will conduct the Choir and Denham Pereira, Director of Music at the St. Andrew's Scots Kirk, will be the organist. The soloist featured will be renowned Soprano, Anagi Perera.

The Colombo Philharmonic has been performing this genre of music for more than 60 years with their more recent performances featuring Rutter's Requiem, Maunder's Olivet to Calvari and Vivaldi's Gloria. This October's performance will take place at 7 p.m. and entrance will be by programme, which will be available at the door.

Wesley DramSoc Presents

'Chorus And The Bard :

An Evening Of Choral Music & Shakespeare'



The Wesley College DramSoc presents 'Chorus and the Bard : an evening of Choral Music and Shakespeare' at 5.30 pm and 7.30 pm at the Punchi Theatre, Borella on Thursday 20 October 2016.

The evening opens with the Wesley College Choir, trained by Rachael Halliday and led by Taariq Jurangpathy, performing a selection of music from different ages.

Thereafter, there will be a special performance of Wesley's extract from 'Ju-

lius Caesar' which made it to the finals of the recent Inter-School Shakespeare Drama Competition 2016.

18 year old Taariq Jurangpathy's superlative and very convincing portrayal of Brutus in this sequence, directed by Kevin Cruze and assisted by Wasaam Ismail and Mayanthi de Silva, won him the coveted award for the Best Actor.

Wesley also shared the Award for Best Stagecraft with St. Peter's College.

Tickets are available at the College Office during WW school hours.

Thai Food Festival At Cinnamon Lakeside

Cinnamon Lakeside will launch a nine-day Thai Food Festival to showcase the best of Thai cuisine, complete with food, décor and music on 20 October.

Owing to last year's success, this year, the Thai Food Festival will showcase an extensive spread featuring some of the most popular dishes from different regions of Thailand. With a buffet-style set up, there are over 50 items to choose from.

The festival will be held at the Royal Thai restaurant and the Terrace overlooking the pool area for dinner from 7.00 p.m to 11.00 p.m. The lavish feast will feature popular signature dishes from the Royal Thai menu, along with a host of new additions, paying tribute to Thailand's rich culinary heritage. The buffet consists of salads, appetisers, soups and mains along with a steam and grill corner, lagoon crab section, homemade Thai dumpling section, and action stations for hot dishes and dessert.

From the selection, some of the salads that will make an appearance include spiced minced chicken salad, Thai pineapple salad with roasted coconut, larb moo with herbs and seafood salad with Thai chilli lime.

The appetisers will consist of popular prawn toast with chilli lime sauce, Thai fish cake and prawn cake, duck spring rolls and rice cracker- with traditional dips among others. The globally loved tom yum soup and white and black fungus soup with celery can also be expected here. While the steamed and grilled bar will present an array of seafood with plenty of authentic Thai sauces, the crab section will serve lagoon fresh crabs pre-

pared in black pepper style, Thai chilli or with yellow curry paste.

Pad Thai noodles, spicy Thai fried rice with seafood, peanuts and kaffir lime, five-spice Thai marinated BBQ pork ribs, crispy fried pork belly with Thai tamarind sauce, blachan chicken, sorted mushrooms with oyster ginger sauce, red curry bean curd with rabutan and coconut cream, steamed mussel and calamari in Thai chilli paste are just a few of the mouth-watering range that will be available at the festival.

To cap off the evening, diners can indulge in mango sticky rice, coconut and lychee ice cream, mung bean tart, coconut jelly with stewed fruit, coconut fried banana fritters and plenty more! Don't miss out on this opportunity to savour the delightfully complex flavours of Thailand, in an all-you-can-eat buffet! Make your reservations early to avoid disappointment.



TWO SCRUMPTIOUS DEALS DURING THE Month Of October At Ikoitei Restaurant



During the month of October, Ikoitei, Hilton Colombo's authentic Japanese restaurant will offer their diners two scrumptious deals.

A glorious set menu including Chicken Karage, Panko-fried fish, Kakiage Don and a selection of Sashimi, Nigiri and Maki Rolls will be available every Saturday for lunch from 11am to 3pm. Kids ages between 6-12 years will receive a 50% discount.

The second deal is a special kids menu on weekends carefully created by Japanese Master Chef Hikaru Takahashi for all under 12 years of age. The Ikoitei Kids menu will include Teriyaki Chicken or Prawn Roll, Nigiri, Cucumber Roll, Chicken Karage, Potato Salad and Ice Cream and fun with Origami paper!

Ikoitei is the newest restaurant at the Dutch Hospital which opened its doors last December. The chill-out ambience is becoming a favourite place for guests to enjoy authentic Japanese cuisine in the heart of the city.