

The Spence Update

26 APRIL 2019

Updates on COVID-19

Click on the country flags below for updates:



Sri Lanka



Maldives



India



Oman

Our response plan against COVID-19

This week, we would like to highlight the health and safety precautions taken by Adaaran Resorts and Heritance Aarah in the Maldives for the wellbeing of guests.

[PLEASE CLICK HERE](#) ▶

In the news

Sri Lankan Airlines sends rescue flights to Australia, China and UK

[READ FULL ARTICLE](#) ▶

Cabinet approves five-year global promotion initiative for Sri Lanka Tourism

[READ FULL ARTICLE](#) ▶

IMF approves US\$28.9 mln assistance to Maldives

[READ FULL ARTICLE](#) ▶

Sri Lanka ranked 9th in Global Response to Infectious Diseases

[READ FULL ARTICLE](#) ▶

First patients injected in UK COVID-19 vaccine trial

[READ FULL ARTICLE](#) ▶

Flight Centre UK reports 91% increase in time spent on planning future travel

[READ FULL ARTICLE](#) ▶

Spread some positivity

#ICTUREPERFECTSRILANKA

Post your beautiful captures with us and let us join in reminiscing the happy memories!

Visit our Heritance Hotels and Resorts Facebook page for more details:



A GUEST'S THOUGHTS

Our guests have not failed to stand by us during this situation. We are grateful for the appreciation and support that our guests extend to us.

Here is a glimpse of a guest review for Heritance Ahungalla on the exceptional qualities of our staff amidst the difficult circumstances.

TripAdvisor en 25 Mar 2020

Truly Relaxing
Jim J from New Zealand (Aotearoa)

The Heritance provided a pleasing haven over 3 nights for our tour group as we desperately attempted to find flights out of Sri Lanka before Covid-19 sent the entire World into lockdown. Under the difficult circumstances of a mass exodus rapidly emptying the hotel of guests, the Heritance continued to function very well. The staff remained delightfully friendly and extremely efficient. The buffet breakfasts and dinners suffered a slight reduction in the choices available, but still remained very good in terms of choice and tastiness. The hotel is well designed to provide an ambiance that is very relaxing, with a seamless juxtaposition between indoor and outdoor public areas. The design of the attractive pool fully reinforces this aspect. The overall impression gained is one of airiness and calm. Our first floor bedroom was quite spacious, the bed comfortable, the en suite well equipped, and the good-sized balcony allowed an excellent view of the adjacent beach. The air conditioning, TV, and WiFi all operated perfectly. The only fault we could find was that just ONE electric outlet was provided in the bedroom. Overall, we considered the Heritance provides a truly pleasant and relaxing experience, and we hope - should we ever be in Ahungalla again in happier circumstances - to stay here once more.

DIY WITH SPENCE

Check out the interactive activities done by our staff while at the resorts and join in the fun.

Visit our Instagram page to explore some DIY activities that you can try at home!



YOUR TRAVEL SOUVENIR

"Grateful for a place like this on Earth. Warm, friendly faces and lush green scenery all around. Perfect place to hide out and drink some tea".

Picture credit: kelly.beens
Captured at Heritance Tea Factory



Inspired to inspire



WE ARE ON PINTEREST!

Heritance Hotels & Resorts recently added Pinterest to their interactive platforms to give you a glimpse of the unmatched experiences in store for you.

[CLICK TO EXPLORE](#)

A SIGNATURE RECIPE FROM OUR CULINARY TEAM AT
HERITANCE AARAH, TO TRY OUT AT HOME

VEGETABLE BIRIYANI

Ingredients:

Basmati rice	250 g
Sliced onion	70 - 80 g
Sliced tomatoes	60 g
Sliced green chilli	03
Ginger paste	01 tsp
Garlic paste	02 tsp
Chopped coriander leaves	02 tbsps
Chopped mint leaves	01 tbsps
Bay leaves	whole 02
Cardamom	whole 03 - 04
Star anis	whole 01
Cinnamon sticks (01 inch)	02 pcs
Cloves	whole 03 to 04 nos
Chili powder	½ tsp
Biryani masala	01 tbsps
Curd or yoghurt	02 tbsps
Ghee oil	02 tbsps
Carrot	diced 50 g
Green beans - diced	30 g
Potato	diced 30 g
Green peas	30 g
Pinch of saffron soaked in milk	02 tbsps
Golden fried onion (garnish)	30 g
Fried cashew (garnish)	30 g
Chopped coriander (garnish)	01 tbsps



Preparation:

1. Boil the rice in water, cook up to 3/4, strain and set a side.
2. Fry the 'whole' spices and bay leaves in hot ghee oil.
3. Add sliced onion, sliced green chilli, ginger and garlic paste. Fry until the onion becomes a golden brown.
4. Add the diced vegetables and fry for 2 - 3 minutes on low fire.
5. Add tomato, chilli powder, sliced tomatoes, curd/yoghurt, chopped coriander and mint leaves and salt. Mix well and cook for 2-3 minutes.
6. Once cooked, take the pan off the fire and add the boiled rice.
7. Add slightly salted water evenly on the rice and pour the saffron soaked in milk. Add a few drops of ghee and some fried onion on top.
8. Now, cover the pan with a light fitting lid and cook on low fire until the water is well absorbed.
9. Mix well and serve warm. Make sure to sprinkle the items listed as garnish.