**FOR IMMEDIATE RELEASE**

**AWARD-WINNING LIFESTYLE JOURNALIST SUSAN WONG RELEASES DEBUT CULINARY TRAVELOGUE COOKBOOK ABOUT WATAMU, KENYA**

*Prepare to travel, cook, eat, and eat some more. This culinary travelogue cookbook is the perfect read for every traveler who loves to eat.*

**WATAMU, KENYA, March, 11, 2019** – Celebrated award-winning lifestyle journalist Susan Wong releases her debut cookbook *The Charming Lonno Lodge Cookbook*.

Explore one of the world’s perfect paradises, Watamu, a peaceful and quaint fishing village in Kenya through The Charming Lonno Lodge’s collection of mouth-watering recipes from their celebrated menu, as told by Wong. The collection of 39 recipes includes simple starters to savoury staples to quintessential Kenyan dishes and even features some favourites that will surely impress your dinner guests.

More than just a cookbook, *The Charming Lonno Lodge Cookbook* is a testament to Wong’s conviction that great stories transcend all physical borders. This 210-page book is a personal journey with Wong, featuring her own photography, travel anecdotes, and sources of her inspiration even as a child.

“This cookbook was the perfect way to share a bit of my favourite place in Kenya with the world,” Wong shared. “Great food is the best medium to share different experiences with people.”

Be transported to the idyllic coast of Kenya and read on for a taste of what inspired this cookbook. This book is an indispensable guide for the occasional home cook and a remarkable source of inspiration for the culturally curious.

On the collaboration, Aldo Calegari, General Manager of The Charming Lonno Lodge said, “Susan’s cookbook is a match made in heaven. Almost everyone of our guests wanted a copy of some particular recipe to bring home, and this is the best solution for their memories. We’re proud to be featured in the first Kenyan hotel’s culinary book.”

Kenya has always been a favourite destination for many tourists, but many who visit are not aware of its culinary tourism potential.

Hon. Najib Balala, EGH, the Kenya Cabinet Secretary of the Ministry of Tourism & Wildlife highlights this in his foreword of the cookbook, “The incredible richness and striking natural beauty of Kenya, from the savannahs to forests, is much more than what many expect and thanks to the continuous growth and innovation in the tourism sector is also being encouraged by other forms of tourism including business, sustainable, cultural and even culinary.”

As the former Editor of Capital Lifestyle, Kenya’s premiere digital destination for lifestyle content, Wong has been reporting on food and travel in East Africa for the last decade and is credited of being the voice that has helped shape the growth of the food and beverage sector in the region. Wong is a tireless ambassador for restaurants and local cuisine, and a leader in the culinary journalism movement in East Africa. Wong has served as a judge of Diageo Reserve World Class in Kenya several times, which is credited of transforming fine drinking and cocktail culture in the country. She has also served as a judge of Taste Bar & Restaurant Awards, which celebrates the most promising culinary talent in Kenya. Wong has made several guest appearances on DStv, NTV and SABC.

*The Charming Lonno Lodge Cookbook* is available at The Charming Lonno Lodge in Watamu, Kenya, on its website, as well as bookstores, online booksellers, and Blurb or Amazon.

If you would like more information about this topic, please email mkt@lonnolodge.com or info@susanwongonline.com, hi-res pictures available at [www.lonnolodge.com/press](http://www.lonnolodge.com/press)

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The Charming Lonno Lodge Watamu is a small cozy lodge laying on the serene beach of Watamu, Kenya, just in front of Watamu Marine National Park.

As a regular winner of Tripadvisor Traveler’s Choice Award, The Charming Lonno Lodge has emerged as one of the leading interpreters of the new Kenyan culinary tourism opportunities, enchanting guests with delicious adaptations of Kenyan and International dishes, mixing flavors, cultures, and spices.

Beside its renown traditional hospitality, with only eight rooms & suites, specific dietary needs or allergies are covered by its staff with expertise and a pinch of love.