

ZAFRAN TURNS ONE

POPULAR INDIAN BISTRO CELEBRATES WITH GREAT FOOD



Shakespeare wrote, if music be the food of love, play on... The music played last night at Zafran Indian Bistro, but it was the food that was the real hero. The award-winning contemporary Indian restaurant celebrated its 1st anniversary by providing guests with a sneak preview of their 'Regional Flavors of India—regional curries menu', which will be officially launched in the restaurant this week.

From Gosht Vindaloo to Dhaba-style chicken curry and Kerala fish curry inspired by God's own country, each of the curries is classic and prepared individually using only the most authentic ingredients. Once again vegetarians have not been forgotten. The menu features dishes such as Rajasthani chakki ki sabzi, a popular gravy curry, Papad Ki Sabzi and Punjabi Baingan Bharta all very local and never been showcased commercially.

"Regional Flavors of India has been conceptualized to take diners on a culinary journey through curries. This menu presents the sheer diversity of Indian cuisine. A great representation of the regions they're from, each recipe has been subtly enhanced to fit Zafran's distinctive philosophy and palate, celebrating the subtle and complex flavors of Indian cuisine, yet remaining light on the stomach," said Chef Gaurav Singh, Brand Chef at Zafran. Guests enjoyed trying out these new dishes, all perfectly complimented with freshly baked Indian breads, homemade pickles and preserves and a range of signature drinks and desserts with their own distinctive Zafran flair. Entertainment on the night was provided by a local dance troupe.

"From its smooth and inviting ambience and friendly and engaging service to a menu created using the finest ingredients, Zafran has already become the first choice for Indian cuisine in Kuwait," said Rakshak Puri, General Manager - Asian Dining at Foodmark. "What better way to celebrate our 1st anniversary than with our new regional curries menu, which delights but doesn't overwhelm and is a perfect example of our 'big heart-light touch' founding principal," he added.

The 150-seat restaurant, which includes Zafran's signature 'wow' kitchen, is open to guests for lunch as well as dinner from 12 pm - 12 am every day. Located in the Lights complex, Zafran has fantastic external seating with ample parking and easy access.



Chef Gaurav Singh



Murg Haandi Korma



Chakki Ki Subzi



Gosht Vindaloo



Gosht Aur Kairi Keema



ADAK ELECTS NEW COMMITTEE

Alappuzha District Association (ADAK-Kuwait) elected its new committee for the year 2017-2018, in its Annual General Body held on 7th March, 2017 at Poppins Hall, Abbassiya. Prior to the election, General Secretary Vipin Mangattu, in his Annual Report explained the activities performed last year which wholeheartedly approved by the General Body, chaired by President B S Pillai. Patron Chacko George Kutty in his key note address appreciated the

Committee for the socio-cultural carried out last year.

The second round of membership campaign was then inaugurated by giving the membership form to Premsan Kayamkulam along with other 10 new members. Thereafter, Chacko George Kutty, being Election officer conducted the election process democratically for the year 2017 - 2018 and the General Body unanimously elected new officials.