

CEIA

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AN AUSSIE CHRISTMAS

Not your conventional Christmas celebration

CULINARY MAESTROS

Discovering the Goan Heart & Soul of Chef Avinash Martins

THE MAGICAL CUISINE OF MADHYA PRADESH

Food from the heart of India

The Allure of Aish

The Park Hyderabad's renowned restaurant makes a comeback

By Bindu Gopal Rao



The Park Hyderabad has relaunched its iconic restaurant Aish, which is an ode to the cuisine of Andhra Pradesh and the Nizam culture while being swathed in luxury. Conceived by ace designer Tarun Tahiliani, Aish has a décor that is a modern monochromatic take on the legendary style of the Nizams of Hyderabad.

Food Files

I was here for the recent relaunch and sampled an exquisite meal that started with Dudhiya Kebab, a cutlet made with ginger and pomegranate layered cottage cheese that melts in your mouth. I also tried the Hari Gobi ki Tikki, a succulent patty made with broccoli, ginger, and cumin tempered and served with tomato chutney. The non-vegetarian starters included Dum Ke Jhinge, with steamed ginger and pomegranate stuffed prawns and Murgh Gilafi Seekh Kebab with bell pepper and garlic flavoured chicken. I also tried the Kathal Haleem, a vegetarian version of the famous haleem made with raw jack fruit. Gosht Haleem, the traditional 'cook-pounded' lamb with broken wheat and spices was also served.

Mains & More

The main course included curries like Dakhni Saag, made with spring onions, dill leaves, spinach tossed with curry leaves and flavoured with cinnamon and nutmeg, and Zafrani Dum Ka Murgh, a traditional Hyderabad chicken, cooked on 'dum' with almonds and saffron. The Paneer Khada Masala, made with paneer cooked with onions, peppers, ginger, ground whole spices, and Lal Mirch Ki Macchi, fillets of River Murrel fish cooked with chilli and red pepper, team well with the selection of local breads. Do try the Kesari Ashrafi Pulao, made with fluffed rice, red pumpkin seeds, chironji seeds and saffron, and Aish Parida Gosht Ki Biryani, a 'dum' cooked marinated mutton with saffron scented extra-long grain basmati rice. The extensive meal ended with a dessert platter of Badam Ka Halwa, warm almond sweet,

Qubani Cream Cheese Mille-Feuille, stewed apricots layered with cream cheese and baked phyllo pastry and Desi Gulab Ki Kheer, wild rose pudding with fresh rose petals. Master Chef Habeeb Mohsin who helms the restaurant explains, "I can assure you that this is unlike what is made elsewhere in the name of Hyderabad cuisine. Also, we keep our spice levels palatable as we ensure that flavour is not compromised for every taste palate." I couldn't agree more.

