

Press Release

## Park Pavilion Celebrates Summer with “Aam Mania”

*- Savour The Taste Of Mango - Infused Delicacies -*

**Kolkata, 6<sup>th</sup> June, 2015:** To celebrate summer with the King Of Fruits, Mango, **Park Pavilion**, the 24 - hour coffee shop of **Jameson Inn Shiraz**, is hosting ‘**Aam Mania**’ to lure the mango lovers. The delicious tempting aromatic mangoes are prepared with a twist to spoil the mango-lovers with an array of choices.

“We have prepared a unique menu to bring out the different flavours of mango. Aam Mania is a tribute to the King of fruits which has over time and again made its presence felt in various gastronomic delights all over the world”, said **Mr Rupam Banik, Executive Chef, Jameson Inn Shiraz.**

The items of the menu include **Aam Ki Dhuan Chaat** (Raw and ripe mango tossed in sweet & sour dressing, served in sizzler board), **Mango Cheese Shaslik** (Ripe mango, processed cheese & flaky mango pappadam put in a mini wooden skewer, marinated in cold BBQ sauce and served on a ice bed) **Nachos With Mango Salsa** (Mexican Nachos Served with ripe & raw mango salsa) and **Corn & Mango Salad** (Ripe mango, corn, pepper & herb salad served in a papad basket from the vegetarian section. **Kacche Aam Se Paki Murgi** (Boneless chicken marinated with raw mango, curd, & traditional hot spices, cooked in clay oven and served with sauce & salad), **Keri Murgh Roll** (Flaky shallow fried bread rolls stuffed with shredded chicken and sweet & sour mango) are few dishes from the non vegetarian section. The mouth watering dessert section has items like **Mango Kulfi** (Mango flavored sweet condensed milk reduced and frozen), **Aam Phirni** (Mango flavoured rice pudding served in a clay pot), **Frozen Mango Cake** (Frozen Mango Sponge Cake), **Mango Custard** (Mango flavoured custard) & **Mango Split** (Tri flavoured ice cream scoop served on a bed of diced mango) which will leave you wanting for more.

The super cool mango - based drinks offered in the menu are **Aam Ka Panna** (Roasted raw mango pulp blended with chilled water and seasoned with Indian herbs and spices), **Dahi Rashal** (Ripe mango pulp blended with yoghurt) & **Mango Stun** (Blend of mango and ginger juice, seasoned with sweet basil seeds).

**The festival has started on, 4<sup>th</sup> June, 2015 and will continue till 21<sup>st</sup> June, 2015.** A meal for two will cost between Rs 700/- - Rs 900/- inclusive of taxes.

**Timings: 12 noon - 11 pm, at Park Pavilion, Jameson Inn, 56 Park Street, Kolkata - 700017.**

**For further information please contact:**

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