



Press Release

'The Great Annual Harvest Festival' Is Back At The GT Route

Kolkata, 13th March, 2019: The GT Route, the multi-cuisine restaurant of Jameson Inn Shiraz, highlighting the culinary delights from Kabul to Kolkata, is back with their much awaited **The Great Annual Harvest Festival** and the culinary line up is bigger and better than ever before. This food festival showcase an array of enticing and exotic rice based preparations. The festival will start from **20th March, 2019** and will continue till **31st March, 2019**.

The wide array of delicacies includes **KumbhMotia** (combination of mushroom and cottage cheese marble biryani), **Zafrani Soya Goti Biryani** (Saffron soya nuggets biryani), **SabjDaabPulao** (seasonal vegetables and coconut rich biryani in tender coconut shell), **Cheena Biryani** (fresh homemade chenna biryani with aromatic spices), **MurghDhunar** (Aromatic smoked chicken biryani), **Jhinga Biryani** (Prawns cooked with fennel perfumed basmati rice), **MahiSarshoPulai** (Mustard marinated fish cooked with basmati rice and wrapped in banana leaf grilled on fire), & **KachcheGosht Ki Biryani** (young fresh mutton traditional biryani).

"We bring to you yet again another exciting edition of Harvest Festival, after getting phenomenal feedback from our patrons. This year also we have tried to keep the food as innovative as possible so the food lovers get a chance to savour some unknown delicacies. We have also added exotic spices and ingredients that would make the taste buds crave for more", said **Mr Sandeep Basu, General Manager, Jameson Inn Shiraz**.

A meal for two at this festival would cost **Rs 550/- plus taxes** and will be available between **12pm – 4pm for lunch & 7 pm – 11 pm for dinner at The GT Route, 56 Park Street (Near Park Street–Mullick Bazaar Crossing, Kolkata-700017)**.

About The GT Route:

The GT Route restaurant would be a blend of the five different cuisines, ranging from Kabul across to the Peshawar, Punjab, Oudh and ending at Kolkata. This road, an integral part of the Indian history, since its emergence, has contributed largely to the growth of a rich culture and food history. The restaurant is ready to provide you with an unmatched drive along this ancient route of history intermingled with diversified cultural heritage and discover the traditional culinary riches of Indian food. The restaurant is a mix of ethnic rugged looks blended with modern and contemporary designs. The menu card is also having a traditional royal touch. The dress code of the service staff adds more flavor to the unique concept. 'The GT Route' offer you a bouquet of exquisite and compelling food items prepared by our Master Chef. The kitchen would be a part of the restaurant where the craft and guile of our Chef's blended with their efficiency and warmth would invigorate your taste buds in enjoying the rich platters which are a gourmet's delight. The rich choices in the menu would seduce you to treats ranging from the succulent kebabs of Afghanistan; tempting barbeques of Peshawar; traditional marinades and tandoor delicacies of Oudh and Punjab; sublime vegans of Varanasi; mouth watering fish delicacies and ambrosial sweets of Bengal.

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