

**Press Release** 

## Historic Colonial Raj Era Cuisines Returns With The Anglo Indian Food Festival At Chapter 2

Kolkata, 21<sup>st</sup> August, 2019:Kolkata's first retro dining restaurant, Chapter 2hosts its second Anglo Indian Food Festival.MrShiladityaChaudhuryand DebadityaChaudhury, Partners, Chapter 2 were present to introduce the items.

Mr Shane Calvert, MLA from the Anglo-Indian Community along with the members of the Anglo Indian community, Kolkata includingMs June Tomkynsand Ms Priscilla Corner, June Tomkyns Chain Of Hair Salons, Mr Peter Remedios, CEO, Reynolds, Mr Ian Myers, Principal, The Frank Anthony Public School Kolkata, Ms Jessica Surana, Principal, Loreto Convent, Entallywere present to grace the occasion.

The British and Indians share an elaborate history of over a century. The British rule did not just affect India on a superficial level. It seeped into every facet of an average Indian's lifestyle. Parallel to the chaotic episodes of upheavals and revolutions, during the British Raj, there also ran beautiful stories of friendship, love, admiration and practice. Many genres like language, faith, education and family, had an influence on both Indian and British lifestyles. Cooking was one of those.

A new cuisine came up, which was a medley of the goodness of both these worlds. Adding Indian spices and condiments to traditional British cuisine is what gave birth to Anglo Indian food. This particular cuisine carries diverse influence from various parts of India. It is a perfect balance of the English and the Indian tastes. It is neither too bland nor too spicy and thus a perfect amalgamation.

"We realized that Anglo Indian cuisine as a whole was never commercialized or were a part of restaurant business. Most of the dishes were Indo British Fusion Food or Continental cuisine. We started Chapter 2 as our tribute to the food and music culture of Park Street during the 70s and we serve select Anglo Indian and Continental cuisine here. After thorough research and spending time at our Anglo Indian friends' residences we learnt that authentic Anglo Indian cuisine can only be prepared at Anglo Indian households. Still, taking a cue from what we savoured, we decided to introduce some of the Anglo Indian recipes, which are nonexistent without coconut, lamb, pork, Kolkata mutton, beef and chicken, to the food connoisseur's palate", said MrShiladityaChaudhury&MrDebadityaChaudhury, Partners, Chapter 2.

The specially crafted menu will include dishes such as **Brown Lentil Vegetable Soup**, **The British Army Camp Chicken Soup**, **Lamb Trotters**, **Fish Ball Soup**, **Anglo Indian Vegetable Rissoles**, **Railway Prawn Cutlets**, **Chicken Liver Pepper Fry**, **Fish Potato Croquettes**, **New Market Special Fried Pork And Beef Chilli Fryin** the soup and starters segment.

The main course will include Vegetable Moilee, Prawn Jhalfarezie, Goan Coconut Chicken, Mutton Mince Ball Curry, Pork Vindaloo and Crumb Fried Beef Pepper Chops With Tartar Sauce. These will be served withbuttered riceor steamed rice.

The Anglo Indian Food Festival starts from 23<sup>rd</sup> August, 2019 onwards. The items are priced betweenRs 200/- to Rs 420/-. A meal for two would cost around Rs 800/- plus taxes during this festival.



Moreover, Chapter 2 has introduced **Happy@99**, the special Happy Hour menu where select brand of alcoholic beverages will cost only Rs 99/- in between 3 pm - 6.45 pm.

Come, let us celebrate the old forgotten colonial delicacies at Chapter 2, with live performance every evening featuring the chartbusters of the 50's - 80's.

Location: Chapter 2, Mani Square Mall, 4th Floor, 164/1 Maniktala Main Road, Kolkata-700054 Time: 12 noon to 10:20 nm

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