



Press Release

## Oudh 1590 celebrates The Great Awadhi Kabab Festival

- Tastefulness Of Succulent Kababs From The Kitchen Of The Nawabs-

**Kolkata 21<sup>st</sup> January, 2020:** Piping hot Kababs are widely loved by the Gourmands. In winter, the nip in the air and the spicy succulent pieces of aromatic smoky Kababs make really a hit blend to satiate the taste buds. To celebrate the wide variety of aromatic non-vegetarian & vegetarian Kababs, **Oudh 1590's** seventh edition of "**The Great Awadhi Kabab Festival**" had a special launch today in the presence of the Co – Founders, **Mr Shiladitya Chaudhury & Mr Debaditya Chaudhury**. **Bawarchi, Md Manher** from Lucknow showcased the gourmet delicacies from the kitchens of the Nawabs.

In the latest edition of **Oudh 1590's "The Great Awadhi Kabab Festival"**, the flavours of *Awadh (modern day Lucknow)* come alive with an exotic array that features a range of appetizing Kababs. The annual festival has commenced from the **24<sup>th</sup> of January, 2020** showcasing specially curated gourmet delicacies that features a wide range of Vegetarian and Non Vegetarian Kababs.

Embracing the true flavours of Awadh, **Oudh 1590** every year hosts '**The Great Awadhi Kabab Festival**' with specialty kebabs prepared in rich Indian spices and herbs that are cherished by not only Kolkatans but the NRB audience frequenting the city of joy during this season. Delicious rustic and smoky kebabs are the best for it and **Oudh 1590** is having them all. The festival promises the authenticity of the region portraying true flavours using the magical blending of spices and slow fire cooking. The expert team of **Bawarchis**, roped in from **Aminabad, Lucknow**, would present a sumptuous array of exotic Awadhi Kababs.

The range of non-vegetarian kababs includes **Gosht Nalli Kabab, Murgh Sutli Kabab, Gosht Boti Kabab, Murgh Malai Kabab & Shikari Tandoori Teetar**. For the vegetarians, an equally captivating menu comprising of **Tandoori Achari Phool, Mushroom Galawati** and **Bharwan Aloo Tandoori** will be worth looking forward to. Fish & Sea food lovers, too, will have a reason to celebrate with enticing delicacies like **Crab Shammi Kabab, Sarson Mahi Tikka, Lasooni Jhinga & Smoked Tandoori Rock Lobsters**. Even after this, there's something for Egg lovers! This year, **Tandoori Andais** making an appetizing entry in the menu.

"We are at the seventh edition of **The Great Awadhi Kabab Festival** at **Oudh 1590** and this itself proves the enormous amount of love that we have received from gourmands over the years that had made us more determined to strive for presenting the best of the gourmet cuisines to our patrons. At **Oudh 1590**, the wide range of Kababs are loved by the gourmands over years for its uniqueness, taste and authenticity. Our **Bawarchis**, specially roped in from *Aminabad, Lucknow* cook up the aromatic and succulent Kababs every time keeping its true sense intact. We do hope, this year also, the response from the food aficionados will be the same, as eclectic and enthusiastic like last years.", said **Mr Shiladitya Chaudhury and Mr Debaditya Chaudhury, Co-founders, Oudh 1590**.

**The Great Awadhi Kabab Festival** is on from **24<sup>th</sup> January, 2020** across all Oudh 1590 outlets in Deshapriya Park, Vivekananda Park, Salt Lake & Jessore Road. An average meal for two to cost **Rs900/- plus taxes** at this festival.

**Timing:** 12 Noon to 3:30 p.m. and 6:30 p.m. to 10:30 p.m.



**About Oudh 1590:**

Oudh 1590 is a humble initiative to introduce a true “period dining” experience recreated in today’s kitchens to be savoured at the table. A research on the culture and cuisine of Awadh (modern day Lucknow) is a gift to Kolkata - the city of Gourmet a first of its kind PERIOD DINING experience. Bawarchis working extensively at TUNDE WALI GALLI at Lucknow have been roped in for this initiative. Located at the heart of South Kolkata next to Deshapriya Park (Opposite Carmel School) And Vivekananda Park (off Southern Avenue) and at CD 86, Sector 1, Salt Lake (behind city Centre 1) the restaurants boast of a period look recreating the 16th century feel. The bronze plated crockery and cutlery has been tailor made for the eatery hoping that the cuisine of Oudh within the ambience of OUDH 1590 will be able to rekindle the romance of Shaam – E – Awadh.

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