

Press Release

## **Emami Healthy & Tasty Presents, Chaudhury & Company Celebrates the Marriage Between Ilish & Chingri in This Season of Drizzles**

**- Inspired By The Legendary Kitchens Of Thakur Bari, Chaudhury & Company Presents A Specially Curated Ilish - Chingri Utsav Celebrating Bengal's Most Cherished Hilsa And Prawn Recipes -**

**Kolkata, 25<sup>th</sup> July, 2026:** There are some flavours that every Bengali grows up with. The arrival of the monsoon has always meant the return of **Ilish**, the queen of the river while **Chingri**, another favourite of Bengalis has remained an inseparable part of every **Bhuribhoj**, celebration and family gathering. These dishes are not just food, they are memories of Bengali eating culture, a grand sumptuous meal, festive lunches and recipes lovingly passed down from one generation to the next.

Celebrating this deep emotional connection that Bengalis share with their food, Emami Healthy & Tasty presents **Chaudhury & Company** will launch its **Ilish - Chingri Utsav** from **28<sup>th</sup> July, 2026**. This specially curated menu, inspired by the culinary traditions and philosophy of **Thakur Bari**, was created after extensive research from several historic Bengali cookbooks.

For generations, Thakur Bari has been known not only as the home of **Rabindranath Tagore**, Bengal's greatest cultural adobe, but also for its remarkable culinary heritage. The kitchens of Thakur Bari gave Bengali cuisine many unique recipes where familiar ingredients were transformed with care, creativity and elegance. Every meal reflected a balance of flavour, simplicity and refinement, making its cuisine an important part of Bengal's cultural history.

With **Ilish - Chingri Utsav**, **Chaudhury & Company** sought to bring those treasured flavours back to today's dining table. The objective was not simply to recreate old recipes, but to revive stories, traditions and memories that have long been associated with **Bangalir ranna**. Every dish has been carefully prepared by respecting traditional cooking techniques while preserving the authentic taste that made these recipes timeless.

The festival features a specially curated selection of **Thakur Bari-inspired Ilish and Chingri delicacies**, including Ilish delicacies like **Ilish Roast**, **Ilish Tramfrado**, **Narkel Dudh Diye Ilish**, **Ilish Malaikari & Ilish Pulao** while Chingri preparations include **Thakur Barir Kumro Chingri**, **Thakur Barir Narkel Chingri**, **Doi Chingri**, **Chingri Pulao**, **Chingri Machher Raita** and **Chingri Jalfrezi**. Each dish reflected the richness of Bengal's culinary traditions while staying true to the essence of the original recipes.

*"Thakur Barir ranna has always held a special place in the hearts of Bengalis. Through this Ilish Chingri - Utsav, we wanted to celebrate those recipes that have been loved across generations and bring them back to today's table. Food has a way of connecting people with memories, and we hope every guest who joins us experiences a little of that through these ilish and chingri preparations. It is our way of celebrating the flavours that have remained close to every Bengali's heart",* said **Mr Shiladitya Chaudhury & Mr Debaditya Chaudhury, Owners, Chaudhury & Company**

Through **Ilish - Chingri Utsav**, presented by Emami Healthy & Tasty pays tribute to a chapter of Bengal's food history that continues to inspire generations. More than a seasonal festival, it became a celebration of **Bangaliyana**, where every plate carries the aroma of tradition, the warmth of home and the timeless legacy of **Thakur Barir ranna**.



The pocket pinch for two people would be approximately Rs 1400/- plus taxes and will be available for dine-in and through all online food aggregators. So, dig in this joyous celebration of Bengali cuisine without any delay. **Chaudhury & Company** awaits your arrival.

**About Chaudhury & Company:**

Chaudhury & Company is more than a place to eat, it is an immersive cultural journey, where each corner tells a story of Bengal's food, art, theatre and lifestyle. Preserving the Pice Hotel ethos at its heart, Chaudhury & Company pays homage to the original Pice Hotel philosophy through its cuisine, the décor & upholstery and service. Chaudhury & Company, an initiative of Shiladitya & Debaditya Chaudhury, who gifted the city with two more unique culinary destination - Oudh 1590 & Chapter 2, is an ode to Bengal's identity where culinary memory meets contemporary design and where every meal is a reminder of the heritage that continues to shape modern Kolkata.

**For further information please contact:**

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