



## PRESS RELEASE



# TWO OF ITC HOTELS' FLAGSHIP RESTAURANTS RECOGNISED IN ASIA'S '50 BEST RESTAURANTS' 2014

Bukhara named 'Best Restaurant in India' - Bukhara and Dum Pukht named in the prestigious list. The much-coveted S. Pellegrino 'Asia's 50 Best Restaurants' winners were revealed last week in Singapore at an awards ceremony attended by Asia's

Two of ITC Hotels' flagship restaurants, Bukhara and Dum Pukht, secured a place in the prestigious list, two of only six restaurants to make the list in the whole of India.

Bukhara tops the list of Indian restaurants, closely followed by Dum Pukht. Bukhara was also honoured with the prestigious title of the S. Pellegrino 'Best Restaurant in India', a prestigious award given to the highest-ranking restaurants in each of the countries represented in the list.

Set within the ITC Maurya in New Delhi, Bukhara was established in 1978. Over the last 34 years it has arguably become India's most famous restaurant, with dignitaries, royals, celebrities and the world's dedicated food lovers, all flocking to the restaurant to sample the rich taste of Tandoori, a regional cuisine of Northwest India.

Bukhara is known for its traditional way of cooking with a tandoori and charcoal grill-focused menu. Iconic dishes such as the dal Bukhara, black lentils, tomatoes, ginger and garlic are simmered overnight on a slow charcoal fire then finished with cream.

Bukhara has won many awards over the years. It was previously the first Indian restaurant globally to be included in the S. Pellegrino World's 50 Best list, voted Best Asian restaurant and 37<sup>th</sup> best restaurant in the world in 2007. Other accolades include The Times Food Award in 2003, 2004, 2006, 2007 & 2009, the Golden Fork award in 1991 and in 2010-11, it was named one of the best restaurants in Asia by the prestigious Miele Guide.

most celebrated chefs and  
restraunters.



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Dum Pukht specialises in a type of slow cooking. Dum Pukht translates as 'to breathe and cook' and describes a traditional style of Indian cooking that involves slowly roasting and braising kebabs, stews and biryani in a sealed clay pot over a low fire. The meat cooks in its own juices, intensifying the natural flavours.

The intense flavours and slow cooking style comes from a technique that was originally developed in the palace kitchens of the Awadh kingdom of northern India in the 18<sup>th</sup> century and the opulent restaurant setting provides a taste of fine royal dining.

ITC Hotels' corporate chef Manjit Gill is an authority on Indian cuisine with a lifelong goal to showcase the subcontinent's vast and sophisticated flavours. The group is responsible for some of India's most iconic restaurant brands across its hotels in India's major cities, including Dakshin, specializing in South Indian coastal cuisine and Peshawri, an offshoot of the original Bukhara.

"The experience at Bukhara and Dum Pukht is a testimony to the dedication of Chef Manjit Gill and his team to providing a superior gourmet experience across its restaurants, preserving culinary traditions and celebrating the heritage of India's regional traditions," said Mr. Nakul Anand, CEO of ITC Hotels.

"We are honoured and delighted to once again receive recognition for this and to lead the way in showcasing the diversity of Indian cuisine."

Now in its second year and organised by Restaurant magazine, The S. Pellegrino 'Asia's 50 Best Restaurants' list is voted for by over 900 international restaurant industry experts.

FOR MORE INFORMATION VISIT:

More information on ITC Hotels' restaurants  
[www.itchotels.in](http://www.itchotels.in)

Full awards listing  
[www.theworlds50best.com/asia](http://www.theworlds50best.com/asia)