

Press Release

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Gharana: The New Indian Restaurant at Holiday Inn Dubai – Al Barsha Opens its Doors with a Melody of Flavours

Holiday Inn Dubai Al Barsha launched today an exciting Indian restaurant Gharana that introduces a unique dining concept in Dubai. Commenting on the concept General Manager Reda Moukhtar, said, “At Gharana we invite you to discover the treasures from the Royal kitchens of India which have been the most closely-guarded secret up to now.

“First and foremost, Gharana conjures up images of Home – Home in different parts of India, Home to the musical elite, Home to regional rhythms and ragas, Home to the diverse musical notes. At Gharana we take it a step forward and fuse these musical rhythms of selected regions with a melody of flavours from their respective cuisines. Indian food is like a Mahler symphony, its beauty evident but its construct encrypted. Indian *Khansamas* (cooks) build their dishes in the same way that the country’s musicians play the ragas. And at Gharana diners will have an opportunity to experience and enjoy the finest Indian food with the finest music.”

The Menu

It is well known that Indian food is nothing less than a cultural phenomenon. The legendary Maharajas, Shahenshas, Nawabs and Sultans contributed immensely to the development of music and cuisines in their respective regions and Gharana offer diners their most fabulous creations.

Mr Moukhtar said, “Our fascinating menu draws from the greatest cooking traditions of North, South, East and West India and features the most popular *desi* delicacies. The magnificently diverse historic states of Lucknow, Delhi, Hyderabad and Rajasthan are known for their rich musical heritage and cuisines. Having been the cultural capitals during the country’s most glorious eras, each region prides itself with its own distinct style of cooking and we have it all on our menu.”

The Cuisine

The menu selection is a gourmet’s delight hailing from the four distinct Gharanas, each offering the most authentic and exotic signature dishes.

Lucknow Gharana where Ustad Bismillah Khan the Shehnai maestro hails from in the northern province of Uttar Pradesh is known for its refined cuisine and sophisticated style.

The influence of Nawabs lingers in the delicately spiced cuisine of Lucknow which is extremely rich and liberally uses ingredients like cream, raisins, saffron, almonds and cashews.

Hyderabad Gharana is the home of the Nirddamgani – a long Dhol like instrument made famous by Subramanyu Pillai where the cuisine features many coastal delights including an enticing variety of fish and prawns.

The Hyderabadi royals were famous for luxury and often one dish could be composed of as many as 32 rare spices. The dishes are full of aroma and vibrant in colour. Exploding with flavour, Hyderabadi Biryani is perhaps the regions best know gift.

Punjab Gharana is the rhythm house of India – made famous by Ustad Alla Rakha and his son Zakir Hussain with their nimble fingers playing Tabla. The captivating capital of Delhi is a mixture of old and new and is famous for Mughlai food. Purani Dilli is deliciously obsessed with kebabs but is equally well-known for its indulgent curries, grilled meats and a variety of spicy stews.

Jaipur Gharana – the Home of the Mohan Veena a guitar like instrument slowly strummed by none other than the famous Pandit Vishmohan Bhat. The region offers a feast of fiery curries and exotic provincial creations. Gutsy flavours redolent with the region's indigenous delights combine to produce a range of succulent kebabs and curries.

The Chef

The culinary team at Gharana is led by the celebrated Chef Shaukat Ali Qureshi who comes from the legendary Qureshi clan. Being the royal chefs, the 200-year-old Qureshi family prides itself as the guardian of the rich legacy of *Nawabi* cuisine. Chef Qureshi has perfected the art of cooking like no other in his 40 years of career. His culinary journey took him to some of the finest Indian eateries including the world-famous Bukhara restaurant. The food at Gharana is certainly a proof of that and reveals a real mastery of flavour and texture.

The Décor

The restaurant's decor is as remarkable as its cuisine and has a period feel with a modern twist. Spacious, sensual and soft, Gharana is perfect for long lunches, full-on feasts or intimate dinners. A beautiful silver swing welcomes guests at the entrance that's lined with exquisite arches. Low lighting and vanilla and turmeric coloured walls instantly put you at ease. In the centre sits majestically the Maharaja table. Next to it is the graciously low Maharani table that beckons guests with its feminine charm. An interesting feature is the large plasma screens displaying intricate design details of Iconic Indian monuments such as the Taj Mahal, pictures of unique and mystical musical instruments – all linked to the marvelous regional cuisines. Mr Mouktar stressed, "Gharana provides a relaxed and stylish venue to enjoy the ultimate Indian food. Basically we offer the perfect balance between taste and aesthetics."

The Music

An Indian Mehfil is incomplete without music and guests at Gharana will be entertained by our young talented duo – Deepa and Sundhanshu accompanied by their group every evening. Mr Mouktar said, “Music lovers will be treated to a selection of beautiful Ghazals and classical songs. Adding spice to the mood will be a sprinkling of hottest Bollywood numbers and modern hits.”

Opening Time

Gharana is open for dinner from 7.00pm onwards until late.

For reservations please call +971 4 323 4333

For more information please visit: www.holidayinn.com or www.hialbarshadubai.com