North Indian Flavours At The Maharaja Palace



Maharaja Palace, the latest Indian Restaurant in Colombo opened its doors at a three-day opening, ceremonially offering a first taste of its North Indian flavours to a host of distinguished invitees.

M Abubakar, is the Executive Chef of the Maharaja Palace who guides a team of well trained chefs with his experience spanning well over two decades at the Intercontinental chain in Medina, Saudi Arabia.

Following the distinct style used at an imperial Moghul kitchen, the Awadhi Lucknawi cuisine at Maharaja Palace ranges from very mild to spicy delicacies giving a distinctive aroma of whole and ground spices that enhance their savours.

“A Mughlai meal is an elaborate buffet of main course dishes with the variety of accompaniments known for its richness and exotic spices, dry fruits and nuts with plenty of milk and cream adorned with a range of selective spices, which makes it a rich and spicy meal. This, prepared with ingredients especially brought down from India is what we bring to you at Maharaja Palace,” said Chef Abu speaking about the distinct Lucknawi flavours available at Maharaja Palace.

The Mughlai ‘Dum’ style of cooking over a slow fire is also used for some of the signature dishes offered at the Maharaja Palace, such as the Chicken Dum Biryani, the Mutton Dum Biryani and the Vegetable Dum Biryani, all cooked in steam, in a covered pot with a blend of Indian spices to create the distinctly exquisite aroma.

Other signature delicacies include Butter Chicken, Mutton Korma, Tandoori Chicken, Tandoori Prawns, Chicken Hazarwi Kebab and a host of similar Lucknawi specialties. The Chicken Hazarwi Kebab made with supreme pieces of chicken marinated in yogurt, and coated with mozzarella cheese gives this dish the colour of saffron and will be served in a unique style with a Biryani and is yet another of the Maharaja Palace specials. Tandoori Pomfret Fish marinated in the distinct Maharaja Palace style with a selection of spices and yogurt, enhanced with fresh herbs will be served as a whole fish with garnish tendering a delectable blend of flavours.

“The paneer dishes prepared with homemade Cottage cheese are the highlight of the vegetarian range at the Maharaja Palace featuring variety and authenticity in taste for the vegetarian,” stated Chef Abu describing its taste and diversity, adding that all food at the Maharaja Palace is prepared using products from Halal certified suppliers.

While no MSG is added to the cuisine, the Palace kitchen following strict food safety and hygiene systems along with the HACCP standards adhered by most Five Star establishments, has all the requirements to offer its clients delectable North Indian cuisine. “Even the ordinary such as the Tandoori will be very distinct with us, and we at the Maharaja Palace serve a range of signature Lucknawi dishes found nowhere else in Sri Lanka,” concluded Chef Abu.





