

# [Food festival essay sample](https://assignbuster.com/food-festival-essay-sample/)

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Food Festival in Pondicherry:   
Perhaps the most exceptional among the Fairs & Festivals of Pondicherry, the French Food Festival is exciting and enjoyable at the same time. The festival is a high time for all those food buffs. Once the capital of the French India, Pondicherry carries the rich culinary tradition of the French. To pay tribute to this special art, the Tourism Department of Pondicherry organizes the ‘ Gourmet’ – a food festival of its kind. Although it is basically a French Food Festival, cuisines from different parts of the world are also prepared and served. Different dishes, which are created are:-

• Hungarian Dishes   
• Italian Dishes   
• Mexican Dishes   
• Spanish Dishes   
• Indian Dishes   
Famous Chefs, cooks, recipe writers, food experts and even amateurs cook and bring dishes made by them. One can have both non vegetarian and vegetarian dishes as well. Some of the eternal favorite non vegetarian dishes are:-

• Vanjaram or seer fish   
• Shell fish French casserole – served with a type of pasta called spinach couscous. • Ratha Sura Meen – red tuna fish served along grilled vegetables and mayonnaise potatoes.

Some of the popular vegetarian preparations are:-

• Rice pancakes with coconut stew   
• Stuffed spinach rolls along with root vegetables   
• Mexican Pasta with aubergine and tomato in curry sauce Some of the most wanted desserts are :- • Litchi stew   
• Chilled peach   
• Khalia chocolate mousse   
The above mentioned dishes are only like a few ‘ waves’ in the ‘ Sea of Food’.   
There are lot more attractions at the French Food Festival in Pondicherry Pondicherry was once a French colony. Even today, the lovely place has retained with pride a lot of features of its colonial rulers.

Pondicherry attracts plenty of tourists who love to take part in its various colorful festivals. Some are cultural, some are religious, and some festivals take the visitors on a gastronomic voyage.

‘ Gourmet’, a famous French Food Festival organized by the Department of Tourism in the month of August is a delightful experience for the tourists. It celebrates in a grand way the grandeur of French cuisine. Food lovers are offered a rare opportunity to explore the best of French cuisine and cuisines from across the world.

The French Food festival serves as a huge platform for foodies who can try out various culinary preparations ranging from Hungarian, Italian , French, Mexican, Spanish to Indian dishes. Some of the palatable dishes that flatter the taste buds of the fish lovers are Seer fish (vanjaram), Coconut stew served with rice pancakes, Red tuna fish served with mayonnaise potatoes and roasted vegetables.

Those who have sweet tooth, need not worry at all. The food festival serves desserts like Chilled Peach, Lichi Stew and Khalia Chocolate Mousse filled with chocolate pancakes are simply irresistible.

Shamiana

Event Details   
Shamiana brings you a burger festival that celebrates burgers from around the world. From Mumbai’s very own to grilled delights of Shanghai to New York’s unmissable classic, they have it all. Adding a delicious twang to their well-seasoned menu is the latest pastry craze, Cronuts: a croissant and doughnut hybrid. So do visit them and experience a mini-vacation meal, far from the usual.

Asean Curry Festival   
Category: Food & Drink , Restaurant Promotions , Food Festivals Event Details   
Noodle Bar presents to its patrons the ‘ ASEAN Curry’ festival. Foodies can now enjoy a whole new delicious fare that includes some exotic curries from various parts of Far East like Thailand, Indonesia, Singapore, Malaysia and Vietnam. Treat your friends and family to a delectable variety of innovative curries this monsoon.

A scrumptious assortment of curries awaits to greet you on this unique culinary journey. Envelop your senses with The Lamb Massaman Curry, a rich potato curry infused with juicy lamb. Sea food lovers must try the Steamed Fish Curry, basa steamed with lemon grass, galangal and fresh red chilly in Thai coconut cream from the magical Thailand.

In addition to compliment the curries Noodle Bar offers you a vegetarian range as well, exotic oriental rice and noodles like String Hoppers, angel hair noodles steamed on a banana leaf or Nasi Lemek, fragrant Malaysian rice cooked with pandan and coconut milk. The festival is ongoing at all Noodle Bar outlets.

Yum Cha Festival   
Event Details   
Mainland China brings to you Yum Cha Festival. Feast on mouthwatering cuisines like Almond Prawns, Chive Dumplings and more only at the Yum Cha Festival. Available at all Mainland China outlets.

Korean Food Festival   
Event Details   
A spectacular Korean experience awaits the avid diner at Spices at JW Marriott. Gastronomy gourmets will be delighted with the opportunity to indulge and discover authentic Korean cuisine.

During this unique Food Festival, Chef Alan Cha will craft authentic dishes and present some exquisite Korean preparations with appetizers like Sea Food Pancake, Whelk Salad and Whelk & Kimchi Pancake. Indulge in rice and soups such as Korean Ginseng Chicken Soup and Stone Pot Rice-Bibimbap that will highlight the excellence of Korean food and culture. Delectable, traditional grill specialties such as Pork Barbeque, Marinated Chicken, Bay Salt Barbeque will tantalize your taste buds and add to this Korean gourmet journey. For Reservations Call: +91 022 66933344

Aroi Thai   
Oko – The Lalit Ashok, Kumara Park

Event Details   
The Lalit Ashok brings to you a brand new episode of Gourmet Express featuring authentic Thai food – Aroi Thai. During this ten-day food festival, chef Paithoon will take you through a tastefully crafted gastronomic experience which will include his signature dishes like Kung Phad Kaprao (traditional Thai-style stir fried prawns with chilli, garlic and sweet basil) and Pla Lab Phrik (crispy fillets of basa in sweet, sour and spicy sauce), along with Tom Yum Koong, Pad Thai, Yum Voon Sen, Mee Grob, Roast, Duck Red Curry, Yum Son O (pomelo salad) and a number of other delicacies. To take you as close to being in Thailand as possible, the decor at Oko – the roof-top Pan-Asian cuisine restaurant at the hotel – would have a local Thai-cultural feel. Further enhancing your experience would be a host of cooking stations where you can see your food being prepared, exuding aromas which are so typical of the Thai cuisine. So for everyone living in Bangalore who loves Thai food, Oko is the place to be at. An oriental cocktail or a glass of wine is complementary with the food. Price:

• Vegetarian: Rs. 1095 + taxes per person   
• Non Vegetarian: Rs. 1195 + taxes per person   
Phone: 9900034314

Delhi Street Food Festival   
Category: Food & Drink , Food Festivals   
mumbai   
Event Details   
Serving the Very Best of Delhi. Indulge yourself in the tempting offerings of   
Delhi Streets food. Chai ‘ n’ Chaat Festival   
Category: Food & Drink , Restaurant Promotions , Food Festivals

Event Details   
The Resort Mumbai understands your tastes, and brings to you the Chai-Chaat Festival, where you can enjoy an array of vegetarian and non-vegetarian chaats too. Treat your taste buds at the chaat counter with vegetarian – chatpata paani puri, crispy sev puri, tangy dahi puris – and for the non-vegetarian, it offers chatpata murg chaat, salami and sausages chat and seekh kebab tikki chaat. Isn’t your mouth already watering?. The Chai and Chaat festival will be held on weekends between 3pm and 7. 30pm Venue Details

Bay Watch   
11, Madh Marve Aksa Beach , Malad West, Mumbai

Hottest Sizzler Festival   
Category: Food & Drink , Restaurant Promotions , Food Festivals

Event Details   
Bombay Blue returns with the sizzler extravaganza and this time they promise it to be hotter than ever! With a dedicated menu for sizzlers that gives vegetarians and meat lovers an equal number of options, the Hottest Sizzler Festival includes brand new tastes from around the globe—with Asia, China, Mexico, Japan and even something from Italy!

Sample the —Kung-fu Hustle diced chicken smoked chillies with sweet chilli sauce or the Mexican tango with stuffed baby aubergine topped with string cheese. Thai or Italian, guess what they have both! The Ong Bak – tender chicken tossed with onion, basil and fresh cilantro with a creamy coconut sauce served or the Sizzling Lasagne served with crisp garlic bread. With all these globetrotting flavours the Indian flavour cannot be left behind! The vegetarians can go for the American desi – grilled cottage cheese with coriander shashlik, the meat lovers can go for the Indian Express – chicken malai tikka with makhni sauce. The list doesn’t end here they also have the English Vinglish – Cottage cheese with vegetables & fries in a fresh creamy sauce and the Frontier Mail – Mince lamb pattice topped with masala fried egg and barbeque sauce.

Each sizzler is served with a choice of steamed rice or tossed noodles, pepper sauce/garlic sauce, a wholesome helping of steamed vegetables, charred onions that add to the smoky flavours and home-fried potato wedges. Kerala Food Festival

Category: Food & Drink , Restaurant Promotions , Food Festivals Event Details   
Master Chef Bala Subramaniam has prepared a menu which showcases the best of Kerala’s cuisine. The starters are chameen (prawns) masala, poricha meen (kerala fried fish) etc. The main course dishes include nandu oolarthu (stir fried crab meat), meen kappa (tangy fish curry served with tempered topica), eraichi peralen (creamy mutton curry). Vegetarians can opt for muringyali thalichatu (tempered drumstick leaves) avial (mix vegetables in coconut cream), kadala curry (black gram stew with native masala) manga curry (raw mango blend with coconut milk & spices). Rice preparations in the menu include the flavorful ney choru (ghee rice), thenga choru (coconut flavored rice), chameen biryani (authentic prawn & rice preparation) thalacherry chicken biryani etc. Chef Bala Subramaniam has prepared an array of exciting desserts like banana halwa, kaya mukki porichathu (fried kerala speciality), thari unda (suji ladoo), chakka pradhaman (jack fruit delicacy), pal ada pradhaman (kerala payassam)

July 29, 7. 30pm: Join Chef Bala for a food tasting session   
• Venue Details   
• South Of Vindhyas   
• •   
• 3 Reviews   
• 70/C, Off Nehru Road , Vile Parle East, Mumbai

Beer & Burger Festival   
Category: Food & Drink , Restaurant Promotions , Food Festivals •Event Details   
Four Points By Sheraton invites you for a fun-filled beer and burger festival where you eat, drink and be merry to your heart’s content. On offer are some   
incredible combos, tons of options and a mood that’s all about madness. It’s party time and your time starts now!

Simply hard to resist:

1 Different varieties of burger with one free beer per order 2. A tempting combo package (Beer + Burger + Veg/Non Veg Accompaniment) 3. Get a burger of your choice with a bucket of beer

Lobby Level , NaviVashi, Mumbai

1001 Nights Arabian Night Food Festival at La Piazza   
BY   
ADMIN2   
– JULY 14, 2013POSTED IN: CULTURE, ENTERTAINMENT, EVENTS, FOOD, HEADLINES   
Welcoming the holy month of Ramadan 1434 H, Sentra Kelapa Gading presenting a culinary festival with the theme “ 1001 Nights Arabian Night Food Festival”, on July 12 to 28 at La Piazza Kelapa Gading, from Monday-Thursday at 16: 00-22: 00 GMT and Friday-Sunday starting at 16. 00-24. 00 GMT. “ At this Ramadan we show shades of Turkey,” said Cut Meutia, GM Corporate Comunication of PT Summarecon Agung Tbk. Various ornaments and decorations complete with all the typical Turkey will bring visitors seemed to feel the joy of breaking the fast in the land of 1001 nights. There will be more 60 food booths are ready to pamper visitors, such as Ice Cream Turkey, Nasi Briyani, Ketupat Vegetable, Mie Aceh, Nasi Goreng Kambing Kebon Sirih, Mr. Salim kebuli rice, Kurma “ Al Banun”, Assorted Porridge and Kolak, and much more.

In addition, in accordance with the theme of ’1001 Night ‘ was also attended culinary original menu of Turkey in the Arabian Night Food Fest is cooked directly by National Chef of the dish. And then as payment transactions in the Arabian Night FoodFest we use coupons in the form of fake money ala the Middle East. Entertainment that you can see in any typical Arabian Night FoodFest Ramadan, such as Parade drum that acts every day. In addition, there is also a Fire Eater & Juggler, Belly Dance, Henna Tattoo, Shisha, Fortune Teller, and Photo Corner. La Piazza also invite famous guest stars like Teamlo (07/21) and Mulan (07/13).