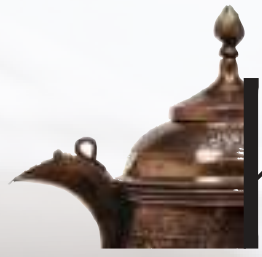


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Khyen Chyen

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World's Food Guide To Kashmir

Debut Of **PAAN** In The Valley

Traditional Blast Of Flavors In A Modern
Setting Marks Its Entry In Srinagar



Editor's Take

Ain't I excited to see you again! Welcome to yet another edition of Khyen Chyen. It has been a while since we have been promising to come back in print, so here we are keeping up with our promise. Last couple of years have come out to be hard particularly for our food industry. A lot of cafes, restaurants and stores have shut their doors temporarily or permanently. This has created a void in current recovering market too. But yet again, we have a good number of young cafes and restaurants opening up and we have tried to cover a few in this issue.

The culinary market of Kashmir is booming yet again and we could see great growth in this sector over next few months. Experimentation is the key for innovation and I feel it is getting into the veins of entrepreneurs in Kashmir. With Cloud Kitchens, Oriental cuisine, traditional backdrop settings, the youth and experienced people are trying to attain position in the hearts of foodies by experimenting with new ideas and vision. This shift in our mind set shall pave path for greater things in future.

I am positive that the lifestyle adjustments to pandemic shall help revive the industry and take it to its zenith. Again I welcome you to this September edition with love and flavour. Enjoy the journey!

Editor
Namisha raj

EDITOR'S PICK

Stairway To Heaven

Nazir Rah dreamt a vision in 2008. The vision was to create something in Kashmir that takes you beyond Kashmir in a boutique setting. That's how The Rah Bagh was conceptualized back in 2008. Set in the backdrop of Zabarwan Hills far away from the hustle of the city and waters of Dal Lake, the Rah Bagh is an ideal getaway for a weekend in Srinagar. Spread over 3 acres with 33 lavish rooms, the property is designed to instantly teleport you to the likes of Bern, Basel and Zurich. With architects visualising a property in Srinagar against the benchmark of Switzerland while sitting in United States, the task was mammoth and with supreme chal-



lenges. Nazir took upon himself to design the interiors to realise his dream. Every nook and corner of the property reflects years of boutique experience

and love for Kashmir.

Rah Bagh opened its doors this year and there's nothing but praise all around for the property. The response from artists, locals and corporates particularly has been overwhelming. So while you are working in some part of the city during a busy weekday, do consider paying a visit to the ethereal property over a weekend and experience luxury and peace at maxima.

We recommend the Royal Attic Suite designed by Nazir himself to experience spiritual luxury.

RahBagh, Ahal Danihama
Harwan, Srinagar



FOOD NEWS

Extract Freshness At Extracts



As the trend for fitness and keeping oneself salubrious is gaining popularity in Kashmir, the demand for organic food and unadulterated beverages is on a steep rise. With Extracts in town, first of its kind juice bar, the thirst of Srinagarites for fresh juices is being satiated.

Extracts provides many palatable, salutary beverages; packed with loads of beneficial nutrients. The juice bar is located at Rajbagh, Srinagar, and is also well-liked for its savory shakes and piquant salads. Javaid Ahmad, the owner of this establishment says: "We do not use any preservatives, flavors, or pulp syrup in the preparation of any of our juices. Our customers enjoy the beverages as per their needs and preferences. The juices we serve carry great health



benefits in them, like; Grapefruit, Kiwi fruit, Berries, and Apples are good for burning fat, similarly, Oranges, Water Mellon, Pineapple is good for ones' skin." With two outlets in the city; one at Radio-Colony Jawahar Nagar, and the other at Rajbagh, the juice bar is booming. The fruits at

Extracts are imported fresh, directly from Delhi. Extracts is toying with the taste buds of its clients every day. The juice bar has six well-trained chefs to serve you the best organic beverages, and you, the customer has total control over what goes into the making of juice. Check out their space at Raj Bagh and relish the famed Custard with Watermelon Juice.

Extracts
Rajbagh, Srinagar

Food, Friends, Fun Frizzle It's Frizzilicious!

Frizzle is a new venture by two young graduates in the heart of Downtown, Srinagar. Known among locals for its quality food, Frizzle also has a unique takeout packaging. The box that your food comes in, is tailored as per your likelihood and even the nametags on the packaging stands out. The Chef at Frizzle has been working in the culinary industry for years. With a seasoned Chef and creative outlook, the outlet shows promise in becoming the next sensation in Downtown.

Frizzle is also equipping itself to make authentic pizza, the only restaurant in the Valley that would make its Pizzas in a charcoal tandoor, the delicacy is known as Frizza, the place is a must visit for food lovers.

Next time you have some work, around downtown, Srinagar, do remember to check out Frizzle, our recommendation, try the Shawarma and Frizza. It might give your taste buds chills.

Frizzle, Baripora, Nawakadal, Srinagar



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Relishing Tradition With A Mouthful Of Flavors

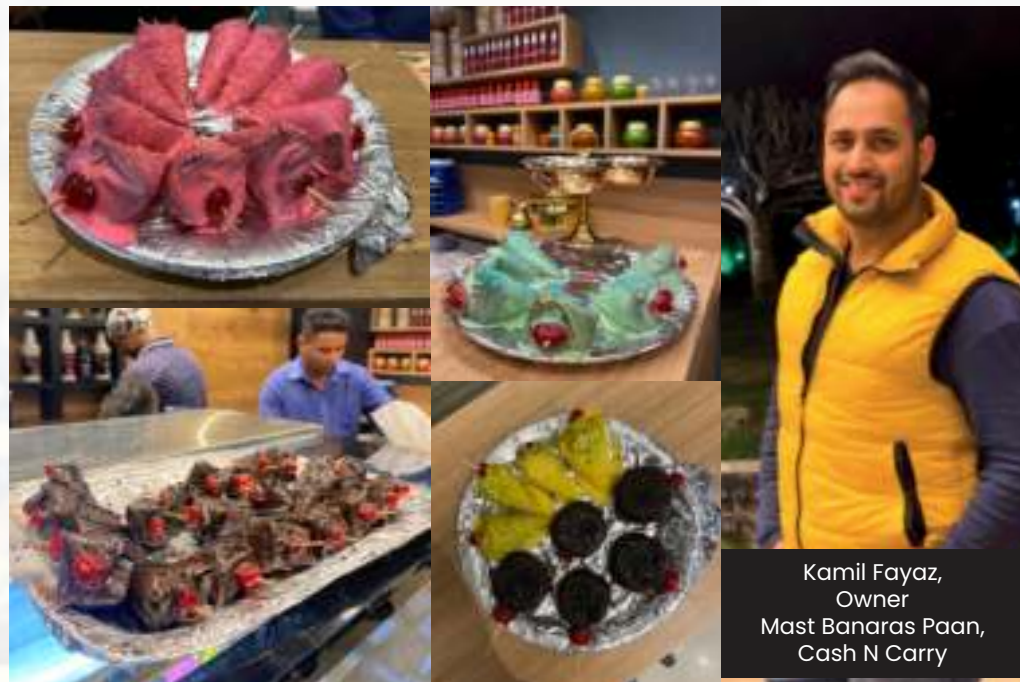
Muneeb Naqeeb

Paan has been around in South Asia for two thousand years now with new flavors being added to recipes every day. Millions of outlets spread across the subcontinent that serve Paan in traditional and contemporary styles. However, Srinagar was yet to relish the taste of Paan locally for all these years and taste buds of her inhabitants yet to explode with its sweet aura and aroma.

Kamil Fayaz took upon himself to gift Srinagar her first traditional Paan counter. After months of extensive research and sourcing, Srinagar's first Authentic Banarsi Paan shop, "Mast Banaras Paan" was inaugurated this month. Located at Munawarabad in the heart of the city, the aim of the shop is to cater the appeal and fascination for betel leaf that extends all across the country. The outlet serves multiple variants of Paan like Fire Paan, Mango Paan, Oreo Paan, Chocolate Paan beside the traditional variants like Meetha Paan.

Kamil, a known face in Srinagar who runs the famous "Cash N Carry" store elaborated on how he encountered the idea of such a venture, "I was at a friend's wedding a while back and he had ordered Paan all the way from Delhi for his guests as an after-meal treat. I saw this as an opportunity to introduce this luxurious delight in Kashmir".

The outlet caters a variety of non-tobacco Paan along with shakes and mocktails. "I wanted a family-friendly Paan shop in Kashmir, where Families along with their



Kamil Fayaz,
Owner
Mast Banaras Paan,
Cash N Carry

children and friends can enjoy this delightful treat" added Kamil.

"The response has been overwhelming and we have been receiving orders for weddings in huge numbers. I am delighted to see that the tradition of serving Paan is being picked up in Srinagar weddings and other gatherings."

To make the experience authentic, Kamil has tied up with The Banarasi Paan Shop Franchise. The whole stock and the company-trained Paan Makers have come di-

rectly from Uttar Pradesh where the Paan is a part and parcel of life. They are well trained to make and maintain the quality of Banarasi Paan while delivering a unique experience to the Kashmiri consumer.

Visit the outlet for a unique experience with your family. Khyen Chyen team recommends Fire Paan, Smoke Paan and traditional Meetha Paan.

Mast Banaras Paan
Munawarabad, Srinagar



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Tarboosh

Culinary Heaven On The Way To Meadows

Muneeb Naqeeb

On the way to Gulmarg from Srinagar, in Dhobiwan, surrounded by the unparalleled scenic vistas, is Tarboosh, a sublime restaurant. This fairytale getaway for the food lovers of the Valley is the brainchild of a Malaysia-based Kashmiri Businessman, Waseem, who after spending years abroad, returned home with the sole mission of providing his compatriots with the highest delights of the culinary arts.

The Chef who heads the kitchen at Tarboosh has worked with celebrities like Priyanka Chopra and Arjun Rampal for over a decade. With such grand experience, the Chef looks over Tarboosh and offers delicacies like never before in Kashmir.

Speaking on how Tarboosh started, Waseem said, "I have been travelling for most part of my life and was always fascinated by the flavors across the countries I travelled. I wanted to bring those flavors



Wasim Fayaz Mir (Owner)

to Kashmir particularly from South Asia. That's how Tarboosh came to my mind"

The interior of Tarboosh takes inspiration from Kashmiri and Turkish cultures. One of the walls is dedicated to Papier Mache with intricate floral designs which institutes

character in the place. The seating is a bonus with comfortable accommodation.

The menu is designed to satiate the taste buds of Kashmiris as well as the tourists on their way to meadows of Gulmarg. The young restaurant has a grandeur to it that only few places in Kashmir can claim, and it might turn out to be a local Celebrity hangout in coming days. Tarboosh boasts of Malay, Turkish and Indian influences on its cuisine. The menu is a perfect blend of authenticity and innovation.

Next time you are headed to Gulmarg with your friends and family, do make a sure stop at Tarboosh. Disappointment is not on their menu. With winters coming, the combination of Gulmarg trip, Tarboosh and hot food would be an out of the world experience.

Khyen Chyen recommends Chicken Goreng and Mutton Matka Dum Biryani!

*Tarboosh, Dhobiwan, Tangmarg
(on the way to Gulmarg)*



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COFFEE AT YOUR DESK

Changing Landscape of Café Culture

By KC Desk

Sabiha Fayaz has been working with one of India's leading "dot-com firms" for over

six years now. The Creative-Head found it next to impossible to work from the confinement of her home. Surely, WFH (Work from Home) was an alien experience for most

people when the trend picked pace. However, she found a much needed work-related-release, when one Friday evening, she chanced upon a café at Boulevard with her



Khyen Chyen



sister, that is, soon after the lock-down was officially lifted in Srinagar. Sabiha had found the requisite work-space environment for herself, in this humble and suave café. Moments after the coffee was served at their table, she computed the possibility of her working her day-shifts online, from this very café. This thought process was mostly triggered by the ambience of the place and the availability of free internet at the café. They say that all creative people need a specific vibe to function. Right after her maiden visit, she kept returning to this place.

The café culture in the Valley is witnessing an unexpected, slow but sturdy, boom, since, more and more professionals, like Sabiha are opting to WFH, from a near-by café. Most of such people work in the I.T industry as compared to any other industry. It is yet to be pragmatically discovered, what is causing these droves of “Geeks and Nerds” to accept a Café as their new workplace instead of the comfort and the convenience of their respective homes. One could surmise that perhaps it is the elementary human connect that is what is the highlight of this switch.

Shubhanjana Das, a journalist working out of a cafe says “You need a change to spark an idea and being out and working in cafes is what gives me an edge to work and inspires me to write. Besides when I go to a café I don't have to worry about what to eat or something. Everything is at the menu readily avail-

able. Books and bricks, Winterfell café, Cremé, Ahdoos, House Of Habibi , 14th avenue and Café Liberty are those places that provide wifi and have life going on. I get to work while selectively talking to people and I feel no compulsion to order something unless I want to and no one disturbs me.”

The first Café is said to have opened for business in 1550 in Constantinople. However, the cafes in Kashmir are no more than a decade old with dozens setting shop each quarter. Cafes captured new local and young audiences in a short span. These places offered the much needed space for youth to connect and paved path for numerous local startups the platform to scale. However, post covid era has opened new opportunities for numerous professionals who were working outside Kashmir to Work from Home without the confinement of their homes. The work culture at Cafes, though old in Metropolitan cities has picked pace in a place like Kashmir also. This has also boosted the Café business and attracted more investment in this sector.

Given that, today, we live in such a world where-in working from remote locations is possible; it should not be a shocker, if, even after the end of the ongoing pandemic, employees choose not to enter into their respective office buildings, right away. As for the Cafés in Kashmir, this switch is mostly preferred within the boundaries of the city of Srinagar. The rest of the districts are catching up.



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Reviving Authentic Tibetan Flavors In Srinagar

Rajesh Sidharth

They say "God lies in the details". We experienced same ethos with "The Everest Kitchen". A newly opened eating joint at Rajbagh that proudly echoes the cultural ethnicity of Tibet. Their menu is designed around oriental cuisines but with pure authenticity at its core. It offers a multisensory experience wherein every bite transports us to mountain deserts like Ladakh or Spiti.

The dishes aren't just mouth-watering but also reflect the love & care with which they have been prepared for the guests. I found their menu offering great with variety for food connoisseurs to choose from depending upon their mood & appetite. Everest kitchen offers something for everyone. Are you a couple looking to have quiet time in the evening over a wonton soup with some quick starters (like a chicken saute or dry veg manchurian) then it's a place for you.



Are you a family who is looking to bond over lunch with many different palettes (Mutton momos or chicken schezwan rice or just simple shakes) then it's a place for you. The art & science of cooking is heightened by the use of exotic ingredients like thyme, rosemary, thai garlic & basil leaves!

The symbolic red color forms the core theme for interiors with earthy wood rafters on the ceiling. The walls are adorned with big Chinese fans accentuated by the muted lighting around. The outside sitting area offers breath-taking mountain views with Shankar Acharya temple on the top.

Team KC strongly recommends Veg Hunan Noodles and Mutton Momos as they are chef's favourite here too.

Everest Kitchen, Next To Samci Rajbagh, Srinagar





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Welcoming Nawabi Palate In Kashmir at Sham e Awadh

Along the pristine waters of the famed Dal Lake, a new landmark is making space at No. 2 Boulevard. The place that is sharply rising in its popularity every day is famously known as Sham-e-Awadh. Conceptualized by Faizan Hanief, Mustafa Muazzam and Imran Bhat, the place has turned out to be regular hangout for people with Awadhi Cravings. Be it Biryani (which is without doubt the best in town), Korma or Galouti Kebab, the place promises authenticity and stands true to it.

Sham e Awadh sets a Nawabi tone to the culinary culture of Kashmir. "We wanted to introduce a new, rich flavoured cuisine for Kashmiri people, something similar to what people in here are used to eat but at the same time something that tastes completely different"

says Mustafa Muazzam.

The restaurant has a subtle ambience to it and has been equipped with indoor and open air seating arrangement. With chefs from the famous Qureshi family of Lucknow, the place promises a unique roller coaster ride to your taste buds. Set to launch at a grand Qawwali session, the place offers a unique blend of cultural integration and modern culinary experiences.

Do visit at No. 2 Boulevard and cherish the untampered taste of the centuries.

Sham-e-Awadh
Ghat number 2, Boulevard, Srinagar

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Muneeb Naqeeb

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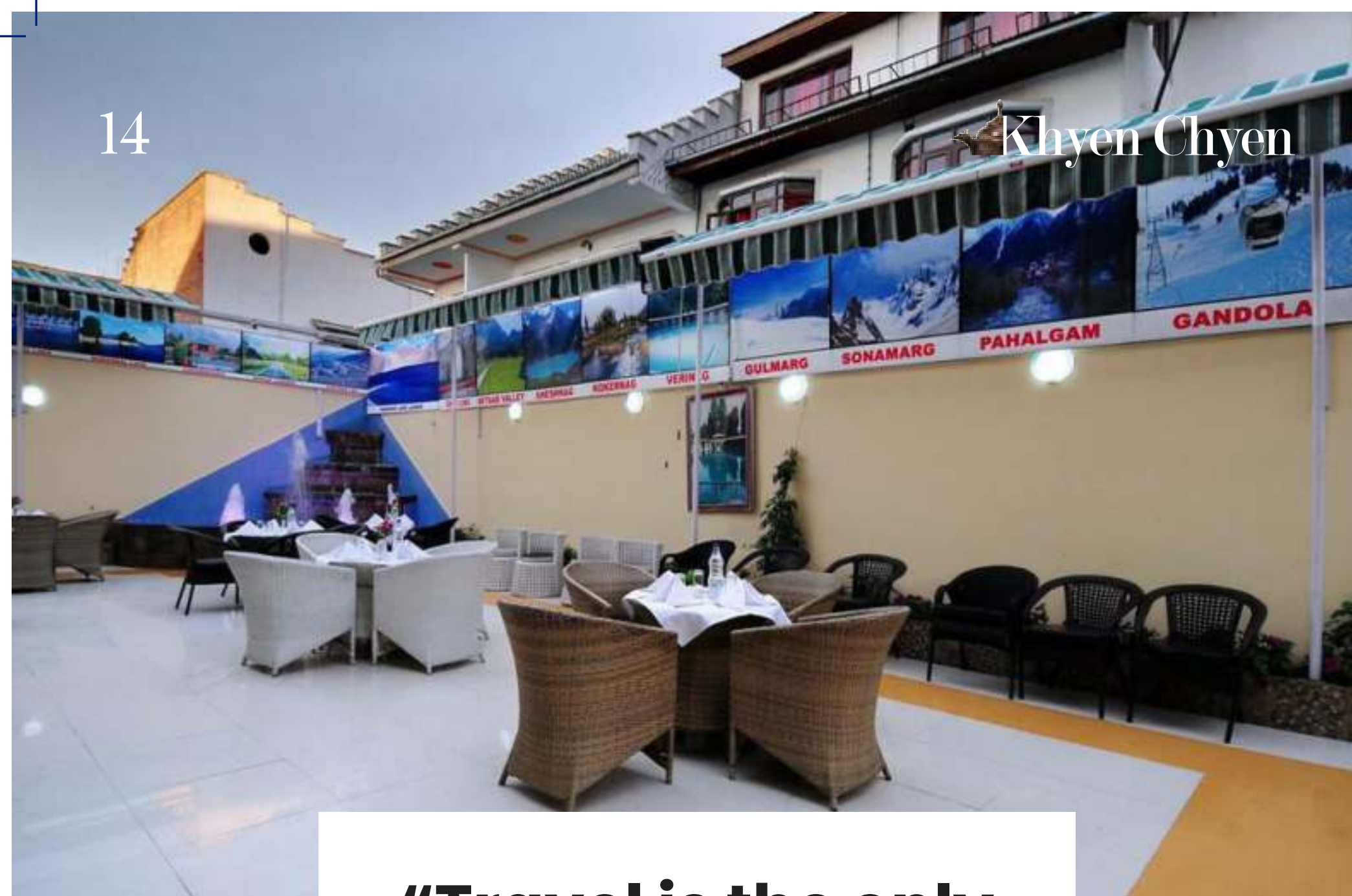
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AAQIB ZAHOOB BATOO



Old Delhi Flavors At

Nizam

SRINAGAR

KC Desk

Nizam at Raj Bagh Srinagar is turning out to be a popular hangout for people across Srinagar. Conceptualized by Salikeen, Mubarakkeen and Huma, the



outlet offers the flavors of Old Delhi in her entirety. The restaurant has sourced chefs from Old Delhi Jama Masjid which adds to the authenticity of all its signature dishes.

The outlet was opened in pre-pandemic era, however due to multiple lockdowns the place could not pick pace. Nizam has now relaunched with extra zeal and vigor. "Our other venture is named Creamery, and there we serve, Shakes, Salads, Smoothies" said Salikeen, one of the owners. Speaking of how authentic the culinary experience is, Salikeen said, "For Nizams, we have Chef Israil and Chef Dilawar, from Purani Delhi Jamia Masjid. For Creamery, we have Mr. Tauseef, a trained barista from Chandigarh."

Mr. Salikeen has been a connoisseur of food since childhood. "We would hang out in restaurants a lot; growing up, so much so that I can say with certainty that there is hardly a restaurant in Srinagar where-in I have not been over a dozen times already."

Do checkout Nizam at Raj Bagh Srinagar. Khyen Chyen team recommends their Rolls and Biryani.



For Nizams, we have Chef Israil and Chef Dilawar, from Purani Delhi Jamia Masjid. For Creamery, we have Mr. Tauseef, a trained barista from Chandigarh."

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