



Tapas Treats with Chef Omar Allibhoy

Eat Stay Love teamed with All Things Nice for an exclusive dinner in Mumbai and Delhi.



L-R: Christian Rummel with wife, Sharad Puri with a guest, Pankaj Baliga

Earlier in June this year, critically-acclaimed Chef Omar Allibhoy, of Tapas Revolution, London, was brought down to India by All Things Nice to give epicureans a taste of his famous contemporary tapas-styled cuisine at two exclusive dinners hosted at the JW Marriott Mumbai Juhu and Hotel Pullman New Delhi Aerocity. The young chef collaborated with Vishal Atreya, Executive Chef of JW Marriott Mumbai Juhu, and Ajay Anand, Culinary Director of Hotel Pullman New Delhi Aerocity, to offer an eight-course meal in each of the two cities.

During the course of the evening, Allibhoy kept guests entertained with stories from his childhood. He also spoke about his own evolution as a chef, and of his family's connection with India—his great-grandfather was originally from Mumbai.

The scrumptious tapas was complemented with wines from France, Argentina and Chile, selected and paired with the courses by Sommelier Nikhil Agarwal, CEO—All Things Nice, who co-hosted the evening with Chef Omar Allibhoy.

The menu featured *Jamon Iberico Con Pan Con Tomate* (melt-in-your-mouth Iberian acorn-fed ham that Allibhoy had especially brought with him); *Arroz Negro* (black seafood rice cooked with squid ink); *Pulpo Fritto* (fried octopus leg served with mash, smoked paprika and olive oil), and *Chuleta de Cordero Moruna* (grilled marinated lamb cutlet served with grilled spring onion with nuts and tomato sauce). The menu for vegetarians did not disappoint either. There was the beautifully-plated and delicious *Paellas de Verduras* (saffron-infused vegetable paella),



L-R: Almitra Timbadia, Aashita Mehra, Parth Timbadia



L-R: Mr. and Mrs. Kamlesh Thakur, Mr. & Mrs. Vidur Kapoor



L-R: Dean Roy,
Nikhil Agarwal,
Dalip Tahil, Sarika
Shetty, Karan Sethi

Berenjenas Rellenas de Pisto (baked aubergine filled with pisto and gratin with béchamel) and the simple yet tasty *Pan Con Tomate* (grilled bread with garlic, tomato and evoo).

The dinners were attended by guests like Christian Rummel, Ignacio Ducasse, Sunil and Krishika Lulla, Sanjiv Walia, Sarika Shetty, Naveen Chawla, Gaurav Gupta, Gagan Rai, Prabodh Agrawal and Sharad Puri.

Also seen at the event were: Frank Hans Dannenberg Castellanos, Jose Ramon Baranano, Ajit Pai, Tarun Khattar and Tristan Beau de Lomenie.

The wines for the evening were courtesy of Flipsydee, ASPRI, Agnetta International and Grover Zampa and included

wines from producers like Robert Giraud's, Chateau Timberlay, Mythic Mountain, Valdivieso, Bodegas Sierra Cantabria and Concha Y ToroV. Remy Martin VSOP Cognac Fine Champagne was served with Cream Catalana for dessert to round-off the intoxicating evening.

Presented by All Things Nice, the event was held in collaboration with Media Partner – Eat Stay Love, Luxury Mobility Partner - BMW Navnit Motors, Airline Partner - Qatar Airways, Wine Partners - Flipsydee, Agnetta International, Aspri Spirits, Grover Zampa, Cognac Partner - Remy Martin, Hotel Partners - Pullman New Delhi Aerocity, JW Marriott Juhu Hotel, and Glassware Partner - Lucaris. **E**



Jaya Awasthi



Jose Ramon
Baranano



L-R: Dean Roy,
Reema Bajaj, Kunal
Bajaj, Mr. & Mrs
Trivikram Kamath,
Ashim Syal