



Hyderabadi cuisine legend Nawab Mehboob Alam Khan conducting a biryani workshop exclusively for the chefs of Lemon Tree Hotel in Gachibowli on Friday • SAIMA AFREEN

Go retro with food this weekend

● **Saima Afreen**

S lounge, Lemon Tree Group of Hotels launched a theme-based 'Retro' food at its Gachibowli property on Friday. It is retro not just in its food theme that comprises sushi, fattoush, chicken lollipop, potato wedges, French fries, salads and guava fruit juice. The place is decorated in colourful kitschy wall hangings while music of 60's Bollywood plays in the background. For the dessert, there is an array to choose from caramel custard doused with maple syrup, strawberry cream, vanilla custard and cream cupcakes dusted with colourful tid-bits.

The lunch is buffet style at its cafe. On the same day Hyderabad cuisine legend Nawab Mehboob Alam Khan conducted a biryani workshop exclu-

sively for the chefs of the hotel marinating mutton and cooking Zafrani Biryani on slow wood fire. He used exclusive condiments and secret cooking tips for the famous Deccan food. Adding green masala to biryani mix he advised the chefs, "Washing

A three-day delicacy fest with a yesteryear feel in its flavours, ambience and music

meat often destroys your biryani. So be careful not to do this." Observing Baba as Nawab Mehboob Alam Khan is fondly addresses corporate chef Rajeev Janveja said, "We are honoured to have Nawab saab. He is the legend of Hyderabadi cuisine."