

Have a delicious Diwali at Bangkok's finest Indian restaurant Bawarchi



Experience Diwali at Bawarchi Chitlom

BANGKOK, THAILAND: From October 30, to November 6, 2016, Bawarchi Chitlom, Bangkok's best destination for fine Indian cuisine, will serve special delicacies for Diwali, the Hindu New Year. The dishes prepared for this occasion include much-loved classics from around the sub-continent and modern variations of traditional dishes, that highlight the know-how of Bawarchi's.

For this holiday, Bawarchi Chitlom has decided to offer its guests a Diwali à la carte menu. While keeping all other dishes available, a selection of seasonal starters, main courses and desserts were put together for guests to try during this time.

"With this à la carte menu, we want our guests to experience this important Hindu holiday all while enjoying delicious Indian dishes that we do not usually serve at the restaurant. At Bawarchi, our guests can come together with their families and enjoy a special moment and a tasty meal," says Mr. Vinay Chawla, Vice President of Bawarchi International Group.

To ensure all palates are pleased, Bawarchi's chefs have designed a number of dishes, including the well-known Mulligatawny soup, a tasty tamarind salmon curry and to top it all off, rich Kulfi as dessert. Combining a selection of dishes from the special Diwali menu with Bawarchi's classic offering of delicious Indian food will leave all guests delighted and deeply satisfied.

"With this year's Diwali menu we hope to inspire our guests through signature dishes with a modern twist, created by our chefs here at Bawarchi, but also with classic dishes many Indians know from their childhood, such as Lagooni Saag Paneer and Chicken Tawa Masala. Diwali is an important family holiday, which is why we want to create a great experience for families, giving them a place to enjoy great food and each other's company," explains Mr. Chawla.

About Bawarchi:

Bawarchi is Bangkok's best chain of both Indian fine dining and casual restaurants, specializing in Mughlai and North Indian cuisine. It combines the freshest ingredients with traditional recipes to create its signature dishes that please diners from around the world in its venues in India, Thailand and Myanmar. With its portfolio including both casual and fine dining restaurants, it offers options suitable to all occasions and budgets.