

NEW AGE GOURMET DINING

Modern culinary specials celebrate tradition on the plate, with a zingy touch.

By Ketki Gadre

India's luxury hotels are ushering in a new era of gourmet dining — one where age-old culinary traditions meet contemporary creativity. Chefs across the country are reimagining recipes with a focus on sustainability, wellness, nutrition, and clean eating, wooing palates that treasure both indulgence and mindful choices. In the process, they are elevating humble, forgotten ingredients and reviving timeless recipes, lending them a refined, modern expression that resonates with diners.

Here is a round up of six superstars in curious, culinary creations that are celebrating sheer ingenuity:



SINGHARA MAKHANA PALAK AT LE MÉRIDIEN, AHMEDABAD

- by Executive Chef Viklesh Kumar Yadav

In a culinary landscape that increasingly values sustainability and plant-forward innovation, the newly relaunched Bayleaf Restaurant at Le Méridien Ahmedabad offers a menu that balances heritage with modern flair. Its signature Singhara Makhana Palak — a silky spinach purée enriched with water chestnuts and the humble makhana is an indulgent delicacy. A nod to Awadhi cuisine, bringing the slow-cooked richness of Lucknow's royal kitchens into conversation with contemporary, wellness-driven dining.

BESAN KE KEBAB, ANANTARA JEWEL BAGH HOTEL, JAIPUR

- by Executive Chef Sunil Jajoria

At Anantara, the Besan ke Kebab reimagines humble gram flour as a dish of quiet luxury: Silken in texture, softer than paneer, and hiding a burst of fiery lehsun chutney within, it surprises with every bite. What makes it remarkable is the sil-batta connection, as well as the spices and chutneys, which are hand-ground on a traditional stone grinder, preserving their oils and earthy intensity. Paired with a rustic chutney yet plated with modern finesse, it bridges the nostalgia of home kitchens with the elegance of gourmet dining.



DRAPU, LCHANG NANG RETREAT, NUBRA VALLEY

- by Sous Chef Ravi Mahadev Bane

At Lchang Nang, the forgotten Ladakhi dish Drapu is lovingly revived from the old Silk Route. Traditionally, a wholesome dumpling simmered in apricot kernel sauce, it celebrates the region's most prized fruit. Reimagined with buckwheat flour, the dumpling carries a rustic earthiness, while the velvety apricot kernel sauce lends sweetness and depth. Rich in antioxidants and healing properties, Drapu is more than sustenance; it's a taste of heritage and a reminder of Ladakh's timeless connection to land and wellness.

