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# New Indian Express - Espresso

## KOREAN FEAST

Experience South Asia at  
The Square, Novotel  
Hyderabad Convention  
Centre's multi-cuisine resto

 THE Novotel Hyderabad Convention Centre is celebrating South Feast Asia till March 27 at The Square, 7 pm onwards. With master Chef Kim from Korea in the kitchen, the festival offers authentic and signature South Asian dishes. Salads, soups, desserts and an array of dishes are available as a part of the main course and live counters.

According to Hemant Tenneti, director Food and Beverage, "Authenticity is the most essential feature of any region based food festival. To ensure that our guests get a truly South Asian experience, not only have we enhanced the ambience of the restaurant, but also specially flown in a Korean chef to guide and prepare the signature dishes of the region."

The highlight of this festival is the live counter, showcasing chamchi bokkeumbap (rice), janchiguksu (noodles) and veg/non-veg pajeons, dumplings, kimchi pancake. The other signature dishes include- dimsums, satays, grills, tempuras and stir fries. The specialty Korean dishes include kimbap (type of sushi) and bulgogi (Korean beef fry).

A must try for people who love a variety of dishes at one go!



**ABOUT CHEF KIM**

Chef Hyungjin Kim has around 8-9 years of professional experience in Korean cuisine and is a student of the institute of food science. He has also done a 2 year cookery course in Korean cuisine. After many years of training in some of the finest Korean restaurants, he then opened his own restaurant in Seoul named KIMS, and now one in Bangalore and in Goa as well.

