



FOOD FOR THOUGHT FEST 2024

Ahmedabad, 8th -10th March, 2024

The Vegetarian Edit

Presented by Ahmedabad Municipal Corporation

Entry Ticket Price - Rs.50



Regional Food Court



Cookery Demos



Panel Discussions



Taste of Luxury



Evening Entertainment



Coffee Pavilion

Taste of Royal Cuisines

Kitchen of the Kings

Showcasing Cuisines of Royal Families On Each of The Three Days

Participating Families:

- Balasinore
- Chhota Udepur
- Mankar of Kolhapur
- Dhenkanal
- Gondol



Taste of Royal Cuisines

MENU

Kitchen of the Kings

Showcasing Cuisines of Royal Families On Each of The Three Days



TEST 2024

In association with



H.H. RAJMATA SAHEB KUMUD KUMARI OF
GONDAL

STARTERS

Beetroot Kebab
Galauti Kebab

MAIN

Coriander Curry
Brinjal stuffed with cottage cheese
Gondal Garlic Curry
Curry of Indian Cherries (Gunda Curry)

ACCOMPANIMENTS

Garlic Rice With Tikhari Pomegranate with Yogurt
Chunda & Bajra Papad
Onion & Garlic Paratha & Jeera Puri

DESSERTS

Mango Fool
Chana Dal Halwa
(Garnished with Almond, Pistachio and saffron strands)



TEST 2024

In association with



YUVRANI MEENAL KUMARI SINGHDEO &
YUVRAJ AMARJYOTI SINGHDEO OF
DHENKANAL

STARTERS

Bara and Ghugni
Mushroom fried in rice batter with green chutney

MAIN

Char Chadi
Mixed vegetables
Dal - Dalmia
Lentils with seasonal vegetables
Tamatar Khajuri
Tomato and dates chutney
Dahi Baingan
Aubergine with yoghurt
Sem Rai
Broad beans with mustard
Bari Chura
Urad Lentil Fritters crushed with onions, chillies and coriander

ACCOMPANIMENTS

Rice Kanika
Mildly sweetened rice with garam masala

DESSERTS

Chhena Poda
Made from well kneaded homemade fresh cheese, sugar and semolina. Baked for several hours until it turns brown



TEST 2024

In association with



RUTURAJ & GAURI INGLE, THE MAANKARS OF
KOLHAPUR

STARTERS

Bhakarwadi

MAIN

Atata Chi Bhaji
Vangi Chi Bhaji
Patal Bhaji
Amti
Solkadhi
Koshambir

ACCOMPANIMENTS

Khara bhaat
Chapati or Bhakhri

DESSERTS

Puran Poli



TEST 2024

In association with



H.H. BEGUM ZEBIA SULTAN &
H.H. NAWAB SULTAN SALAUDDIN KHAN BABI OF
BALASINOR

STARTERS

Paan Ki Bahaar
Milk based drink with a paan flavour.
Dahi ka Shorba
Yogurt with tomato & cucumber & green chillies.
Subz ke Shaami Kebab
Kebab with moong & rajma tempered with spices.
Til Ke Tukde
Fillings atop a crust with a dash of sesame seeds.

MAIN

Haryali ki Nazakat
Assorted greens cooked With potatoes and minimal spices.
Aman Ka Korma
Mixed Vegetables served in rich gravy.
Nawabi Kofta
Balls of paneer in a flavourful gravy.
Dahiwalie Baingan
Sliced brinjals in yogurt based gravy.
Gote Ka Pulao
Chickpea flour balls cooked with rice & special masala

Dal Sultana

Combination of five lentils cooked in traditional style.

Kacche Papite ka Halwa

Halwa made from green papaya and sugar.

DESSERTS

Zarda E Jamiyat
Zarda specially made for H.H. Nawab Jamiatkhanji.
Motiya Kheer
Saago & bottle gourd cooked with rice & milk with rose petals.

ACCOMPANIMENTS

Gajar Ka Achaar
Slices of carrot tempered with mustard powder.
Gurwali Mirchi
Chillies coated with jaggery.
Chandki
Flavoured wheat & bajri roti.
Maunwali Roti
Wheat roti with ghee.



TEST 2024

In association with



KUNWARANI PADMINI SINH GHUAHAN OF
CHOTTA UDEPUR

MAIN

Urad dal
Guvar Ki Sabzi
Bharva Baingan
Makki ke Dane ki Sabzi
Mili juli Sabzi ka Raita
Sanjani, Patta Sabzi
Kachumbar Salad

ACCOMPANIMENTS

Johar, Ragi, Makki ka Rotla
Khajur Gur
Flavoured Rice
Green Chutney
Garlic Chutney

DESSERTS

Suji ka sheera

Taste of Royal Cuisines

MENU DAY WISE

Day 1 - 8th March - Friday

Chota Udeypur + Balasinor

<div><p>In association with</p><p>H.H. BEGUM ZERA SULTAN & H.H. NAWAB SULTAN SALAUDDIN KHAN BABI OF BALASINOR</p></div>	
STARTERS Paan Ki Bahaar Milk based drink with a paan flavour. Dahi ka Shorba Yogurt with tomato & cucumber & green chilies. Subz ke Shaami Kebab Kebab with moong & rajma tempered with spices. Til Ke Tukde Fillings atop a crust with a dash of sesame seeds.	Dal Sultana Combination of five lentils cooked in traditional style. Kacche Papite ka Halwa Halwa made from green papaya and sugar. DESSERTS Zarda E.Jamiyat Zarda specially made for H.H. Nawab Jamiatkhanji. Motiya Kheer Saago & bottle gourd cooked with rice & milk with rose petals. ACCOMPANIMENTS Gajar Ka Achaar Slices of carrot tempered with mustard powder. Gurwali Mirchi Chillies coated with jaggery. Chandki Flavoured wheat & bajri roti. Maunwali Roti Wheat roti with ghee.
MAIN Haryali ki Nazakat Assorted greens cooked With potatoes and minimal spices. Aman Ka Korma Mixed Vegetables served in rich gravy. Nawabi Kofta Balls of paneer in a flavourful gravy. Dahiwale Baingan Sliced brinjals in yogurt based gravy. Gote Ka Pulao Chickpea flour balls cooked with rice & special masala.	

<div><p>In association with</p><p>KUNWARANI PADMINI SING CHAUHAN OF CHOTTA UDEYPUR</p></div>	
MAIN Urud dal Gusar Ki Sabzi Bhaure Baingan Makki ke Dose ki Sabzi Mili juli Sabzi ka Raita Saagani, Putta Sabzi Kachumbhar Salad ACCOMPANIMENTS Johar, Ragi, Makki ka Rotla Khajur Gur Flavoured Rice Green Chutney Garlic Chutney DESSERTS Suji ka sheera	

Day 2 - 9th March - Saturday

Balasinor + Kolhapur

<div><p>In association with</p><p>RUTURAJ & GAURI INGLE, THE MAANKARS OF KOLHAPUR</p></div>	
STARTERS Bhakarwadi MAIN Atata Chi Bhaji Vangi Chi Bhaji Patal Bhaji Amti Solkadhi Koshambir ACCOMPANIMENTS Khara bhaat Chapati or Bhakhri DESSERTS Puran Poli	<div><p>In association with</p><p>H.H. BEGUM ZERA SULTAN & H.H. NAWAB SULTAN SALAUDDIN KHAN BABI OF BALASINOR</p></div> <div>STARTERS Paan Ki Bahaar Milk based drink with a paan flavour. Dahi ka Shorba Yogurt with tomato & cucumber & green chilies. Subz ke Shaami Kebab Kebab with moong & rajma tempered with spices. Til Ke Tukde Fillings atop a crust with a dash of sesame seeds. MAIN Haryali ki Nazakat Assorted greens cooked With potatoes and minimal spices. Aman Ka Korma Mixed Vegetables served in rich gravy. Nawabi Kofta Balls of paneer in a flavourful gravy. Dahiwale Baingan Sliced brinjals in yogurt based gravy. Gote Ka Pulao Chickpea flour balls cooked with rice & special masala</div> <div>Dal Sultana Combination of five lentils cooked in traditional style. Kacche Papite ka Halwa Halwa made from green papaya and sugar. DESSERTS Zarda E.Jamiyat Zarda specially made for H.H. Nawab Jamiatkhanji. Motiya Kheer Saago & bottle gourd cooked with rice & milk with rose petals. ACCOMPANIMENTS Gajar Ka Achaar Slices of carrot tempered with mustard powder. Gurwali Mirchi Chillies coated with jaggery. Chandki Flavoured wheat & bajri roti. Maunwali Roti Wheat roti with ghee.</div>

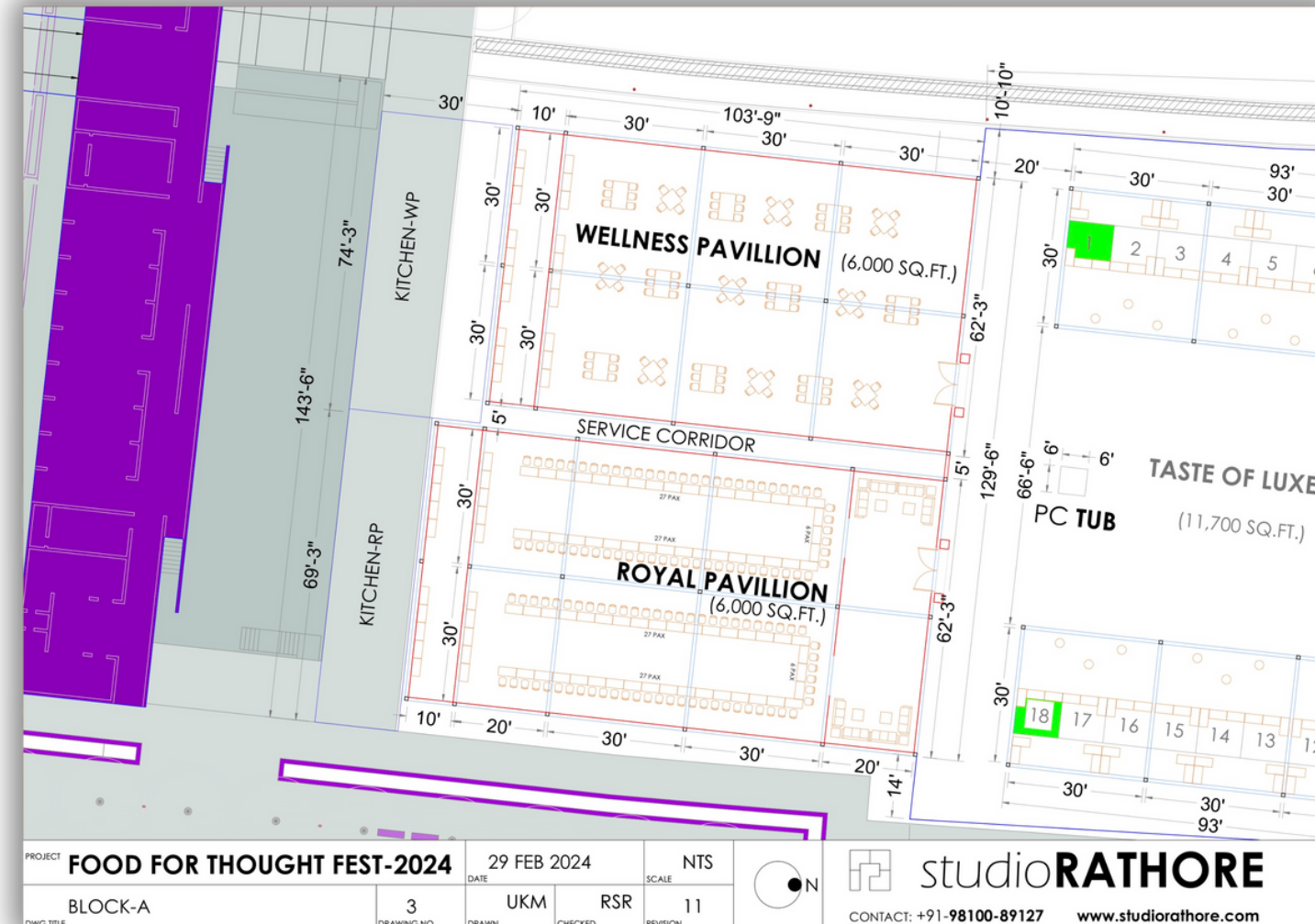
Day 3 - 10th March - Sunday

<div><p>In association with</p><p>H.H. RAJMATA SAHEB KUMUD KUMARI OF GONDAL</p></div>	
STARTERS Beetroot Kebab Galauti Kebab MAIN Coriander Curry Brinjal stuffed with cottage cheese Gondal Garlic Curry Curry of Indian Cherries (Gunda Curry) ACCOMPANIMENTS Garlic Rice With Tikhari Pomegranate with Yogurt Chunda & Bajra Papad Onion & Garlic Paratha & Jeera Puri DESSERTS Mango Fool Chana Dal Halwa (Garnished with Almond, Pistachio and saffron strands)	<div><p>In association with</p><p>YUVRANI MEENAL KUMARI SINGHDEO & YUVRAJ AMARJYOTI SINGHDEO OF DHENKANAL</p></div> <div>STARTERS Bata and Ghoghi Mushroom fried in rice batter with green chutney MAIN Char Chadi Mixed vegetables Dal - Dalsma Lentils with seasonal vegetables Tomatar Khajuri Tomato and dates chutney Dahi Baingan Aubergine with yogurt Sem Rai Bread beams with mustard Bari Chura Urud Lentil Fritters crumbed with onion, chilies and coriander ACCOMPANIMENTS Rice Kanika Mildly sweetened rice with garam masala DESSERTS Chhana Poda Made from well kneaded homemade fresh cheese, sugar and semolina. Baked for several hours until it turns brown</div>

Royal Pavilion

- **Lunch: Rs.2400**
- **1 slot**
- **100 seating capacity**

- **Dinner: Rs.3000**
- **1 slot**
- **100 seating capacity**



Spiritual Pavilion

BHOG - FOOD OF THE GODS

TEMPLES

- Jagganath Temple Puri
- Radharaman Temple Vrindavan



MAIN HIGHLIGHTS

- Live performances by Raas Leela Performers
- Kirtanias from Braj



Phoolon ki Holi

On the 10th of March there will be a holi celebration with flowers for the dinner session. Which will give a surreal experience to all the guests who are present in the spiritual Pavillion on the final day transporting them to Vrindavan.



Raas Leela

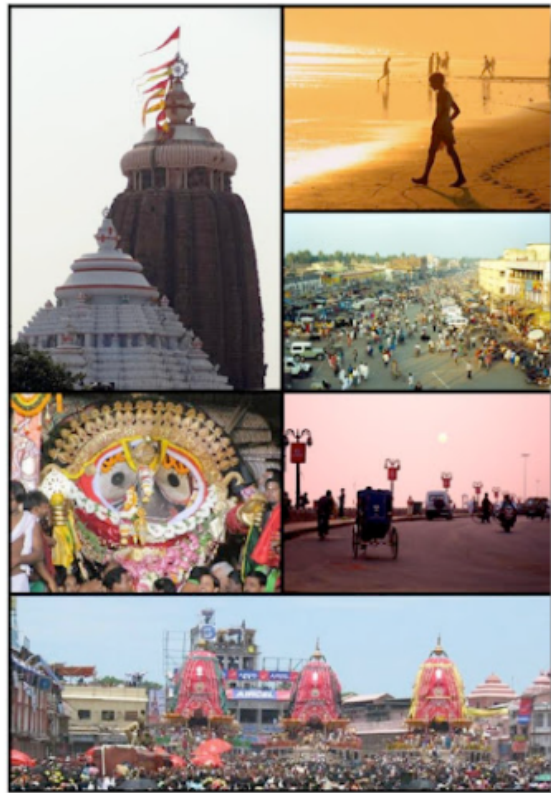
The famous Raas Leela from Braj will be performed live with an 8 member troupe. In Braj they are worshipped as a form of Radha and Krishna and gopis.

Spiritual Pavilion



BHOG Jagannath Mahaprabhu

A team led by a panda from the holy kitchen of the Jagannath Temple in Puri will recreate the authentic bhog offered to Lord Jagannath from original recipes going back eight centuries.



Bhog served to Thakur Shri Radharaman Lal, Vrindavan.

Bringing the traditions and food from the 500 year old Kitchen of Shri Radharaman Lal, established by Shri Chitanya Mahaprabhu and Shri Gopal Bhatt Goswami through an amalgamation of documented Satvik style kitchens of Bengal and Mathura, giving birth to a unique Braj Cuisine. The menu will be served to Thakur Ji first and then served on pattal, donas and kullhars

Spiritual Pavilion

MENU

❧ BHOG ❧

Radha Raman Temple, Vrindavan

Radhe! Radhe!

Chaanch • Amba Meetha Panna

*Meethi Mathri • Namkeen Mathri
Meethi Sev • Dal Kachori*

*Tikkia Katori • Dahi Laddu
Champaklata • Dal Moong • Sitaphal Khatta Meetha
Lebra (Mixed Vegetables) • Chena Palak • Raita*

*Bedhai Puri / Maida Puri / Meetha Phulka
Saada Chaval • Meethe Chaval • Braj ki Kichdi*

*Mohan Bhog • Makhan Kesar Mishri
Malpua • Kheer • Ladua - Besan, Nariyal, Maida*

Bhog served to Thakur Shri Radharaman Lal, Vrindavan. Bringing the traditions and food from the 500 year old Kitchen of Shri Radharaman Lal, established by Shri Chitanya Mahaprabhu and Shri Gopal Bhatt Goswami through an amalgamation of documented Satvik style kitchens of Bengal and Mathura, giving birth to a unique Braj Cuisine.

The menu will be served to Thakur Ji first and then served on pattal, donas and kullhars

Food For Thought Fest 2024

8th to 10th March, Sabarmati Riverfront Event Centre



❧ BHOG ❧

Jagannath Temple, Puri

Jay Jagannath

Tonkatorani Drink

*Mahura (Sabzi) • Jahnirai (Sabzi)
Rasogulla Khatta (Chatni) • Methaa Dal
Dalma (Dal) Badi • Potulrasa (Sabzi) • Saago (Sabzi)
Besara (Sabzi) • Chenna Kofta*

*Gheearna (Rice) • Mistha Arna (Rice)
Adangoo Kichdi (Rice) • Dahi Pakhal (Rice)*

*Chenna Taria (Mishthan)
Rassavali (Mishthan)*

Mention of the Mahaprasad at the Jagannath Temple in Puri is found in the "Skanda Purana". We present the items served as "Sankudi Mahaprasad" to the Lord which dates back to the 8th century when it was introduced by Adi Shankaracharya as the "Chaitra Bhog" at the temple.

Food For Thought Fest 2024

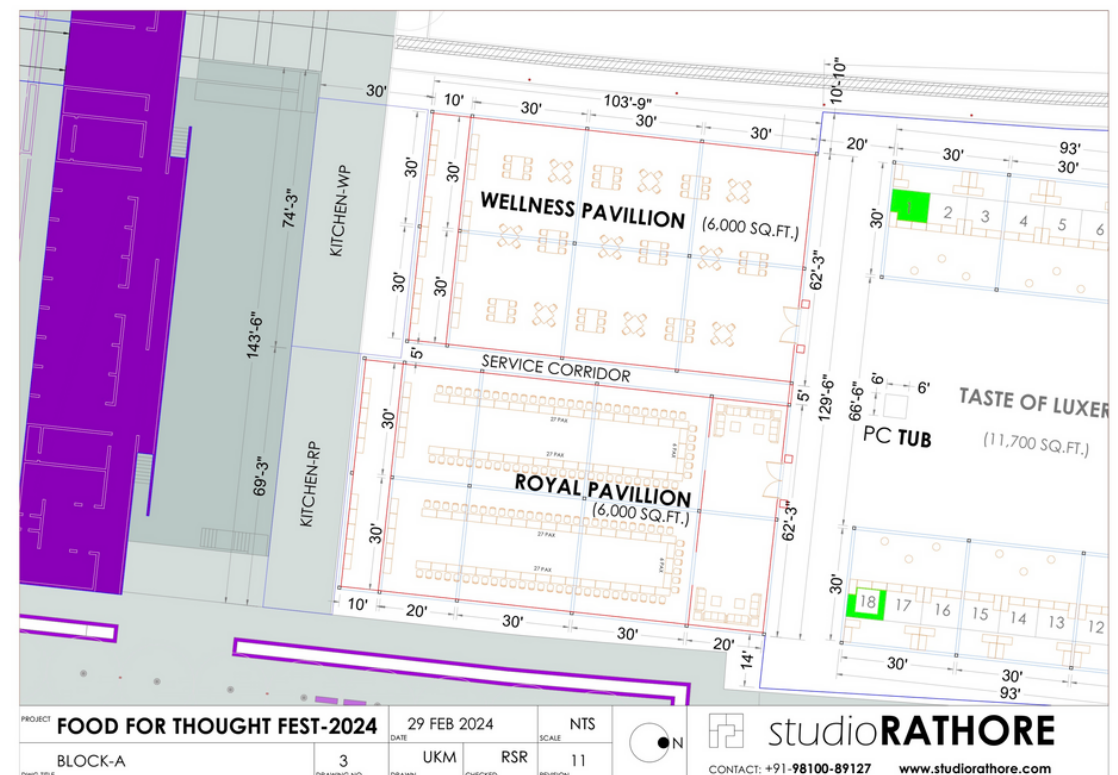
8th to 10th March, Sabarmati Riverfront Event Centre

- **Lunch: Rs.1600 (all 3 days)**
- **1 slot**
- **120 seating capacity**

Spiritual Pavilion

- **Dinner: Rs.1900 (except 10th March)**
- **1 slot**
- **120 seating capacity**

- **Dinner: Rs.2100 (for 10th March) + Holi with Flowers**
- **1 slot**
- **120 seating capacity**



Wellness Pavilion



**It will serve modern Indian cuisine prepared by
Celebrity Chef Gautam Mehrishi, based on the three
body types prescribed by Ayurveda.**

Pitta, Vata, Kapha

Also known as:

- ectomorph
- mesomorph
- endomorph



Gautam Mehrishi

**Award winning chef with 20 years of experience with all
major hotel chains. A T.V personality with more than 1000
episodes of cookery shows on all major channels.**



SAAG

South Asian Association
for Gastronomy

Wellness Pavilion MENU



VATA

For Generating Warmth



Vata consists mostly of the two elements Air and Space and is generally described as Cold, Light, Dry, Rough, Flowing, and Spacious. They're known for thinking outside the box but can become easily distracted.

OJAS

Replenishing Immunity and Energy Reserves
Stewed Dates, Raw Almond Yoghurt, Sesame and Flax Seed Crisp,
Turmeric-pomegranate Molasses, and Dry Ginger Dew

MORINGA

*Drumstick Seed Seared Turnip, Flower Salsa, Dust Tortilla,
Stem and Raw Honey Consommé*

SHAAK

*Shatavari and Green Aubergine Steamed in Lavender,
Krishna Kamod Congee, Dry Ginger Coulis*

PANOLI

*Green Moong Mousse Filled Yellow Squash, Kodo Millet Handvo
in Squash Blossom, Roasted Spinach and Tamarind Flower Puree*

LILVA

Pearl Millet Ravioli, Broad Bean Ensemble, Smoked Coconut Malai, Pickled Red Radish

TURIYA

Ridge Gourd and Moogdi Mille Feuille, Peel Dumplings, Brined Gooseberries

RAKTHASHALI

Rarest Red Rice and Mahuda Flower Pudding, Paind Fudge, Peach Halwa Ice-cream

Food For Thought Fest 2024

8th to 10th March, Sabarmati Riverfront Event Centre

PITTA

For Nourishment



Pitta known for being associated with a tenacious personality, the pitta dosha is based on Fire and Water. It's commonly described as Hot, Light, Sharp, Oily, Liquid, and Mobile. People with pitta are said to usually have a muscular build, be very athletic, and serve as strong leaders.

OJAS

Ground the Agni, than stake the flames!
Stewed Dates, Raw Fennel Yoghurt, Hemp Seed Crisp, Cinnamon, and Mint Foam

HERON FLOWERS

Green Pumpkin Tart, Heron Flower and Black Moong Beans

ALOE VERA

*Aloe Vera Flower Kadhi, Deconstructed Kedgeree, Aloe Gel Ghee,
Fermented Golden Raisin Pickle*

BEET AND SWEET

*Smoked Young Beet, Aged Beet Juice, Bhujiyu Filled Sweet Potatoes,
Millet Khakhra, Black Sesame Sand*

DHOKLI

*A Rare Gem from The Chinchin Region, Rice Flour Dumplings Enriched with
Kokum and Jaggery, Coriander Blossoms, Carrot Poppadum*

RAKTHASHALI

Rarest Red Rice and Mahuda Flower Pudding, Paind Fudge, Peach Halwa Ice-cream

Food For Thought Fest 2024

8th to 10th March, Sabarmati Riverfront Event Centre

KAPHA

For Awakening



Kapha is based on earth and water. It can be described as steady, stable, heavy, slow, cold, and soft. Spring is known as kapha season, as many parts of the world slowly exit hibernation. They're known for keeping things together and being a support system for others.

OJAS

Wake Up The Sleepy Taste Buds
Stewed Dates, Green Garlic Yoghurt, Smoked Celery, Apple Murriaba

SUNFLOWER

*Stem and Morel Custard, Seed Upma, Sunflower Milk Rasam,
Salted Caramel Petals*

KANSAR

*Multi Grain Muddle Wrapped in Sous Vide Pepper,
Savoury Mango Fajeta, Lemon Asafoetida Jam*

UNDHIYU

*Presented as a Quartet Roulade, Katargam Beans, Kalar Herbs,
Purple Yam and Baby Brinjal, Green Garlic and Carom Essence Coconut Velouté*

BABY METHI POORIS

RAKTHASHALI

Rarest Red Rice and Mahuda Flower Pudding, Paind Fudge, Peach Halwa Ice-cream

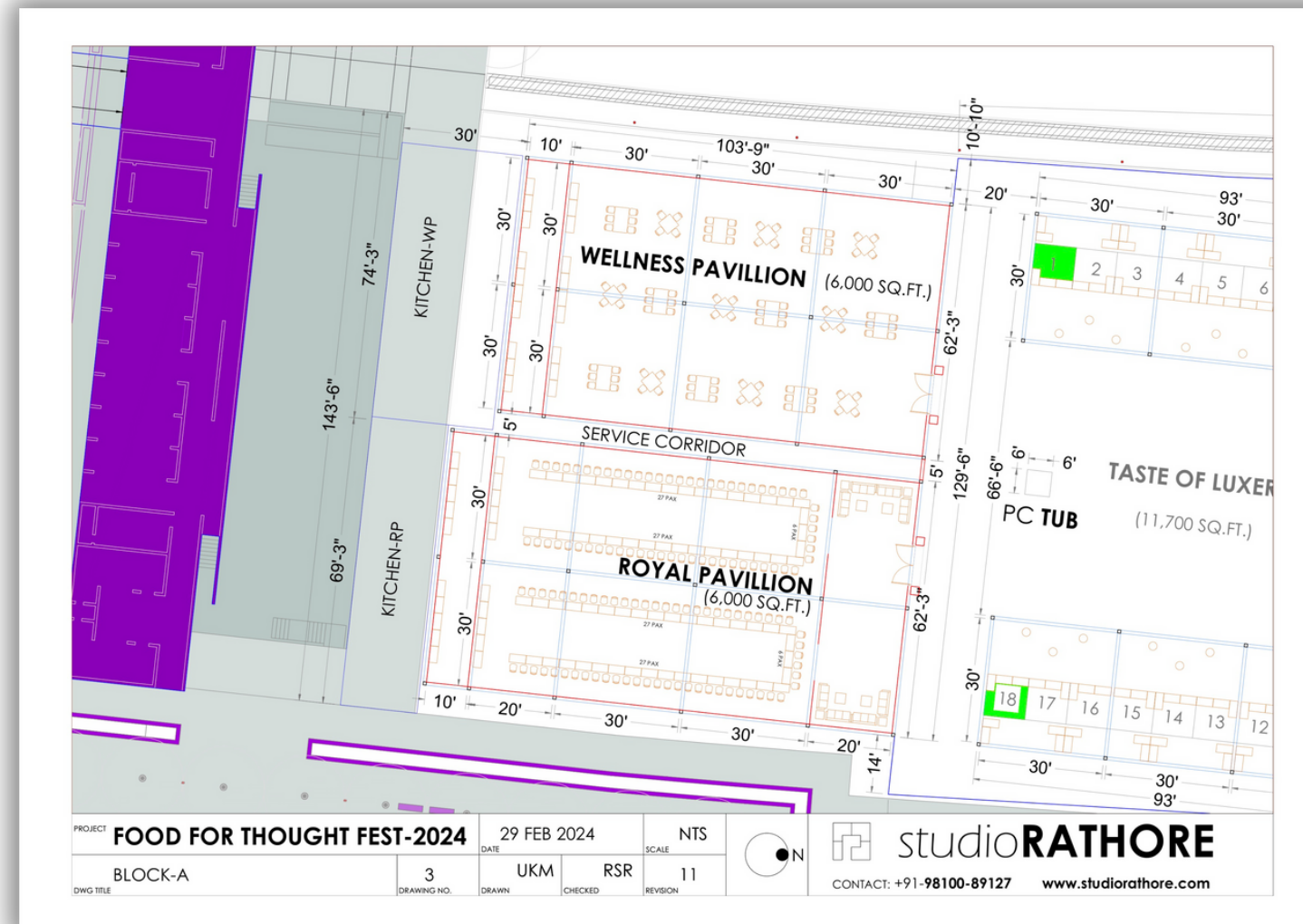
Food For Thought Fest 2024

8th to 10th March, Sabarmati Riverfront Event Centre

Wellness Pavilion

- **Lunch: Rs.2100**
- **1 slot**
- **90 seating capacity**

- **Dinner: Rs.2700**
- **1 slot**
- **90 seating capacity**



Entertainment

Opening Dance Performance - Chhau Dance Style

Shri Bishwanath Kumbhakar is a Traditional Chhau Dancer. He belongs to a traditional family of Seraikella for his 3rd generation. As an eminent performing artist of this magnificent chhau dance art and culture.



Live Entertainment

Every evening from 6.00 p.m till 10.00 p.m, featuring a different genre of music on each of the three days. Sufi night, Popular Bollywood & a celebrity DJ



Public Art Project In Association with Anant University



The largest Public art project is being undertaken by the students of Anant University, to decorate the outer wall of the Event. They will create 25 panels of 10 feet x 4 feet for this project.



Getting to Food For Thought Fest 2024:

Event Venue: Sabarmati Riverfront Event Centre, Ahmedabad, Gujarat

Event Date: 8-9-10 March 2024

Event Entry: GATE 4

Ticket Holders:

Show your event pass with unique QR Code received on WhatsApp/SMS/Email from Book My Show at the entrance gate

On-spot booking for event entry pass is available (pre-booking advised to avoid long queues)

Nearby Parking:

Riverfront Multi Level Parking

Atal Bridge Parking

Using public transportation, such as Metro, cabs, and auto rickshaws, will help you avoid traffic and parking issues.

Other Services Available at the Event Premises:

First Aid assistance

Ambulance with medical personnel

Information/Help Desk for your queries

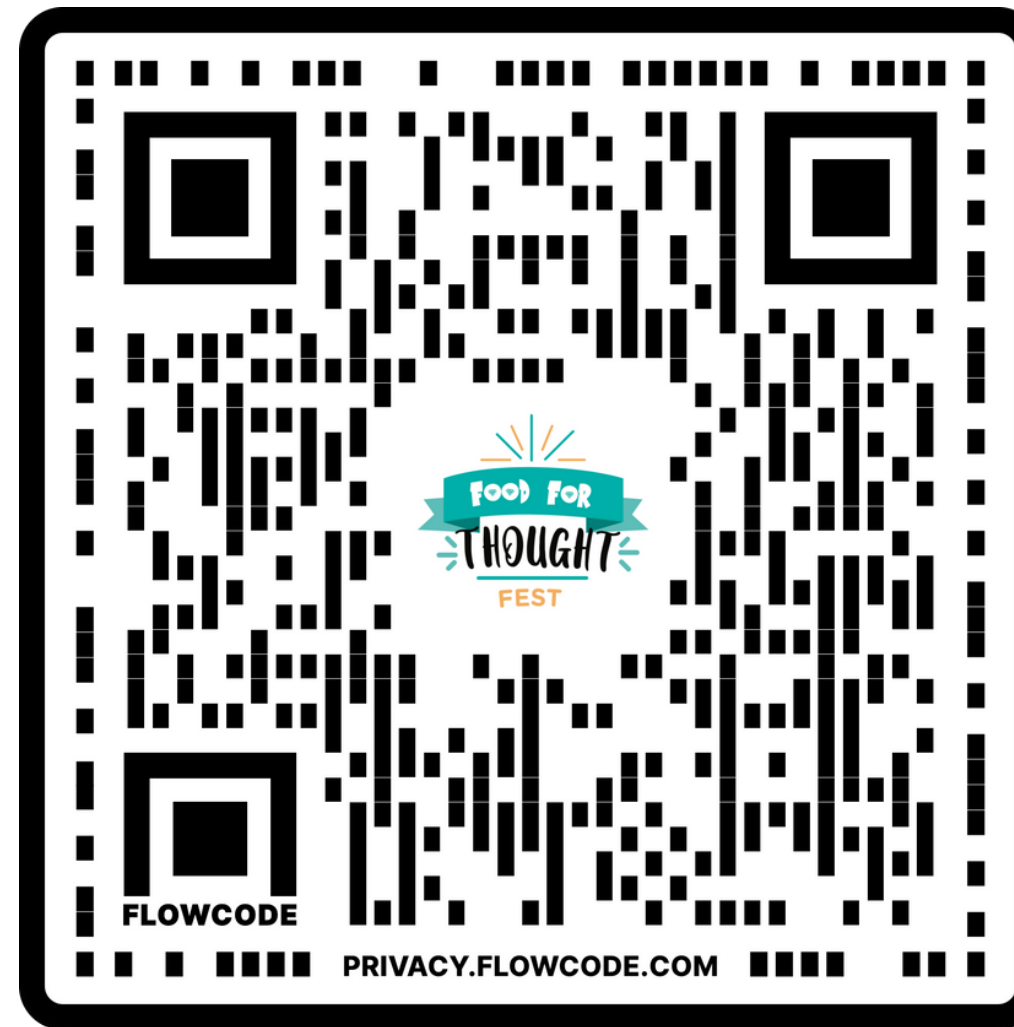
To know the full schedule, click here: [Click here](#)

To see the full lineup of artists; [Click here](#)

For ticket related queries, mail to info.fffest@gmail.com

For venue map, follow the key map map below: [Click here](#)

For any other help, reach out to Food For Thought Fest volunteers.



For all info about the Event scan the above QR code or click on the link below:

<https://www.flowcode.com/page/foodforthoughtfest>

Facebook Page: <https://www.facebook.com/foodforthoughtfest>

Facebook Group: <https://www.facebook.com/groups/736683986407885>

Website: www.foodforthoughtfest.in

THANK YOU