

In talks with **Chef Harmanpreet Singh,** Director, Namaste Desi

By: Rohit Ashok

After the tremendous popularity enjoyed by Namaste Asia, a Pan Asian kitchen, the national capital has another reason to rejoice as the team 'Namaste' is proud to present to you their second cloud kitchen, Namaste Desi, specialising in North Indian Cuisine.

Paying homage to their forefathers, Namaste Desi introduces popular recipes from the Northern Frontier throwing special light to dishes from their ancestral hometowns of Karachi, Lahore & Sindh. The handpicked menu at Namaste Desi has been carefully curated and includes an impressive spread of tantalizing culinary specialities of Northern India that promises to satiate your palate. With a strong belief in the farm to table ideology, Namaste Desi strives to make the freshest seasonal and sustainable produce from all over India accessible to their patrons while following a zero-waste strategy in the kitchen. Care has been taken to keep the portion size large and prices pocket friendly.

To know more about this new venture Namaste Desi, we interviewed Chef Harmanpreet Singh who is the Chef and Director, Namaste Desi.

Harmanpreet Singh was always inspired to create magic with food and spices. This desire of his took him to the Institute of Hotel Management,



Bhopal from where he pursued his B.sc. Hospitality, Hotel Administration applied Nutrition and catering Technology. What he learnt was further enhanced through his training at the star rated property Crowne Plaza, Chef Harmanpreet then joined the ITC Group of Hotels where his understanding of the food sorcery got further substantiated. After his stint at ITC, he moved on to join Gourmet Aura Private Limited, a premium catering service company. Chef Harmanpreet has cooked for events in Dubai, Abu Dabhi, Ras Al khaimah, Kazakhstan, Thailand and Vietnam to name a few. To top it off Chef Harmanpreet also cooked at

the iconic Royal Caribbean Cruise Line, Singapore. Chef Harmanpreet, Director at Gourmet Aura decided to bring to Delhi NCR the most authentic Indian Cuisine. He handcrafted the Menu to bring to you the authentic tastes that take you back in the times when these dishes were prepared for the Royalty.

Please tell us about your epicurean journey. Were there any challenges or hurdles that you faced?

We as a company started our journey doing luxury catering in India and abroad. The biggest challenge which has ever come so far was arranging

for the raw material when we did our first international wedding.

How, according to you, can the delivery mechanism be made safer? And who does the onus lay on — the food delivery aggregator or restaurants?

Self-delivery is the safest delivery mechanism according to me as in this case we can give training to our riders on how to handle the food when it is taken out for delivery. Besides that, generally it should be the aggregator’s responsibility to ensure safe delivery of food.

How do you manage to source ingredients for your dishes?

Since we are into luxury catering brands, we have the best of the vendors who supply top quality ingredients to us also we have our kitchen garden where we have grown organic vegetables and herbs.

Shared cloud kitchen is already a major hit in the global market.



What is your view on its response in India?

Yes, I agree, and this is going to be the future of the industry as we never know for how long this pandemic is going to last.

How did you curate the menu of Namaste Desi?

As the name suggests ‘desi’, we have included the most loved desi food from



our catering menu in our Namaste Desi menu.

What are the hygiene precautions you are taking while delivering Namaste Desi?

We carry out personal checks on packaging/personal hygiene of the delivery boys/clean and sanitized delivery bags/temperature record of delivery boys and following all necessary pandemic guidelines.

Are you planning to expand Namaste Desi?

Yes, we are working on the expansion of Namaste desi. Soon will be coming up with another 2 outlets in Delhi - NCR.

What do you consider your signature dish?

Dal Namaste desi is our signature dish.

What is your view on fusion food? Do you think regional cuisine is getting lost due to modern ways?

It’s good for a change but I don’t think the regional cuisine is getting lost. □