



Authentic Indian Cuisine

Created by Master Chefs of ITC Hotels from India  
#1 Hotel in India in F&B



ITC Maurya, New Delhi



ITC Grand Chola, Chennai

Since the inception of ITC hotels in 1975, with the enduring 'Namaste' as the symbol of its brand experience, ITC Hotels are synonymous with Indian hospitality.

ITC Grand Bharat Retreat, Gurugram  
ITC Maratha, Mumbai  
ITC Grand Central, Mumbai

ITC Grand Goa Resort & Spa, Goa  
ITC Gardenia, Bengaluru  
ITC Windsor, Bengaluru

ITC Kohenur, Hyderabad  
ITC Kakatiya, Hyderabad  
ITC Royal Bengal, Kolkata

ITC Sonar, Kolkata  
ITC Mughal Resort & Spa, Agra  
ITC Rajputana, Jaipur



Authentic Indian Cuisine

Multiple International award-winning restaurants.



Bukhara



Dum Pukht



Kebab and Curries



Royal Vega



Avartana



Dakshin

ITC's tradition of culinary perfection is reflected in its well-researched, multiple International award-winning restaurants. Led by the master chefs of ITC Hotels, whose culinary expertise is considered a benchmark. Kitchens of India successfully brings the best dishes, unaltered and original in its taste and quality.





## Authentic Indian Cuisine

Serve a wide range of the finest Indian Cuisine, authentic to the core. A rich and robust Flavor Platform complements a carefully crafted array of delicious plant-based protein meal options.

## The Flavor Paste Platform

A full bodied and versatile Paste Platform that will help the Chef create the most aromatic and flavorful Indian cuisine in a tradition that is timeless.

## Wholesome Plant Based Meals

Legumes and lentils have been a source of protein and nutrition in the Indian subcontinent since ancient times. Enjoy the most popular mouthwatering recipes that deliver a plant based protein diet - slow cooked, not processed.



Kitchens of India is a complete Indian cuisine experience developed by the Master Chefs of ITC Hotels, recipients of over 100+ global awards.

[kitchensofindia.com](http://kitchensofindia.com)

[kitchensofindia\\_itc](https://www.instagram.com/kitchensofindia_itc)

[kitchensofindia](https://www.facebook.com/kitchensofindia)

## Flavor Paste Platform

Versatile Kitchens of India Paste Platform to create Indian cuisine flavors just like they have existed for millennia.

## CASE SPECIFICATIONS

Unit Dimensions: 8.66 H x 6.69 W  
Units Per Case: 10

Product Weight: 1.0lbs  
Case Weight: 11lbs  
ShelfLife: 18months

### Makhni Paste - Creamy paste for Butter Chicken, Paneer Makhani, Tikka Masala

KEYINGREDIENTS:

TOMATO PASTE, WATERMELON SEEDS, SUGAR, WHEAT FLOUR, PALM OIL, GARLIC, SALT, SPICES, GINGER, SKIMMED MILK POWDER, DRY FENUGREEK LEAVES POWDER, CONTAINS MILK AND WHEAT.

### Malai Korma Paste - White Korma Paste for Chicken Korma, Malai Paneer, Vegetable kofta

KEYINGREDIENTS:

ONION, WATERMELON SEEDS, PALM OIL, RICE FLOUR, GINGER, GARLIC, ONION POWDER, SKIMMED MILK POWDER, SALT, SUGAR, SPICES, AND GREEN CHILI

### Haldi Korma Paste - Yellow Korma Paste for Tikka Masala, Vegetable curry, Mushroom curry

KEYINGREDIENTS:

ONION, WATERMELON SEEDS, PALM OIL, TOMATO PASTE, GINGER, GARLIC, SPICES, SKIMMED MILK POWDER, TURMERIC

### Madras Curry Paste - South Indian medley with Tamarind for Sambhar, Madras curries

KEYINGREDIENTS:

SPICES, PALM OIL, TAMARIND, WATER, GARLIC, GINGER, SALT, TURMERIC, CURRY LEAVES, ASAFOETIDA POWDER(GUM ARABIC, WHEAT FLOUR, ASAFOETIDA), CONTAINS WHEAT.

## Wholesome Plant Based Meals

A range of wholesome plant based protein rich meals in iconic Indian recipes, minimally processed. Vegan.

## CASE SPECIFICATIONS

Unit Dimensions: 11.81 H x 8.27 W  
Units Per Case: 8

Product Weight: 2LB  
Case Weight: 17 LB  
ShelfLife: 18months

### Maa Ki Dal - Slow Cooked Black Lentils

KEYINGREDIENTS:

**LENTILS** : WHOLE BLACK LENTILS, RED KIDNEY BEANS, SPLIT BENGAL GRAM LENTILS

**SAUCE** : TOMATO

**SPICES** {KASHMIRI CHILI POWDER, CUMIN POWDER, DRY FENUGREEK LEAVES (KASURI METHI)}, CONDIMENTS (GARLIC, GINGER)

### Pindi Chana - Spiced Chickpeas in Tomato sauce

KEYINGREDIENTS:

**LENTILS** : CHICKPEAS

**SAUCE** : ONION, TOMATO, TEA LEAF EXTRACT

**SPICES** {CORIANDER POWDER, CUMIN POWDER, RED CHILI POWDER, FENUGREEK LEAVES, GARAM MASALA}, CONDIMENTS (GINGER, GARLIC, POMEGRANATE SEEDS, DRY MANGO)

### Rajma Masala - Red Kidney Beans in Tomato Onion sauce

KEYINGREDIENTS:

**LENTILS** : WHOLE RED KIDNEY BEANS

**SAUCE** : ONION & TOMATO

**TEMPERING** : SPICES {CUMIN SEEDS, GARAM MASALA, CORIANDER POWDER, TURMERIC, RED CHILI POWDER}, CONDIMENTS (GINGER, GARLIC)

### Dal Tadka - Split Toor/Pigeon Peas and Red Lentils with Turmeric

KEYINGREDIENTS:

**LENTILS** : SPLIT YELLOW LENTILS/TOOR, SPLIT RED LENTILS

**TEMPERING** : SPICES & CONDIMENTS {CUMIN WHOLE, GINGER, TURMERIC, RED CHILI}, TOMATO, ONION



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[<Foodservice recipe portal coming soon>](#)

Vegetarian and Plant based meals from the Indian subcontinent, developed for the world by Master Chefs from ITC's award winning Hotels & Restaurants

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