

Baljees Is Coming Back With Their Piping Hot Gulab Jamuns To Entice Your Taste Buds, Are You Ready!

After serving culinary delights for over 60 years, when the Baljees restaurant went for a break in 2018, it was indeed heartbreaking for its many fans and food aficionados around the globe. Much to their joy and happiness, the iconic restaurant is ma



Shimla, Dec 30, 2020 ([IssueWire.com](https://www.issuewire.com)) - After serving culinary delights for over 60 years, when the Baljees restaurant went for a break in 2018, it was indeed heartbreaking for its many fans and food aficionados around the globe.

Much to their joy and happiness, the iconic restaurant is making a comeback in the heart of Shimla. Here's everything you need to know about the restaurant, its comeback story, and the gourmet delights you can expect in its second inning.

Well, after a break of nearly two years, Baljees is making a comeback to Shimla, the hometown of Mr. Baljee in Himachal Pradesh. A 50 rooms resort in Mashobra-Shimla, under Regenta Hotels, will mark the comeback of this iconic restaurant.

Chander Baljee, the Chairman & Managing Director of Royal Orchid Hotels Limited, shared his vision. "Himachal is a key state for our expansion in key tourist cities like Kasauli, Manali, Mashobra, Shimla, Dharamshala," he said. Earlier, Regenta also came up with a 30 rooms resort, Regenta Inn on the banks of river Beas in 2018.

Since the restaurant is coming back in the times of a global pandemic such as COVID-19, strict safety measures remain a top priority. The brand has defined all the safety parameters for both guests and staff under its *Safety Assured* program. These parameters strictly comply with ICMR and WHO Guidelines. Hence, you can dine with absolute peace of mind as your food and experience at Baljees will be served hot, safe, and delicious.

Baljees gulab jamun has been a favorite of the notable personalities including the present Prime Minister of India. PM Modi used to regularly visit the restaurant when he was the BJP in-charge of Himachal Pradesh.

Since gulab jamun was one of the most popular dishes at Baljees, the new establishment has brought the same chef on-board. The effort will make sure that the guests get a similar authentic taste as takes them down memory lane and evoke a sense of nostalgia. Not just the delicious sweet, but the restaurant will also have many other dishes that have enticed the taste buds of its fans for decades.

The legendary restaurant on The Mall was one of the oldest restaurants on the road. Ever since it was

established in 1954 by Chandra Baljee, the restaurant raced to popularity among locals and tourists alike.

About Chander Baljee

Chander Baljee is an industry veteran with over 40 years of expertise in the hospitality industry. He is an IIM alumnus, and his story has also featured in *Stay Hungry Stay Foolish* authored by Rashmi Bansal. International Hospitality Council in Association with IIBM Bangalore awarded him the *Lifetime Achievement Award* in 2019.

Media Contact

Divya Singh

Divya.makemyimage@gmail.com

Source : <http://hotelbaljeesregency.in/>

[See on IssueWire](#)