

## Ummrao Mumbai Reopens on 1 October 2021



**Maharashtra, Mumbai, Sep 30, 2021 ([IssueWire.com](http://IssueWire.com)) - Ummrao**

Ummrao, the Urdu translation of “The Nobel” or “The Loved one”, re-opens its doors on **1st October 2021.**

Sitting beautifully poised at the heart of Courtyard Marriott, Ummrao reflects the grandeur of the Nawabs in its color schemes, textures, and artwork. Inspired by the dynasty’s love for art and architecture, the interiors create a setting of luxury that patrons of art and style are sure to appreciate.

Featuring a vibrant and eclectic menu that draws inspiration from the royal kitchens of the country, Ummrao offers some of the finest dishes in town seeped in ‘Rivayat’ (tradition). Each and every aspect is ‘Nayaab’ (rare) and has been designed to perfection, be it the unique Awadhi flavours or traditional cooking styles that lend dishes a unique and tantalizing aroma.

Ummrao maintains a unique gastronomic legacy which has been ensured by **Master Chef Mukhtar Qureshi**. His menus, named after begums gone by, feature some sumptuous and delectable dishes, including starters like *Nadru ki Shammi* and *Malihabad Kakori*, delectable curries like the *Ummrao Avataar-E- Halim* and *Korma Murgh Wajid Ali*, bread-like *Taftan*, *Bakhumas* and more. Delectable desserts like *Purdakh Khubhani Tart* signal the perfect end to a culinary ‘Jashn’ (celebration).

This feast for the gustatory senses is further complemented by the unique range of cellared beverages. Thoughtfully selected, the wine selection thematically matches the menu, giving every diner an unparalleled dining experience.

The cocktails are an ode to the famous bartenders across the globe. Cocktails that you know but with an Ummrao twist. To name a few, “*Bill Boothby*” which features 100% Natural Jaintia hills Meghalaya sourced Lakadong Turmeric, home-made kaffir leaf syrup, and gin; “*Ada Coleman*”, a julep of Malabar Kudampuli tamarind extract with jaggery, fresh mint and whiskey and “*Constante Ribalaigua Vert*”, a rye whisky drink with Indian spiced mulled wine, egg white, tulsi honey.

Says Shreyas Aranoly, Director of Food and Beverage, “*Ummrao is **Ruhaniyat**, a soulful experience! Our recipes are a thoughtful mix of spices and roots with multiple Ayurvedic values. We not only satiate hunger, but we also complete the meaning of being content*”.

*Our exquisite ambiance, welcoming and warm hospitality, and our dedication to offering our patrons nothing but the best makes every meal an unforgettable experience”*

Visit Ummrao, a reason and a place to celebrate the goodness of eloquent dining.

## **About Ummrao**

Ummrao is a modern Indian restaurant with the rich heritage of the cuisine of the Nawabs of Awadh, at its core. Located in Courtyard by Marriott, Mumbai, Ummrao is a blend of the opulence of the dynasty and the scintillating pleasure of the rich cuisine prepared and served with a delicious modern twist.

### **Timings: -**

6.30 PM – 10.00 pm

### **Address: -**

Ummrao

Courtyard by Marriott Mumbai International Airport

C.T.S No 215 Andheri Kurla Road Andheri East

Mumbai 400059 India

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