

# Experience Authentic North Indian Flavors: Curries, Kebabs, Biryanis, Vegan Options, and a Well-Stocked Bar in Singapore



Singapore, Singapore Feb 22, 2025 ([Issuewire.com](https://www.issuewire.com)) - In the dynamic heart of Singapore's bustling Central Business District (CBD), a culinary oasis awaits discerning diners and food enthusiasts alike. [Akasa | North Indian Restaurant and Bar](#), located at **79 Robinson Road, #01-03 Capitasky, Tanjong Pagar**, is not just a restaurant—it is a **celebration of North Indian cuisine**, meticulously crafted to reflect the opulence and grandeur of **Royal Indian Kitchens**. Blending the richness of tradition with contemporary sophistication, Akasa invites you on a gastronomic journey that promises to tantalize your taste buds and leave you craving for more.

## A Royal Feast Awaits: North Indian Culinary Heritage Reimagined

At **Akasa**, every dish is a homage to the diverse and vibrant culinary traditions of North India, where centuries-old recipes meet modern-day elegance. The menu is thoughtfully curated, offering an extensive selection of dishes that span the spectrum from rich, creamy curries to smoky, succulent kebabs and aromatic biryanis.

## Curries: The Heart and Soul of North Indian Cuisine

Akasa's curries are the epitome of comfort and indulgence, each crafted with a careful balance of spices, herbs, and slow-cooked techniques that bring out deep, complex flavors.

- **Punjabi Kofta Curry:** Cottage cheese and vegetable dumplings simmered in a creamy cashew-based **signature Akasa gravy**.
- **Butter Chicken:** Charcoal-roasted chicken in a decadent tomato and cashew gravy, enhanced with **Kashmiri chili** for a perfect balance of heat and creaminess.
- **Mutton Awadh Khoya:** Australian mutton cooked with potli spices, vetiver root, and rose petals, offering a fragrant, aromatic experience that transports you to the royal kitchens of Awadh.
- **Akasa Signature Mutton Curry:** Dum-cooked **Awadh-style Australian mutton** enriched with saffron, clarified butter, and **cold-pressed mustard oil** for an authentic taste.

### Kebabs: From the Tandoor to Your Table

The **tandoor**—a traditional clay oven—is the soul of Akasa's kebab offerings, imparting a unique smoky flavor that enhances the natural taste of the ingredients.

- **Tandoori Paneer Kebab:** Char-roasted cottage cheese infused with crushed nuts and dhani chili, served with a cooling yogurt dip.
- **Pilla Mirch Broccoli Kebab:** Charcoal-roasted broccoli with cream cheese and yellow chili, offering a smoky and creamy flavor profile.
- **Multani Soya Chaap Kebab:** Char-grilled soya chaap with cream cheese, cashew nuts, and aromatic spices for a hearty, protein-packed vegetarian treat.
- **Mutton Seekh Kebab:** Char-roasted Australian minced mutton flavored with traditional Kashmiri chili, offering a spicy, succulent bite.

### Biryanis: Aromatic Layers of Flavor

Akasa's biryanis are a **labor of love**, where fragrant basmati rice is layered with marinated meats or vegetables and slow-cooked to perfection, allowing the flavors to meld beautifully.

- **Jackfruit Dum Biryani:** Tender jackfruit cooked with basmati rice, saffron, and aromatic spices, offering a **plant-based twist** on the classic dum biryani.
- **Chicken Dum Biryani:** Layers of marinated chicken and fragrant basmati rice slow-cooked to perfection, ensuring every bite is infused with rich, complex flavors.
- **Mutton Dum Biryani:** Australian mutton and basmati rice layered with saffron and spices, dum-cooked to seal in the flavors and aromas.

### Vegan & Vegetarian Options: Flavorful and Inclusive

Akasa takes pride in offering a **diverse range of [vegan and vegetarian options](#)** that cater to all dietary preferences without compromising on flavor. These dishes are a testament to the versatility of [Indian cuisine](#), where vegetables and legumes take center stage in the most delicious ways.

- **Tadka Dal:** Yellow lentils are tempered with mustard seeds, curry leaves, and garlic, creating a dish that's both flavorful and wholesome.
- **Jackfruit Potato Bhuna Masala:** A **vegan-friendly dish** featuring tender jackfruit and potatoes cooked with green chili and traditional bhuna spices.
- **Seasonal Vegetable and Chickpea Broth:** A light yet flavorful vegetarian broth infused with

Indian spices, perfect for those seeking a healthy and comforting option.

## Raise a Glass: Akasa's Well-Stocked Bar

No royal feast is complete without the perfect drink to accompany it, and Akasa's **well-stocked bar** does not disappoint. The bar offers a **diverse selection of premium spirits, fine wines, and craft beers**, carefully curated to complement the bold flavors of the cuisine.

- **Fine Wines & Craft Beers:** A carefully curated selection of **wines and craft beers** designed to pair with the bold spices of North Indian cuisine.
- **Extended Happy Hours:** Enjoy your favorite drinks at special prices, perfect for winding down after a long day or starting your evening on a high note.

With **extended happy hours**, Akasa is the perfect place to unwind after a long day at work or kick off an evening of celebration.

## The Mastermind Behind the Magic

Leading the culinary vision at **Akasa** is **Chef Akhilesh Pathak**, whose passion for Indian cuisine spans over **two decades**. Hailing from **Kolkata**, Chef Akhilesh's journey began in his mother's kitchen and evolved through years of exploring India's rich and diverse food landscape. His expertise lies in blending **traditional royal recipes** with **modern techniques**, bringing to life dishes that once graced the tables of Indian royalty.

With a focus on authentic flavors and elegant presentation, Chef Akhilesh invites diners to experience **North Indian cuisine** at its finest—where every dish tells a story of heritage, tradition, and innovation.

## Events and Special Dining Experiences

Akasa isn't just a restaurant—it's a destination for [memorable dining experiences](#). From **themed nights** to **private events**, there's always something special happening at Akasa.

- **Soul Food Weekends:** Indulge in hearty, comforting dishes inspired by Indian home cooking. These special menus, available exclusively on weekends, bring the warmth and nostalgia of traditional Indian kitchens to the heart of Singapore.
- **3-Course Set Lunches:** Perfect for busy professionals looking for a quick yet indulgent lunch break. These thoughtfully curated menus offer a taste of extravagance without compromising on time.
- **Private Dining & Events:** Whether it's a corporate gathering, a birthday celebration, or an intimate dinner with loved ones, Akasa's elegant spaces and bespoke menus make every event unforgettable.

## Visit Akasa: Where Tradition Meets Elegance

Located in the heart of Singapore's CBD, Akasa is open from **Monday to Saturday, 11:30 AM to 10:00 PM**. Whether you're exploring the rich tapestry of North Indian flavors for the first time or revisiting beloved classics, Akasa offers an **unparalleled dining experience** that's both elegant and welcoming.

**Make your reservation today** and embark on a **culinary journey** where tradition meets contemporary elegance.



## Media Contact

Akasa | North Indian Restaurant and Bar

\*\*\*\*\*@akasa.sg

+65 8012 1181

79 Robinson Road, #01-03 Capitasky, Tanjong Pagar Singapore 068897

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