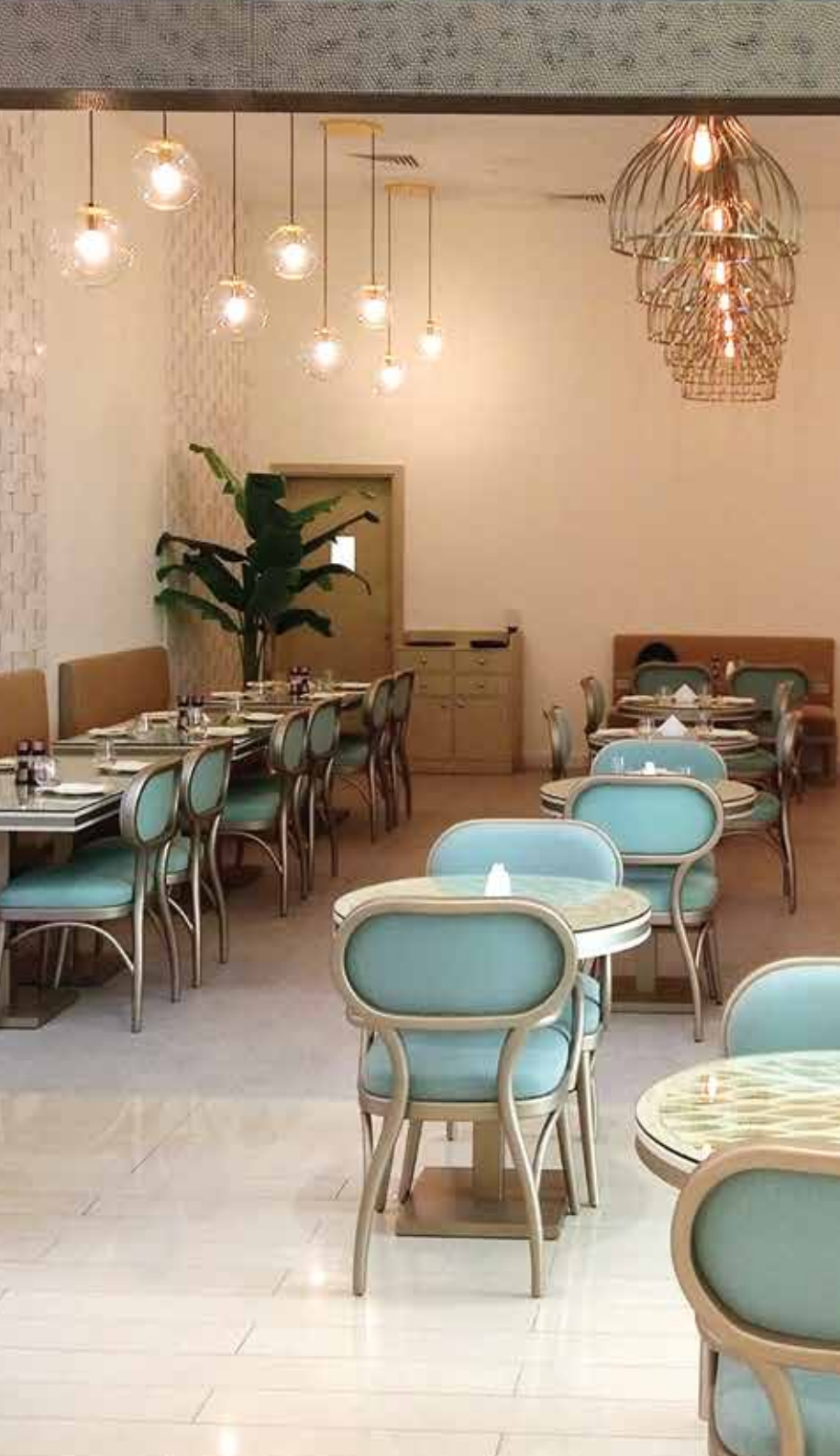




الجنّاح الهندي  
Indian Pavilion

From Heart of India,  
to Heart of Dubai





## About Indian Pavilion

Since our establishment in 1997, INDIAN PAVILION has been a beacon of authentic Indian flavors, lighting up the culinary scene of Dubai. Nestled in the heart of the Spinneys community mall at Al Safa 2, we serve passion on a plate, blending rich traditions with contemporary elegance. Our commitment to authenticity has not only won the palates of many but has also garnered accolades from renowned F&B journals like Time Out and Entertainer Magazine. Amidst the bustling gastronomic tapestry of Dubai, INDIAN PAVILION shines as a testament to the timeless allure of Indian cuisine. Every dish, every aroma, every experience we offer is a journey, transporting diners to the vibrant streets and majestic landscapes of India.

“  
Join us and savor the legacy  
of India's culinary heritage  
in every bite. ”





# Our Values

Our values are not just words; they are the very soul of INDIAN PAVILION. They guide every decision, shape every dish, and define every interaction. Join us in celebrating a legacy built on these pillars of commitment.



## Authenticity

At the heart of INDIAN PAVILION is a commitment to genuine Indian culinary traditions. We respect the roots of every dish, ensuring that our patrons experience the true essence of India on their plates.



## Respect

Every guest is a part of the INDIAN PAVILION family. We honor and appreciate their trust, ensuring that every visit is marked by warmth and exemplary service.



## Excellence

Our journey since 1997 has been marked by a relentless pursuit of perfection. From the ingredients we source to the final presentation, excellence is our unwavering standard.



## Community

Situated in the Spinneys community mall, we value our role as community members. We actively engage, support, and contribute to the well-being and growth of the community we serve.

# Our Cuisine

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At Indian Pavilion, our cuisine is a heartfelt tribute to the vast and vibrant canvas of India. From the hearty flavors of the North to the tropical delights of the South, from the delicate eastern balances of sweet and spicy to the robust, sun-kissed tastes of the West, our menu is a journey through these diverse regions. Each dish, meticulously crafted, sings tales of ancient traditions, love-filled homes, and age-old recipes. We don't just serve food; we offer experiences, moments that bridge the soulful essence of India with the bustling heart of Dubai. Join us in this culinary voyage at INDIAN PAVILION, where every bite is not just a taste, but a story, an emotion, a celebration of India's rich gastronomic legacy.



# Our Menus

Dive into INDIAN PAVILION's curated menu, a testament to India's vibrant culinary heritage. Every dish is more than a recipe; it's a story, a moment, a memory waiting to be relished. From the heartwarming comfort of timeless classics to the exciting twist of contemporary delights, our menu promises a journey for the senses. Let each flavor sweep you away, transporting you to the diverse corners of India, right from the heart of our kitchen.



- ◆ Pavilion Butter Chicken
- ◆ Lucknowi Lamb Chops
- ◆ Hyderabad 'Dum' Biryani
- ◆ Chicken 'Omar' Khayyam
- ◆ Lamb Shank Nihari
- ◆ Calamari Onion Chilli
- ◆ Karwari Prawns
- ◆ Delhi Chicken Tikka Masala
- ◆ Spicy Chicken Bezule
- ◆ Mint & Pepper Salmon Tikka
- ◆ Kashmiri Mutton Roganjos
- ◆ Bombay Mini Vada Paav
- ◆ Goan Prawn Curry
- ◆ Masala Dosa Cones
- ◆ Daal Pavilion (Makhani)
- ◆ Royal Tandoori Grill Platter
- ◆ Galawati Kebab
- ◆ Prawn Balchao
- ◆ Nargisi Jumbo Prawns

# Chef's Profile

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## **CHEF SURINDER SINGH CHOPRA (1997 – 2019)**

Vastly experienced and cultured in the famous 'BHUKARA' Restaurant of Maurya Sheraton, who is the creator of our unique recipes. He has spend over two decades with us nurturing his creativity and shaping the future generation of Chefs to follow.

## **CHEF SAMIR BHATTACHERYA – EXECUTIVE CHEF**

Master of contemporary Indian cuisine who has sharpened his skills and knowledge with the Taj Bengal and Ramada hotels. Executive Chef in Spinneys Abu Dhabi since 2003, whose knowledge and expertise was extended in taking our cuisine to the next level of modern era.



# Customer Focus

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INDIAN PAVILION is perfectly positioned to cater to residents within a 30-to-50-kilometer radius of the Spinneys community mall at Al Safa 2 in Dubai. We are at the heart of a demographic hotspot of roughly 50,000 residents, consisting of about 65% local families and 35% expatriates. Our target age group spans from 15 to 70 years old, ensuring a rich mix of clientele with varied tastes and preferences. Our mission is to serve both the local and expatriate communities with authentic Indian delicacies, paired with unmatched service. Every guest is cherished, every feedback valued. We eagerly await the privilege to serve the diverse and vibrant community around Al Safa 2.

## Demographic Breakdown:

**60K**

**Residents**

**65%**

**Expatriates Indians**

**65%**

**Other Nationalities**

**18-65**

**Age Group (Yrs)**



## Dining Experience

Located in the heart of Jumeirah, INDIAN PAVILION offers the best in taste of food and service to ensure each diner leaves our place with a full heart every time. In our 3 decades of existence, we have created a family oriented relationship with our diners as we have seen them grow with us.

Our motto is to ensure each diner gets the utmost experience in terms of food taste and service, leaves the restaurant with a filled heart more.

# Social Media Presence

Dive into the vibrant world of INDIAN PAVILION, now just a click away. Our social media channels are not just platforms; they're gateways to a digital feast, brimming with colorful tales, mouthwatering dishes, and the very essence of India. Scroll, like, and share as we bring the magic of our kitchen to your screens. Engage with us, be part of our online family, and let's celebrate the age-old traditions in today's digital age. From behind-the-scenes glimpses to interactive sessions, INDIAN PAVILION's social media presence is your ticket to a culinary journey like never before. Join us online and stay connected!





## Reservations

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At INDIAN PAVILION, every table is a gateway to India's vast culinary tapestry. As we all gather, let's celebrate not just a meal, but the shared stories, laughter, and memories that food evokes. Reserve your spot, come together, and let us craft moments that resonate with the heart's warmth and the soul's delight. A dining experience, rich in tradition and connection, awaits.



## Our Management

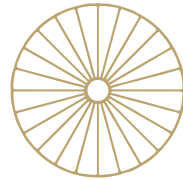
INDIAN PAVILION management team comprises of experienced and passionate F&B professionals. With over 27 years in the market, we have established ourselves as one of the trusted and popular Indian restaurant in Dubai by our excellent food quality record and standards.

Started in 1997 by renown ' Bhukara' cultured Executive Chef – Surinder Chopra, the legacy has been carried forward by his predecessors until now with our present Executive Chef – Samir Bhattacherya.

Under the belt of Albwardy group companies and managed by Spinneys Dubai, brings us the expertise of more than 30 years of trained professionals who are widely involved in quality control and tasting programs keeping a constant drive towards excellence.

**Being one among the pioneer Indian restaurants in Dubai, we take pride in our cuisine tradition, taste and consistency over the years, believing in delivering the best of best in Indian Cuisine art.**





# الجنّاح الهندي Indian Pavilion

## Contact Us



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