

food
&
drink

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delivery

INDULGE
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BIRYANI BINGE

Offering authentic flavours, The Bai Veetu Kalyanam (BVK) Biryani wows us with quick delivery and great taste

THE REUSABLE CIRCULAR tin arrived neatly wedged on a cardboard tray, ensuring no spillage. The Bai Veetu Kalyanam (BVK) Biryani also promises delivery across Chennai within 99 minutes of placing the order on their website or their app. Our food was on our table within 30! "The plan of 99-min delivery was there two years ago at the start, but we never wanted to fly without wings — hence we wanted to set up the base and foundation stronger and we were safely playing with pre-orders. It took almost two years for us to ensure a uniform standard of food quality and service to provide for a 99-minute delivery now. We have setup multiple hubs across Chennai, maintaining the same kitchen (to have better control over consistency)," informs the founder and CEO Faheem S who along with Hanuma Nagendran (CBO) started BVK on a sweltering Sunday in January 2020 and confirms that lockdown saw a surge in business.

Succulent meat

We start with the mutton *biryani* and soon are digging into a meal of long-grained fragrant rice with succulent mutton

pieces that have the meat delightfully falling off the bone. As we savour the flavours, Faheem's explanation makes sense: "The recipes are authentic wedding recipes, that are followed only at Muslim weddings as it's made lavishly with top notch ingredients for that one special day," he tells us, adding that the mutton *biryani* happens to be their favourite too and they have it for lunch, thrice a week!

Farm to kitchen

As a side dish we pick the *Kozhi Varuthadu* for a change instead of the usual Chicken 65 and we are not disappointed. The pieces are juicy and spicy and have an endearing homely taste. "It's just that we religiously follow the rule of serving meat slaughtered on the same day. Farm-to-kitchen time is four hours. We are proud to say that we are the only food delivery brand that does meat slaughtered on the same day! Besides, the ingredients are ground in-house and not instant mixes — and strictly no MSG or *vanaspathi* (*dalda* or palm/vegetable oil) which is majorly the reason — our food tastes homely and light," says Faheem.



BVK chicken biryani



Faheem S



Hanuma Nagendran

Elaneer love

We then try few sips of their BVK Arabian Pulpy Grape Juice and are refreshed with the thick and sweet drink that is all fruit and no essence. While we are purists and believe that beyond mutton there is no *biryani* — the BVK Chicken *Biryani* has our attention next. The gently spiced dish has our approval and the chicken pieces are perfectly cooked and delicious. For that sweet tooth craving, we sip on some delicious BVK *Elaneer Pulpy Payasam* that has delectable bits of tender coconut in the mix and once we try the *Bread Halwa* we are happily satiated. Battling the urge for a siesta on a weekday, we promise to re-order next Sunday! We concede with Faheem that BVK "is not about fulfilling your hunger, it's about creating an experience!"

₹199 onwards.
thebvkiryani.com
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Bread halwa



BVK elaneer pulpy payasam & BVK Arabian pulpy grape juice

BVK mutton biryani

festival

Dakhni flavours

This brand new pop-up menu — *Southern Route* — only available for 10 days, traverses South India to bring you delectable treats

PAPRIKA AT COURTYARD by Marriott returns after quite the break with a special pop-up menu that promises to introduce gourmands to flavours that celebrate Southern Indian cuisines. The special dinner menu that will be available for 10 days from today will feature delicacies that are sure to win over anyone who has a soft corner for the flavours of spice.

"Combining the rich heritage of flavours, textures and authentic reci-

pes that will make you remember the kitchens of your mothers and grandmothers, we have put together a menu of special dishes created by master chefs from each cuisine," says Naresh Vadlam, head chef, who hails from the state of Telangana.

We were wowed by the smooth and perfectly-spiced *Haleem* that was the perfect way to begin our meal and followed it up with a *Ragi Mudda* (also known as *mudde/kali*) that we paired with a *Tomato Pappu (dal)* made in the Nellore style. We also committed a blasphemy of sorts by combining the *mudda* with a *Kozhi*

Chettinad and were wonderfully surprised at how well they complemented each other. We then switched focus to a fragrant Thalassery Chicken *Biryani* and decided to go fully Tamil on it, by pairing it with an *Ennai Kattirikai* instead of the usual Malayali *raita* and pickle sides. With the *Munakkada Ulli Karam* (dry spicy drumstick preparation flavoured heavily with onions) on the side, the *biryani* took on new levels in terms of depth of flavour. We wrapped up our meal with a serving of warm and milky *Semiya Payasam* that was rich, yet thin enough to be slurped from a cup.

The menu features many classics that aren't necessarily exotic or new, what makes it different is how you choose to pair them.

₹2,000 per person.
On till March 27.
Only for dinner.
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Munakkada ulli karam



Ragi mudda



Semiya payasam



Thalassery chicken biryani