NAMMA CHENNAI ROCKS

Some people think seven years, there in Singapore, Asia's culinary capital, someone Chennai is rocking. And a while back, in a magnificent venue, exists award ceremony, the 'Top Twenty Restaurants in Asia' were announced.

Chandelaire glamorous as the whole whiz of the industry flew in to attend the ceremony, and the clinking of champagne glasses and thunderous applause punctuated the bravura award speeches. Falling around the white tablecloth tables were men in tuxedos and slender women dressed in glamorous gowns, enjoying fine three-course dinner, prepared by award-winning chefs.

It was from that day onwards a Chennai restaurant joins the top tonnes, but many other restaurants from the city made the cut too.

In the newly-unveiled fourth edition of Asia's first independent Michelin guide to the region's finest restaurants, three Indian restaurants made it to the top.

Among Wilder Sage's (Singapore) top crowned the best restaurant in Asia for the second year running, the largest chapter was from India.

Receiving the Hindustan award trophy for 'Top Twenty Restaurants in Asia' on behalf of Dakshin (Chennai) was the chef-to-the Hindu, Pakistani, general manager of the ITC, who present was the dynamic couple Vijay and Sunny (wife of Vijayan and Krishna for WSE Both of which were judged amongst Asia's best.) Having left his family business to follow his passion, Vijay's network, (he has been interested) Congratulations to the standout restaurants in Chennai that were judged the best — Mainland China, Bow Bar, Mumbai, Fusion & The Pearl Bar, Kolkata, Amber, Bengaluru and Konkani Food. In the five star hotel category, Golden Dragon, Bombay's Spice, Oh Ho ... Chennai, The Wheel, Pizza, Bombay Indian and Agra were judged amongst the best.

Some good news — the 'Top Twenty Restaurants in Asia' list had two more Indian restaurants — Bukhara from Delhi and Dum Pukht from Mumbai. Delhi's multi-cuisine and popular Bella Cucina was yet another newcomer to make the cut.

"India is making its presence felt internationally. From its inception four years ago, the overarching goal of The Miele Guide is to raise international awareness for the fast rising establishments in Asia, and that too of restaurants across every," said the gorgeous Tze Ee Lim, dancing, who along with her dynamic husband also Kok of Ant Media Pte Ltd, publishes the guide.

Underlining India's importance was Wong Ah Yoke, the renowned food writer. "Food connoisseurs long addicted by the Miele Guide guide as well, an important reason that India's chef-cuisine. The culinary scholarships were also awarded.

Ring Bodkeryam Lane of Miele said they were "concerned to encourage the enjoyment and understanding of good food."

She was delighted that India had the biggest chapter, stating that their phenomenal of Jamie Oliver (Jamie Oliver's restaurant) and Jun Tanaka's (Jun's restaurant) to quality and innovation but also India's culinary.

Interestingly, Prakash Gill (owner Karma Kitchen along with Sunil Gupta, Sudhanshu and chef Gurpreet Singh were present) has been in deep jar amongst rivers that a fine cut only there it is the last, the last-mile minutes ago, that will up a notch race in Singapore's top-flight hole.

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