



A 10-DAY CULINARY EXPERIENCE BY QUALIA'S **RAHUL AKERKAR** AT **AHILYA BY THE SEA, GOA**

April will see the coming together of two sophisticated brands, chef Rahul Akerkar of Qualia and the Relais & Châteaux boutique hotel Ahilya by the Sea. For a period of ten days, starting 2nd April 2021, Akerkar, who's widely considered to be the father of modern, ingredient-focussed cuisine in India, will be taking over the kitchens of the stunning seaside venue in Nerul, North Goa. And – for the first time ever – Ahilya by the Sea will open its doors for non-resident guests to enjoy its stunning sea-facing setting.

Starting with sundowner drinks and nibbles, paired with the visual treat of a sunset view, Akerkar will serve two seatings daily of his set menu dinner

experience – with vegetarian and non-vegetarian options. The dishes will use ingredients not just native to Goa – such as amsul and pork – but those that he’s found and loved on his many travels. “I like playing with local flavours and ingredients. But the dishes on the menu are influenced by a bunch of different places,” says Akerkar. “For instance, there’s a banana flower ragout that’s based on a dish I once had in Kerala.” The food on offer also draws from Akerkar’s own familial connect to this part of the country. “My father’s family is from a village in Sawantwadi, just north of Goa. And the kind of cooking they do is similar to the Gaud Saraswat Brahmin cooking common to Goan households. So, my Aji’s kairi curry is based on something my grandmother would make. But I am pairing it here with a pan-seared grouper.” Other inventive pairings include, the Middle Eastern spice sumac with asparagus and Assamese black rice with Rombay cheese.

What’s on the menu each day will also be guided by what fresh ingredients Akerkar finds locally. Which means menus will vary one day to another, and that’s part of the experience. “We couldn’t think of a more natural pairing,” says Yeshwantrao Holkar, of Ahilya Experiences, the company that operates Ahilya by the Sea and The Ahilya Fort Heritage Hotel in Maheshwar, Madhya Pradesh. “Rahul’s food is elegant yet unfussy, eclectic and authentic, all the while being deeply satisfying. Which is exactly the experience we try to create for our guests at Ahilya by the Sea.”

The dinner experience:

four-course meal, with vegetarian and non-vegetarian options
@Rs2,750 + taxes without alcohol
Guest limit per seating: 20
First seating: 6:30-9pm
Second seating: 9pm-11pm.

For reservations,

call or WhatsApp Colin on
+91 96196 56568



ABOUT AHILYA BY THE SEA, GOA

The Relais & Châteaux boutique hotel is situated on the edge of Dolphin Bay in Nerul, North Goa. The nine-key property, with its two pools, al-fresco sea front dining, and lush gardens offers visitors an intimate setting to connect with a tucked-away side of Goa. The structures that house Ahilya by the Sea were once home to the family of António Xavier Trindade, the 20th century Illusionistic Realism master, dubbed the Rembrandt of the East by art critics of the day. And it continues to have that warm, private, home-like feeling. Guests can wake up to sea views (all rooms have one), go fishing with our neighbouring fisherfolk, lounge by the pool, feast on home-style Goan food, and go to bed with the waves singing a gentle lullaby.

ABOUT CHEF RAHUL AKERKAR & QUALIA

Chef Rahul Akerkar began his culinary journey 40 years ago working in many of New York’s top kitchens. After a ten-year period, he returned to India in 1989 and since then has changed the way India eats with his creative, ingredient-driven cuisine. Rahul’s award-winning restaurants have secured his position as one of India’s first successful, chef-restaurateur entrepreneurs. The launch of Qualia in early 2019 further cemented this reputation. Qualia, true to its meaning in Latin, –which describes the quality of a sensory experience – serves up inventive, ingredient-driven cuisine with non-traditional pairings of locally sourced ingredients, a superlative wine list and well-crafted cocktails.

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