



**CECIL**  
**SHIMLA**

AN OBEROI RESORT

N. C. Somaiah  
General Manager

**01<sup>st</sup> January 2003**  
**Mr. Mohammed Sharief Waza**  
**M/S. Ahad Sons**  
**New Delhi**

**Dear Mr. Waza,**

Please accept my congratulations and appreciation for the quality of food served on 31<sup>st</sup> December 2002 at Cecil, Shimla.

Our guests were very appreciative of the Kashmiri cuisine served and I am sure that the memories of your food will remain with them for times to come.

We look forward to other promotions or festivals in the near future.

Thank you and happy New Year.

**Warm Regards**

**N.C. Somaiah**  
**General Manager**

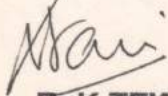
**FOOD AND BEVERAGE DEPTT.  
JAI MAHAL PALACE HOTEL  
JACOB ROAD,CIVIL LINES,  
JAIPUR  
TEL: 371616. FAX: 365237**

25TH SEPTEMBER 1998

**TO WHOMSOEVER IT MAY CONCERN**

ROCHEES GROUP HAD THEIR LAUNCH FUNCTION OF THERE BEER AT THE POOLSIDE OF JAI MAHAL PALACE ON 24TH SEPTEMBER 1998. THE FUNCTION WAS ATTENDED BY 300 SELECTED DIGNITARIES OF JAIPUR.

A KASHMIRI THEME DINNER WAS ORGANIZED FOR THE LAUNCH WITH THE BACK DROP OF KASHMIR WITH THE SET UP OF KASHMIRI PROPS AND DECORATIONS. MR. SHARIF OF AHAD SONS SRINAGAR ALONG WITH HIS TEAM OF SIX CHEFS WERE ENGAGED TO COOK AUTHENTIC KASHMIRI DISHES. ALL THE GUESTS APPRECIATED AND ENJOYED THE FOOD AND WERE FULL OF PRAISE FOR IT. WE THANK MR. SHARIF AND WISH HIM ALL THE SUCCESS FOR ALL HIS FUTURE ENDEAVORS.



**D. K TEWARI  
FOOD & BEVERAGE MANAGER**



## Hotel Siddharth

3, Rajendra Place, New Delhi-110 008  
Tel: 5712501 Tlx: 031-5031 Cable: IRONHOTEL

22nd February, 1988

TO WHOM-SO-EVER IT MAY CONCERN

This is to certify that Mr. Abdul Ahad Waza was in-charge of the food production at the Kashmir Food Festival held at Hotel Siddharth from 17th to 21st February, 1988. The food was found to be of exceptionally high standard and was highly appreciated by the guests. Also his management of the Kitchen was found to be very efficient.

*K.S. Chandrasekhhar*

K.S. CHANDRASEKHAR  
General Manager

**A KASHMIRI 'WAZWAN'**

**IS A FEAST FOR KINGS...**

**AND THREE OF YOUR SENSES.**



*Aromatic, exotic spices... the tempting aromas of cinnamon, cardamom, almonds, mace, shallots, cloves.*

*Rich colours that are a joy to behold. Saffron, Cockscomb flower, Kashmiri Chilli red... all natural.*

*Absolutely heavenly taste... subtly blended flavours and richly cooked meats pamper the taste buds.*

One experience of a 'Wazwan' is enough to understand why it is a 'celebration cuisine'. Rich, sumptuous and infinite in variety. Try some of the exotic delicacies created for you by the undisputed master of Kashmiri cuisine, Chef Mohammad Rafiq Waza - like Rista, Gushtaba, Daniwali Korma, Tabak Maaz, Mirchi Korma, Chek Wangan, Tamatar Chaman, Haaq, Nadru Yakhni, Rajma, Kashmiri Pulao or even Phirni, Halwa and the exotic Qahwah. Then let your eyes, nose and taste buds glory in this unique feast.

Indulge your senses at this royal festival.

21st - 30th March  
LUNCH & DINNER

**Wazwan-e-Kashmir**  
The Kashmiri Food Festival

**HANDI**

TAJ PALACE HOTEL  
New Delhi

A TAJ LUXURY HOTEL

For enquiries and table reservations call : 3010404 extn. 3588/3668