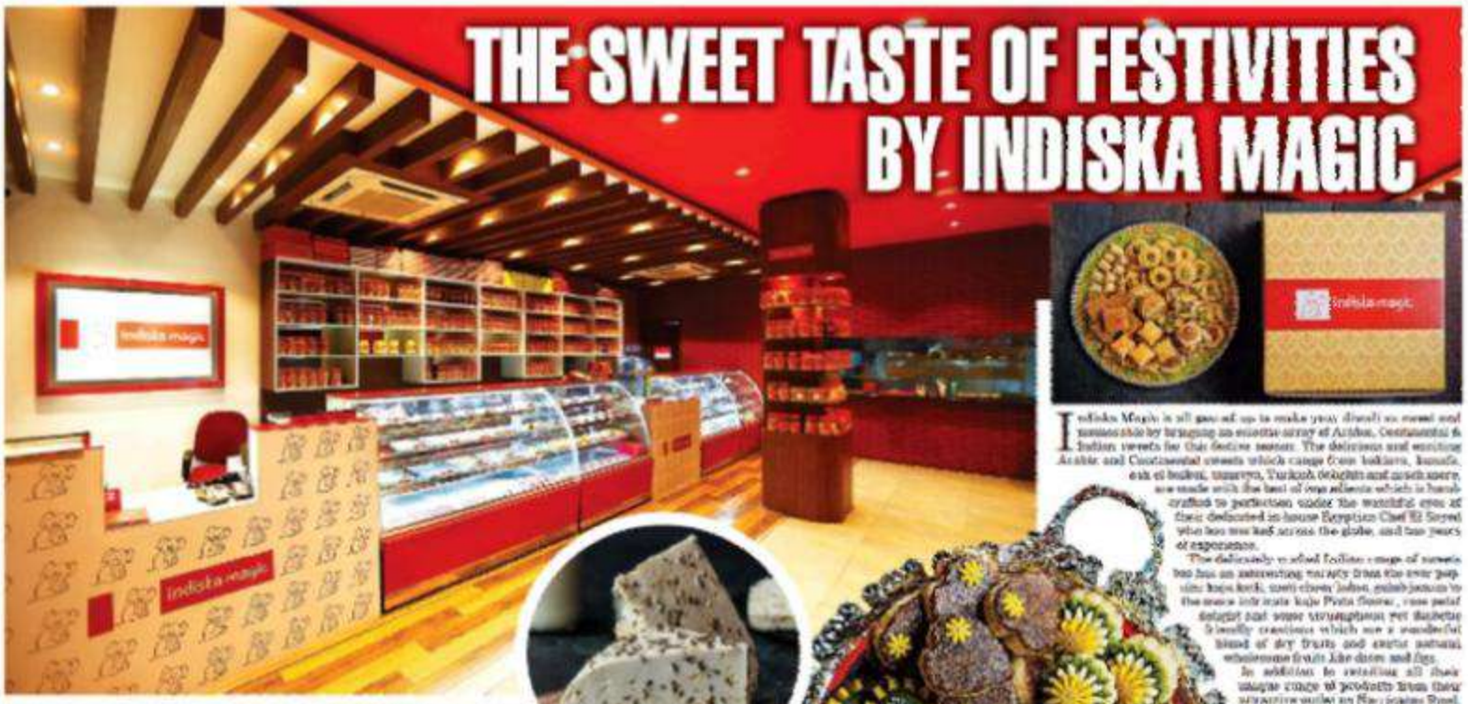
THE SWEET TASTE OF FESTIVITIES BY INDISKA MAGIC



Indiska Magic is all geared up to make your diwali an sweet and memorable by bringing an exotic array of Arabic, Continental & Indian sweets for this festive season. The delicious and exciting Arabic and Continental sweets which range from baklava, kunafa, esh el bulbul, tamariya, Turkish delights and much more, are made with the best of raw ingredients which is handcrafted to perfection under the watchful eyes of their dedicated in-house Egyptian Chef El Sayed who has travelled across the globe, and has years of experience.

The delicately crafted Indian range of sweets too has an interesting variety from the ever popular kaju katli, soan cream halwa, gulab jamun to the more rich mawa kaju Pista flavour, rose petal delight and some scrumptious yet diabetic friendly creations which use a wonderful blend of dry fruits and exotic natural, wholesome fruits like dates and figs.

In addition to retaining all their unique range of products from their attractive outlet on Nungambakkam Road, Chetpet, they have added the pleasure of gifting by offering an interesting collection of gift boxes specifically designed for the festive season this year.

The varieties of mezé in mouth Paneer - malai paneer, chilli chutney, Mesh pepper, crushed pasta Italian herbs, and but not least queen mezé are all re-manufactured by Indiska Magic are a must try. Also on the offing are delicious Indian street bites such has samosas, chaats such as sev puri, pani puri, cutting pav chaat, paneer tikkas & tandoori dishes.

Indiska Magic also offers exclusive and customised confectionery creations for bouquets to enhance the ecstasies of any special occasions.

At Indiska Magic, you get to taste the magic of love and joy in every bite.

For more information, contact
Address: No 8 Harrington Road, Chetpet, Chennai – 600 031.
Phone: 91766 69699

Patissez gives a new menu this October

Anna Petridis, founder of Patissez

Patisserie, Phoenix MarketCity has enjoyed the love of Chennai. They have had the privilege of creating sweet memories, being a part of momentous and bringing thousands of joyful smiles to its customers faces for the past 6 months since its opening.

Six months on, Patissez remains ever fresh and exciting. With a special menu coming out each month, the sixth at Patissez introduces new and creative recipes which are then added to their permanent menu based on customer response. They believe that the customer should have a say in what goes on their menu as well.

October has brought with it a slew of recipes inspired by the American south including a crowd favourite, Patissez's take on the classic fried chicken, which is called Patissez Fried Chicken. Which is perfectly crispy and seasoned with a special secret spice mix and served with a chilli jam. A must try, along with Hot Jack Chicken and the Fish N Prawn pita.

But, that's not all, the end of the month will bring an exciting visit from the person who started it all, the Frankfurt lass herself, Anna Petridis all the way from Canberra to introduce a new line up of Frankshakes and delectable cakes to Chennai.

Patissez is also pleased to be a part of the new dining experience opening soon in Palladium with Patissez Express. With a line-up of its famous Frankshakes, Doughies and other treats, Patissez Express will be a great way to get your fresh on as you shop.

There's a brand new dish in the works in the Patissez kitchen, something that has never before been seen in Chennai. You'll just have to try it to believe it. Watch this space for more exciting events and more by following their social media handle @patissezindia.

For more information, contact
Timings: 11:30 AM - 10PM
Cost for two – 1000/-
Address - Shop No-46, 1st, second floor, phoenix marketcity, Velachery, 600042
Contact for enquiry – 9840092200

For more queries write to sathya.k@timesgroup.com