

Ambrette To Host 'Flavours Of Syria' Charity Dinners

Monday 16 September, 2013

The Ambrette award-winning restaurants in Rye and Margate are to host two 'Flavours of Syria' gourmet evenings to raise funds for victims of conflict in the country.

Chef patron Dev Biswal has developed a special tasting menu of dishes from the region with the help of Turkish and Kurdish friends from the regions. The menu will be served on 15th September in Rye and 29th September in Margate, priced at £25 per head, £5 of which will be donated to Syria Relief www.Syriarelief.org.uk. If the evening proves popular, The Ambrette will hold further similar events for the charity.

"Flavours of Syria is a humble effort from our team to contribute to the huge humanitarian crisis in the region," said Dev, adding "Culinary traditions of a people are always a true reflection of the cultural splendour of their region - Syria is a classic illustration.

"The fusion of Kurdish, Arabic, Armenian and Christian cultures within Syria has produced an astounding and diverse cuisine. Researching the cuisine was an eye-opener to the fact that without the tags of ethnicity, beliefs, colour and origin we are all similar at heart. The urge to live, dine and feast is inherent to our genetic make up," he said.

The Ambrette has recreated some classic Syrian dishes such as 'Makdous-pickled stuffed eggplant in olive oil', 'Sharhat mtfay - Lemon garlic thin steaks' and 'Roz Bhaleeb -Syrian rice pudding'.

Biswal feels that much of the media debate has focussed on whether the world should take military action against, over shadowing the human tragedy.

"Two wrongs do not make a right and never will do - there has to be another way other than violence and bloodshed. My heart goes out to the people of Syria," added Biswal.

Editors' Notes:

Syria Relief a UK-based charity founded in September 2011. It was set up in response to the crisis that has engulfed Syria in March that year, to provide support for Syrian families in need. With a wide network of contacts within Syria, the organisation is optimally positioned to facilitate the dissemination of humanitarian aid. Syria Relief is a non-political, non-denominational, non-governmental organisation, set up to co-ordinate charitable activities that are taking place in the UK.

Dev Biswal grew up in Calcutta. He trained at the Dubai Sheraton, before moving to London, aged 26 in 2003 for spells at Mangoes and Eriki. He became a partner in The Indian Princess in Margate in December 2006, becoming patron and rebranding it as The Ambrette in 2010. His second restaurant, The Ambrette @ Rye opened in November 2011. Both are recommended by all the country's top restaurant guides, including Michelin, AA, Good Food and Harden's Guide. Dev is the resident chef on Channel 4 TV's 'Superscrimpers', showing how to prepare gourmet meals on a budget. Dev on film: <https://vimeo.com/70399823>

Earlier this year, The Ambrette was named 'Best Restaurant' at the coveted Taste of Kent Award because of its "well balanced menu, use of local seasonal ingredients, its lovely ambience and a contemporary marriage of Indian and English food." Other awards received by The Ambrette in 2013 have been 'Best Indian Restaurant' by Morrisons magazine and 'Best Restaurant in the South East' by the Cobra Good Curry Guide.

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