



*Tommy Miah's*

INTERNATIONAL  
INDIAN CHEF OF THE YEAR COMPETITION & AWARDS

## ***2017 - what the judges said:***

### **Milon Miah, *winner.***

The judges were impressed with his creative use of Indian ideas and western ingredients and his simple yet elegant presentation of the dishes, borta roulette and venison with asparagus. His venison was exceptionally tender, with the marinade going right into the meat, and he was a neat, careful, economical and hygienic kitchen worker.

### **Shanker Pandey, *runner-up.***

The judges enjoyed his excellent Nepali-inspired fish sauce and very tender lamb choyla, and the mixture of textures in the starter. He ground spices, producing a flavourful spice mix.

### **Manish Chand Shah, *third place.***

His dramatic presentation of the first course couldn't fail to impress, and his prawn sauce was delicious.

*Honourable mention goes to, in no particular order:*

### **Sarah Ali Choudhury**

whose lamb bhuna was delightfully tender, chocolate samosas unusual and mouth-watering and presentation highly colourful.

### **Sunil Kumar**

whose prawns were spicy and sweet, lobster delicious and had an interesting apple dessert.

### **Dhurri Bhalla**

with her traditional presentation of Kolkata dishes. The chicken was tender and tasty and the fish moist and flavourful.

### **Swetha Pattanshetty Shivakumar**

with her vegetarian and indeed largely vegan menu. The presentation was careful and colourful, the brinjal peanut sauce delicious and the jackfruit dessert excellent.