

Raise a toast to the season of love with Foodhall's Wine and Cheese festival

National, February 2016: It is a love affair that just refuses to end. Wine and cheese have gone hand in hand for centuries enhancing the world's gastronomical bliss. Foodhall is all set to showcase the best quality wine & cheese from all across the globe to add up to India's culinary eminence. This Valentine's day, express your love through delectable palate with the '*Wine and Cheese Festival*' at Foodhall, starting from 6th February, 2016.

Discover unique pairings of wine, cheese and fruits as Foodhall unfurls the widest assortments to pick, choose and pair, from all over the world under its arcade. From **Taleggio paired with Pinot Blanc**, **Gouda paired with Merlot** and **Gorgonzola paired with Port**, Foodhall vows to offer many such array of cheese and wines this Valentine month!

Keeping the month of love in mind, the innovative kitchen at Foodhall has introduced a new range of bakery and patisserie products like **Parmesan cheese straws**, **Garlic & cheese loaf**, **Chili cheese croissants**, **Sun dried tomato & feta baguette**, **Zaatar & cheese pita bread**, **Red velvet cupcakes**, **Red velvet cake** and **Carrot cake with cream cheese icing on top**. The **Cheesecakes** and **Lemon ricotta** in the bakery section are a must try!

A variety of new *flavoured cream cheese*, *non-veg cream cheese*, *marinated cheese and ricotta a spreads* have been introduced along with live counters for pasta and sandwiches. The Bombay Festival counter has added a classic **Italian Mac & Cheese** with *sun dried tomatoes*, *pesto* and *grated parmesan* to its menu of one meal bowls. The demo counter also allows one to relish different kinds of flatbreads specially made in the in-house bakery.

An ambrosial range of freshly baked **Strawberry cheese cakes**, **Heart shaped cookies**, **Heart shaped macaroons**, awaits you, under the warm arcade of Foodhall.

The live kitchen at Foodhall also promises great infusions with cheese and wine where one can pair them with a variety of fruits and vegetables. A few of these interesting combinations include *Brie with any fresh berry*, *Parmesan with guava and Feta/ Goat's cheese with Caramelized onion*.

THIS VALENTINE, EXPRESS YOUR LOVE FOR EVERYTHING NICE AT FOODALL!

Date: 6th February, 2016 onwards

Timings: 10:30 am to 10:00 pm

Venue: Foodhall@ Palladium, Level 3, Palladium Mall, Lower Parel

About Foodhall:

Future Group's ambitious venture, Foodhall, a premium lifestyle food superstore, is a pure gastronomical delight. Latching on to the love for global cuisines, Foodhall is an answer to every foodie's inner epicure. Launched in May 2011, Foodhall is a one-stop destination for a well-travelled urban consumer who understands the nuances of gourmet cooking. Currently Foodhall is present in Mumbai, Bengaluru, New Delhi, Pune and Gurgaon.

Foodhall appeals to every food connoisseur with its range of offerings, conceptual services and fresh sampling of ingredients in the best possible combinations. It has an extensive global variety in every category such as Live station, FMCG, Fruits & vegetables, Cheese counter that comprises of cheese from world over, Bakery & patisserie, Specialty cold cuts & meat, Dry fruits, General merchandises and ASA spice station.

Under Foodhall, we have a few specialty brands for niche products. One is **THE HOUSE OF TEA BY FOODHALL** (also known as THT) that has pioneered first class premium teas in the retail marketplace. THT creates around 70 varieties of interesting loose leaf blends which are distinct and unique from each other. Another brand is **FOODHALL SPECIALS** - a homegrown range of products gorgeously handcrafted by the in-house chefs of Foodhall. The range includes flavored butters, crème cheese, moist cakes, cookies, pound cakes, biscotti's, and a variety of Middle Eastern sweets, exotic flavored jams, flavored nuts, granola health bars and many more. Lastly, we have **TRADITIONS BY FOODHALL** that offers unique and premium range of staples - pulses, cereals and flours such as Almond Flour, Hazelnut Flour, Quinoa Flour, White/Black/Red Quinoa etc.

Foodhall has also devised tailored services that extends the flavor of gourmet food for special occasions. One such service is the **BLUE RIBBON GIFTING BY FOODHALL** - A service that includes customizing a hamper for corporate gifting, housewarming parties, wedding, baby showers and other special occasions. Another interesting service is the **PARTY CHEF MENU** that assures to free you from the kitchen chores and enjoy the company of your guests wholeheartedly. Play an ultimate host to perfection by choosing from a wide variety of dips, canapés, pâtés & platter or go the distance with the full spread from salad & entrees to desserts from the Party Chef Menu.