



CULINARY CATALOGUE

GRAPHIC DESIGNS BY CHUKWUDI PATRICK ENUMAH



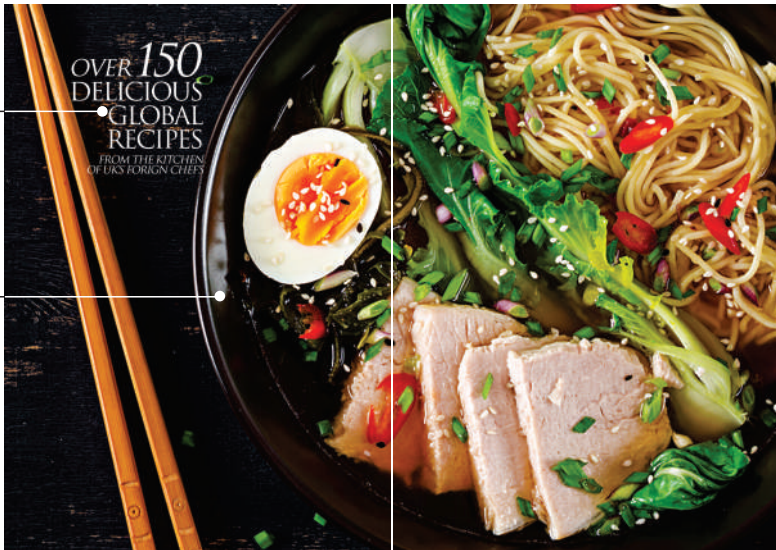


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CULINARY
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GRAPHIC DESIGNED
INNER PAGES

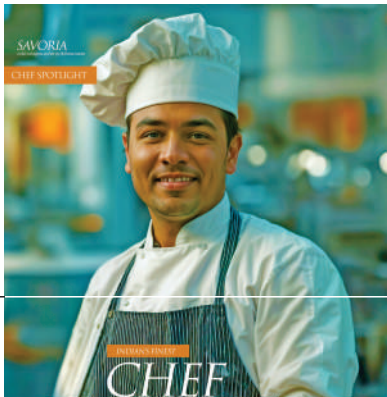
CONTENT THAT
CONVERTS THE
TARGET AUDIENCE
AT THE POINT
OF SALE

COMPELLING
PICTURE THAT
ATTRACTS
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Ideas creatively
put together through
the use of graphic
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COMPELLING
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CONTENT THAT
ENGAGES THE
TARGET AUDIENCE

INDIAN SPIN BY
CHEF
ARJUN MEHRA

Born in Mumbai and now a celebrated culinary icon in London, Chef Arjun Mehra has become known for bringing the warmth of Indian home cooking to the British dining scene. His approach combines richly spiced, authentic, and contemporary fine dining dishes that honour India's rich food heritage while embracing the UK's multicultural energy.

With over a decade of experience, Chef Arjun takes inspiration from street-side vendors, regional family recipes, and the spice markets of his homeland. His innovation lies in classics, such as aromatic hand-cut samosas, cardamom-infused desserts, and modern-day preparations that have gained him recognition for redefining Indian cuisine for a new generation.

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*Preserving tradition.
Inspiring culture.*

4



COMPELLING
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A SYMPHONY OF SPICES, STORIES AND CENTURIES-OLD TRADITION

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Indian cuisine has become one of the most celebrated culinary influences across the United Kingdom. From bustling high streets to family kitchens, its flavours have woven themselves into the country's daily life. Rooted in ancient traditions yet constantly evolving, Indian food in the UK reflects a beautiful blend of heritage, innovation, and cultural pride.

Across the UK, Indian communities have preserved these traditions while adapting them to local tastes and modern lifestyles. Today, from Birmingham's curry houses to London's fine-dining Indian restaurants, these flavours have become an integral part of the nation's culinary identity.

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SAVORIA

INDIA'S CULINARY LANDSCAPE IS DIVERSE AND RICHLY REGIONAL

NORTH INDIA

North India brings creamy curries, tandoori specialties, and aromatic biryanis.

SOUTH INDIA

South India offers crisp dosas, tangy sambar, and rice-based curried dishes.

EAST INDIA

East India combines subtle flavours, mustard oil, and delicate fish dishes.

WEST INDIA

West India delivers vibrant street food, coastal curries, and bold spice profiles.



"A Chronicle of Flavours, Heritage, and Harmony."

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CHEF ARJUN'S CULINARY PHILOSOPHY

1. Respect the origins of every dish
2. Use spices to tell a story, not to overpower
3. Blend culture with creativity
4. Celebrate food as a bridge between communities.

His respect to the essence of Indian cuisine in the UK, heritage preserved, traditions honoured, and flavours shared beyond borders.

SIGNATURE DISHES FEATURED

1. Butter Chicken & Tandoori Specials
2. Hydrabadi Biryani
3. Masala Dosa & Coconut Chutney
4. Rogan Josh from Kashmir
5. Gupchutli Thali
6. Bengali-style Fish Curry
7. Purjya Chole Bhature
8. Street classics: Pan Puri, Pao Bhaj, Bannoo

Indian cuisine continues to thrive in the UK because it tells a story of ingredients, adaptation, and the shared joy of food that connects communities.

AUSTIN WICKEN
RESTAURANT

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Based in Lagos and now thriving as a rising culinary figure in Manchester, Chef Kola Adeyemi has become known for elevating traditional Nigerian flavours with contemporary flair. His cooking celebrates the heart of Nigerian home-style meals while offering a refined, modern interpretation.

With a background rooted in family recipes passed down through generations, Chef Kola blends nostalgia with innovation. His menus feature reimaged classics such as smoked jollof rice, deconstructed shawarma, and modern takes on Nigerian desserts infused with coconut, hibiscus, and tropical spices.



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Nigerian cuisine is a celebration of depth, colour, and cultural storytelling. Rooted in centuries-old traditions and shaped by the diversity of over 250 ethnic groups, it brings to the United Kingdom a powerful culinary identity built on community, warmth, and unmistakable flavour.

Across the UK, from London and Manchester to Birmingham and Liverpool, Nigerian food has become both a comfort for diaspora communities and an exciting discovery for broader audiences. Its dishes are unapologetically

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bold, comforting, and crafted with a precision that honours tradition.

Key characteristics of Nigerian cuisine include slow-cooked stews, spice-forward seasonings, richly textured soups, and the vibrant use of peppers, herbs, and palm oil. Each dish carries the flavour of home, often enjoyed communally, symbolising unity and shared joy.

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CHEF KOLA'S CULINARY PHILOSOPHY

1. Lift heritage globally (don't)
2. Double Nigerian flavours without losing their soul
3. Cook with purpose, energy and meaning
4. Use travel to bring cultures together

His work embraces the essence of Nigerian cuisine in the UK, vibrant, soulful and timeless. A true bridge between past and present.

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SIGNATURE DISHES FEATURED

1. Jollof Rice: The iconic West African classic, celebrated across the UK
2. Egusi Soup with Pounded Yam
3. Suya: Spicy, skewered grilled meat from Northern Nigeria
4. Efo Riro: Fresh spinach stew with peppers
5. Akara: Deep-fried bean cakes

6. Moin Moin: Steamed bean pudding
7. Pepper Soup: Aromatic and fiery, loved in every region
8. Okra Pile with Ayamase (Benigeri Style)
9. Small Dishes: The beloved party platter of puff-puff, samosas, and spring rolls

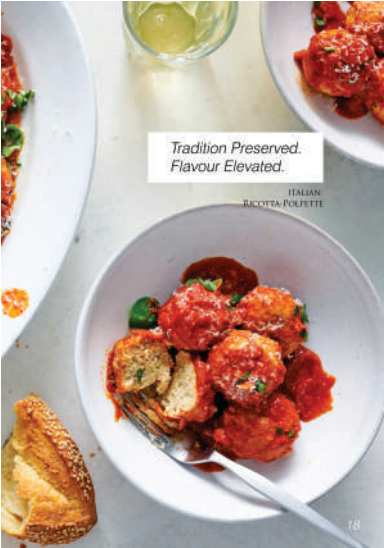
Nigerian cuisine continues to gain recognition in the UK for its boldness, authenticity, and cultural depth, contributing a unique voice to the nation's evolving food landscape.

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Born in Italy and now a respected culinary innovator in Birmingham, Chef Marco Aurelio is known for reinterpreting Italian food for a modern UK audience. Blending classic recipes with contemporary presentation, he brings a refined touch to the deep-rooted flavors of his heritage.

Chef Marco's culinary journey began in his family's kitchen, surrounded by the aromas of authentic dishes and traditions. Today, he is celebrated for his creative interpretations, from Tuscan Chicken Liver Crostini to Cacio e Pepe, Perfectly Cooked Dry Pasta, and modern takes on Panzerotti. His mission is to reproduce Italian cuisine to a well-balanced while preserving its soulful essence.

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Italy's cuisine is a tapestry of flavours shaped by history, geography, and cultural diversity. From the aromatic dishes of Tuscany to the hearty flavours of Basil, the coastal influences of Sicily, and the rich culinary heritage of Genoa, Italian food brings to the United Kingdom a vibrant expression of home, hospitality, and identity.

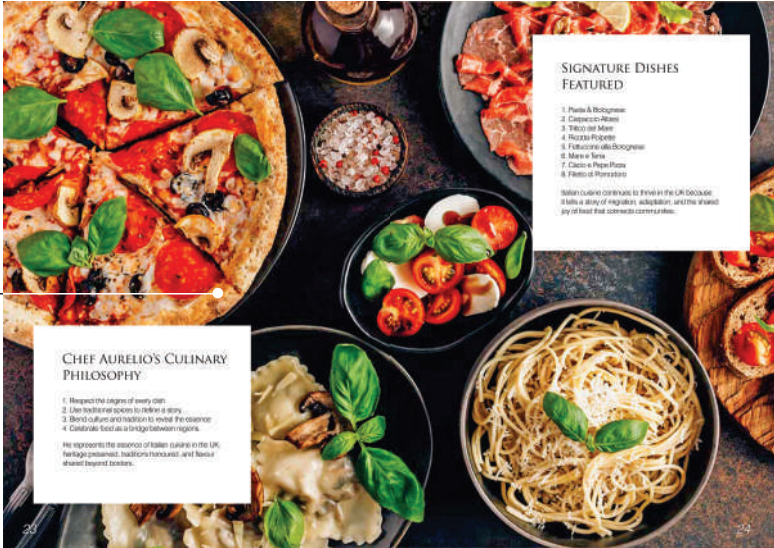
Today, Italian cuisine has become deeply woven into the UK's culinary scene. Cities like Bradford, Birmingham, Manchester, and London are home to beloved Italian houses, family kitchens, and award-winning restaurants

that celebrate the authenticity and complexity of Italian cooking. Its dishes are known for their aromatic spices, depth of flavour, and the warmth of communal dining.

At its heart, Italian cuisine is defined by slow-cooked techniques, rich pasta, oregano, and the harmonious fusion of ingredients such as Oscietto alla Crema di Papa, Pappa al Pomodoro, Torte di Pasta, and Ossobuco. Each dish carries stories of heritage, collaboration, and togetherness.

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COMPELLING PICTURE THAT ATTRACTS THE TARGET AUDIENCE



SIGNATURE DISHES FEATURED

1. Pizza & Bocconcini
2. Caprese Salad
3. Risotto alla Milanese
4. Ravioli Tortellini
5. Frittata alla Bolognese
6. Macchiato
7. Cacio e Pepe Pasta
8. Filetto di Pollock

Italian cuisine continues to thrive in the UK because it tells a story of migration, adaptation, and the shared joy of food that transcends borders.

CHEF AURELIO'S CULINARY PHILOSOPHY

1. Respect the origins of every dish
2. Use traditional spices to define a story
3. Blend culture and tradition to reveal the essence
4. Celebrate food as a bridge between regions

He represents the essence of Italian cuisine in the UK, heritage preserved, traditions honoured, and flavour shared beyond borders.



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