

Saffron hosts one-night Indian dining collaboration at JW Marriott

Saffron at JW Marriott Mumbai Juhu will host an exclusive one-night dining collaboration on Sunday, February 8, 2026, spotlighting traditional North Indian winter cuisine and time-honoured slow-cooking techniques. The experience brings together Chef Asif Qureshi, Indian Masterchef at Saffron, and guest chef Siddharth Chopra for an evening rooted in culinary heritage.

The collaborative menu will celebrate process-driven cooking methods such as slow cooking, fermentation and sigree-style preparations—hallmarks of Saffron's culinary philosophy. Drawing from regional traditions and family recipes, the offering emphasises depth of flavour, seasonal produce and meticulous technique.

Chef Asif Qureshi is widely recognised for his expertise in gharana-style cooking and royal Indian culinary traditions. Guest Chef Siddharth Chopra, a professional chef and film producer, brings a distinctive perspective shaped by his experience across hospitality and agriculture, alongside a deep interest in India's food heritage. Their collaboration reflects a shared respect for traditional methods and thoughtful, time-intensive cooking.

The menu will feature winter classics inspired by North Indian kitchens, including Sarson Ka Saag, Sattu Ka Paratha and Gud Ki Kheer, among others—each highlighting rustic ingredients, slow-cooked flavours and traditional finishing techniques.

Conceived as a curated, one-night-only experience, the dinner reinforces Saffron's commitment to preserving and presenting India's rich culinary legacy through refined, authentic dining experiences.