

KAILASH  PARBAT

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introduction

more than 55 years of unbeatable
history & tradition...

Kailash Parbat has enjoyed the loyal patronage of four generations of guests who relish the flavours and aromas of our kitchen that have become our trademark.

Best known for our pani puri, chaats, gulab jamuns and punjabi food, we also serve Chinese and north Indian cuisine and are the only restaurant in Mumbai serving authentic Sindhi delicacies such as Sai Bhaji and Koki. The mélange of cuisine is designed to appeal to all palates.

Our fast and efficient service and extremely affordable pricing is enjoyed by all and has received positive ratings and appraisals from notable critics, food followers websites and UpperCrust magazine.



history

from a roadside 'halwai' to one of the most famous eateries in mumbai...

In the 1940s' the Mulchandani brothers sold pani puri on Bans Road in Karachi and their product had become 'Pakistan's preferred'.

Partition saw the Mulchandanis' head to India - leaving behind valuables in favour of the utensils they used to make their pani puri and ragda and they landed in Bombay. Kailash Parbat, Bombay, was born in 1952.

Since then, Kailash Parbat has grown immensely in popularity - a regular favourite amongst people of all ages, from college going teens, to families, the elderly and executives. From a small lane adjacent to Colaba market,

Undoubtedly, Kailash Parbat has become a formidable brand in the business of cuisine.



the abode of lord shiva, where he sits
in a state of perpetual meditation...

A part of the Transhimalaya range, Kailash Parbat is paradise on earth where one can receive unparalleled spiritual enlightenment and peace. The Mulchandani brothers were influenced by the serenity and sacredness of this place and wanted to create a restaurant where their patrons could dine peacefully and free from everyday stress and enjoy high quality and wholesome pure vegetarian food.

philosophy



Our vision:

Quite simply, our love of food compels us to provide rich, tasty and wholesome food at extremely affordable rates, to be enjoyed by people, undivided by culture, palettes and backgrounds.

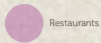
Being popular with all kinds of people and a preferred choice for banquet and outdoor catering services further aspires us to continue serving our patrons with unending zeal, innovation, improvement and an uncompromising stance on quality and hygiene.

The motto 'service with a smile' indisputably befits the brand name.



our brands





Restaurants



Chaat express

our presence



55 years of culinary delights
- now a future full of possibilities...

franchise

As the brand is already well-known within households, owning a franchise of Kailash Parbat could be an ideal business opportunity for entrepreneurs who are interested in attaining excellent returns for a modest investment.

For information on franchise opportunities you may call us on +9198201 25070, 9820107272 and 67023300 OR email your queries to kprestaurants@gmail.com and our team will get in touch with you.



reviews



Kailash Parbat UK

"A must go restaurant"

5 May 2013, www.tripadvisor.in/

I was just passing by and thought of trying out their food as this was the new restaurant which have just been opened recently in the area. I must say the food is simply outstanding....You must try out the food..its simply delicious...Now i tend to go to this restaurant every week...

Kailash Parbat Chennai

MUST VISIT!!

Mar 16, 2013, chennai.burpp.com/

Kailash Parbat is one of the best joints in Chennai right now. Although crowded in the nights this place serves amazing sizzlers and their starters are worth every rupee.

I went to this place just like that on a Sunday night, and I was left to lick my fingers even the next day. The service is fine and the ambience is lovely!


Kailash Parbat Hyderabad

Great place especially for Sindhi food

Feb 25, 2013, hyderabad.burpp.com/

Kailash Parbat is one of the finest chat places outside Delhi :) when we were there last time we tried the sindhi dishes - Sai Bhaji, Seyal Paneer and special Sindhi Chapathi. These dishes especially the sai bhaji and seyal paneer was excellent. I would highly recommend these dishes at Kailash Parbat - Jubilee Hills

reviews



Kailash Parbat Singapore

"Home FOOD Away from HOME"

27 June 2013, www.tripadvisor.in/

Kailash Parvat is a home kitchen away from home for all those Indian travellers who can adjust anything but cannot compromise on food.

The best place to dine in 3 times a day to have a tastier experience.

The whole staff ambience and food quality is excellent.

The taste is much much better than many restaurants in even India.

I dont think one should try different places if staying long Infact u must repeatedly have all ur food requirement from here only leaving your fooding tension on Kailash Parvat.

Kailash Parbat Mumbai, Andheri East

Best buffet restaurant in Sakinaka

Nov 16, 2011, mumbai.burrrp.com/

I have just walked out of this restaurant, and I couldn't resist from writing this review. I had been there for the lunch buffet with office friends and I should say the food was awesome and the staff was on their toes all the time the interiors are awesome and makes you forget that you are in Sakinaka :P. The buffet is total VFM, food quality and spread was too good. 1 welcome drink, 3 starters, 1 chat platter, 3 main course vegetables, 4 types of Indian bread, 2 types of rice and daal and kadhi, 1 sweet and mixed fruits with cream and the usual stuff pickles, salads, papad etc etc...

All in all this is a good place to dine (they serve lunch buffet only on weekdays).

contact




corporate office


7A, Crystal Plaza, New Link Road, Opp. Infinity Mall,
Andheri West, Mumbai, Maharashtra, India.
Postal code 400053.


+91-22- 67023300 / 26743810 / 26744467

info@kailashparbatandheri.com

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