

Interview with  
Franchise owner

Mr.  
Gaurav  
Puri

KAKE DA HOTEL, MOHALI

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# REFT TODAY

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Slow cooked Masala Maah Daal



Veg Shami Kababs

**THE ROADSIDE RESTAURANT OF LAHORE OF UNDIVIDED INDIA HAS ITS CHAINS IN THE ENTIRE NORTH INDIA INCLUDING THE CONNAUGHT PLACE OF NEW DELHI: A REPORT BY KHATIBAH REHMAT.**

**Picture Courtesy: Mr. Gaurav Puri**

While walking on the streets of Mohali in Punjab, I came across a new mall named 'Jubilee Walk' and saw several food outlets with beautiful exteriors and interiors. So, I thought to cover the stories for my magazine REFT Today. Then decided to talk to the respective owners one by one. Amongst many fancy, national and international restaurants, I saw one of the oldest restaurants in India which was established in the year 1931 in a roadside area of Lahore (Now in Pakistan), which is said to be in the undivided India.

But after partition, the owner Sri Amolak Ram Chopra travelled all through from Lahore and opened up his restaurant in the Connaught Place area of Delhi which is now known as central Delhi. By now you would have guessed the name of the food outlet which was once a roadside takeaway and now it has a chain of restaurants in North India. Yes, it is the same KAKE DA HOTEL, now in Mohali.

While I was walking on the portico of Jubilee Walk Mall, I entered the prestigious Kake Da Hotel and met its franchise owner Mr. Gaurav Puri, a kind-hearted person who has a basic background in real estate and while speaking with REFT Today he told me that, cooking is in his DNA.

His mother is a great cook, but she stopped eating and cooking non-vegetarian food 20 years back so when his father and he have a craving then they both cook together and dine in at home.

Mr. Gaurav Puri often cooks in his restaurant's kitchen as well with his head chef and team. His passion for cooking delicacies has won the hearts of many people dining in his outlet. Believe me, the aroma was so good that it would pull you towards it and leave you nowhere but, eating until your stomach was full.



Indian Platter

All those who avoid eating JHATKA MEAT can go with their vegetarian delicacies. I had Maah ki masala daal which was cooked overnight in low heat charcoal and it tasted too good. Then Mr. Puri asked me to eat their Paneer Lababdar with assorted Indian breads followed by zeera rice. The entire food was prepared in pure clarified butter (Desi Ghee).

They use trusted brands only, both for cooking and garnishing purposes. For sweet tooth, they serve gulab jamuns which they buy from other vendors. The portion served is good and speaking about the cost then, 8 to 10 people can eat in just ₹2000 to ₹2200. The place is a real pocket-friendly! So, what are you waiting for? Book your tables now. Kake da Hotel is there on food delivery apps as well.