



## Chef Javed Ahamad

### Modern Indian

Chef Javed Ahamad, the Corporate Chef at Punjab Grill, Singapore is probably the premier exponent of creating unique Indian dishes for the Singapore palate. Chef Javed has spent more than 11 years in various Indian restaurants in Singapore and has refined his skills after hours of arduous training and cooking. He is credited with introducing a variety of firsts to the Singapore market - including Singapore's first Indian style champagne brunch, the first Ayurveda based menu and a variety of other themed menus.

After an extended period of learning and mastering his creations in India, Chef Javed started his Singapore journey by working at well renowned restaurants like Rang Mahal at Pan Pacific and Song of India and trained with a variety of noted chefs like Mr Jiggs Kalra, Chef Milind Somani, Chef Vineet Bhatia and Chef Gurpreet Singh. His constant thirst for learning and perfecting has landed him many accolades starting with his winning the Gold Award for Nestle Star Young Chef of the Year in 2001 with awards along the way from the restaurant association of Singapore, Sphere Culinary Challenge and the World Gourmet Summit to name a few.