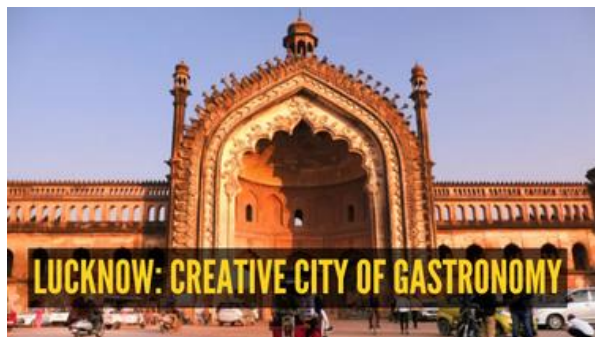




# 2026 澳門國際美食之都 嘉年華

## INTERNATIONAL CITIES OF GASTRONOMY FEST MACAO

---



**Lucknow, India**  
**Year of Designation: 2025**



# Awadhi Cuisine - The unique Culinary Craft 'n' Art of Indian Cooking

- This kind of Cuisine comes from the Old Kingdom of Awadh, which is currently largely the region surrounding the Lucknow City in the Uttar Pradesh province of India and is historically a very significant city, having a wide range of tastes and techniques of cultural importance.
- A complicated balance of flavor, smell, and visual appeal is at the heart of Awadhi cuisine, and it has developed over many years via cultural mixing, royal support, and culinary progress, and is not merely as a collection of recipes but is a living expression of cultural identity, historical continuity, and culinary skill.
- Heritage Dishes: The Nawabs (Kings), of Awadh supported the cuisine, which was influenced by Mughal, Persian, Central Asian, and Indian traditions. Their love of luxury showed in their cooking. Dumm pukht (slow sealed cooking), bhunao (sautéing and roasting), and galawat (meat tenderisation) are all examples of how precise and patient this cooking style is. Galouti kebab, dumm biryani, nihari, and sheermal are famous meals that represent more than simply food. They tell stories about royal aesthetics, seasonal cycles & religious traditions.

