

# A Study of Customers Perception Towards Authentic Hyderabadi Biryani Served in Restaurants of Mumbai

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**Abstract:** Indian national cuisine is a rich tapestry woven from the diverse regional cuisines that serve as cultural and historical markers for their respective areas. India boasts a multitude of regional culinary traditions that reflect its extraordinary gastronomic diversity. Among these, Hyderabad, known as the city of Nizams, stands as a significant contributor. Hyderabadi cuisine, with its roots in the princely legacy of the Nizams of Hyderabad State, encompasses a wide range of rice, wheat, and meat dishes, featuring a masterful blend of spices, herbs, and natural ingredients. When one thinks of Hyderabad, the immediate association is often with the crown jewel of rice dishes, the Hyderabadi biryani. This delectable creation is said to have originated in the royal kitchens of the Nizams. The Hyderabadi biryani, with its tantalizing taste, captivating aroma, and stunning appearance, has captured the hearts of many and earned its place in almost every corner of India. It has also garnered the attention and appreciation of foreign visitors. In this research project, we will delve into the nuances of traditional Hyderabadi biryani as it is prepared in Hyderabad and compare it with the versions served in Mumbai. Since Hyderabadi biryani has found its way to Mumbai, we aim to study the variations in methods, spices, and other aspects of its preparation. This research project seeks to uncover the distinctions between the two regional renditions of this iconic dish.

**Keywords:** Biryani, Hyderabadi Dum Biryani, Variations, Mumbai Restaurants.

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