

रुबिना'इ Sauces and Marinating Dips originate from time-honoured traditional authentic Eastern recipes handed down for generations within her family.

- Ingredients used are fresh, natural, and nutritious.
- Free from colourants, dyes, and oleoresins.
- Impressive, healthy nutritional table
- Quick, convenient and great taste



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Cook-in Sauces



Marinating/Dipping Sauces



रुबिना'इ obsession with creating exciting, delightful additions to meals has produced a natural line of Sauces and Dips to enhance any meal in minutes. Experience the delights of Eastern cuisine.

Cook-in Sauces



Gujarati Tarkari

A Sweet and Sour Curry inspired from the province of my forefathers, a blend of spices, with a hint of pineapple for sweetness, creates the basis for a delicious traditional Gujarati meal.



Goa Creamy Coconut Sauce

A creamy and tangy coconut chili with roasted bell peppers is an easy to use cook-in sauce. It allows you to prepare delicious curry meals while enjoying the exquisite aromatic fragrance that an authentic East Indian meal has to offer.



Surat Pasinda-e-khas

Literally translated to mean "this is my favourite", a sauce with a rich blend of spices and a hint of coconut and poppy seed. A traditional South Indian curry. Curry or the correct term tarkari is a dish eaten with roti, naan or rice. It enables you to turn a plain chicken, beef, fish or lentil dish into a delectable curry meal, and an obvious crowd pleaser.



Simple and over the top...

Sensations...

Memories...

Marinating/Dipping Sauces

Kerala Anarosh

This Sweet and Spicy pineapple mélange was served at my wedding. It can be used as a condiment, a marinade, or as a cooking and grilling sauce. It is divine with cold meats and poultry, or as a sweet and spicy pineapple sauce used as a condiment along side a variety of East Indian inspired meals.



Aromas...

Delhi Fen-Chi

A sweet roasted sesame and fenugreek dipping sauce. This mouth watering dipping sauce gives that extra oomph to your favourite hors d'oeuvres. Fen-chi is ideal for shrimp cocktail, basting a salmon or topping a burger. Influenced by the fast pace of Delhi life, it is easy to create a delectable meal using the Fen-Chi sauce.



Flavours...

Kashmir Tam-Chi

Condiments are an integral part of East Indian cuisine. Tam-Chi is used both for basting grilled meats and as a condiment. This spicy apricot and tamarind sauce is paired well with hors d'oeuvres and is incredible as a spice rub for a steak or chicken barbeque. Tam-chi adds an exotic twist to a souvlaki. A family favourite passed on through the generations; the proof is in the taste, as you will see!



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