

BROADWAY

The Way You Like It

Two years away from home, I travelled back to my roots. Expecting an old-school break, I set off one day going places I used to hang out at, and made a new discovery! Broadway—written in pink on a black background—pulled me towards it, as the first thing that struck me were the famous Broadway musicals such as *The Phantom of the Opera* (had they come to my town?)

The area was not so appealing, a newly built building with nothing around, just the restaurant that was on the second floor. On entering, it was different, I noticed the place was small; could seat about 40 people. The décor, stylish and flamboyant, I would say, had bulbs hanging down from the ceilings and pictures of Broadway Avenue adorning the walls. Chef Arjun Adhikari (A2 as everyone calls him) said the concept was to provide a “chilled out” place for youngsters, as Siliguri doesn’t have much to choose from. *Laali Guras*—name of a flower—was the cocktail placed before me which had



Address Springdale Building, Near Siliguri Institute of Technology, Salbari, Siliguri—734009.

Reservations (0) 95474 46445

Timings 12 noon–9 pm

Meal for two ₹1,200 (with alcohol)

laali guras wine, shaken and stirred with a hint of gin, and topped with parmesan and basil foam, which gave me a good buzz halfway through. Mutton *sekwa*, a dish that Nepalis love with their liquor, was given a tweak by the chef, adding paprika to it before barbecuing it in a traditional clay oven. I polished off the plate full of barbecued mutton with my first drink. True to its name, the burger that he set on the table, the Broad Burger, was so big I could hardly take a bite without opening my mouth till my lips hurt. Two-way cooked lamb patty with local cheese, chilli aioli, *dalle khorsani* (local round chillies) and homegrown herbs and lettuce were a delight, which I couldn’t finish as I found my stomach balloon. I ended with a yummy dessert—baked mango yoghurt, made with fresh mango pulp, yoghurt, cream and condensed milk, mixed and baked in bain-marie (water bath). All in all, I enjoyed the food as much as I might have enjoyed a musical on Broadway!

—Anuj Sarma



PRIZE PLATE

The Broadway Roulade is a dish to die for. Butterflied chicken breast rolled with feta cheese, chicken sausages, mashed potatoes and plum sauce, and cooked in poaching liquor. After it is cooked, it is stored in the freezer and is grilled before serving. The plum sauce and the feta cheese give a unique flavour to the dish.

