

eating out

This month's round-up features street food festivals, Mexican cuisine, cocktails, and more. Also, check out the swanky new Chinese restaurant at the ITC Maurya...

It's Chinese again!

From the famed house of Bukhara and Dumpukht, comes another offering, promising to be just as good as these front runners. The ITC Maurya has been a storehouse of great culinary experiences and the newly opened rooftop Chinese specialty restaurant – My Humble House (nothing humble about it!) comes with the same signature style. It is among the first few international brands to open up in the city. This new rooftop restaurant situated on the top floor next to West View, as its menu proclaims, is a work of art!

My Humble House has scripted success stories in all three

architectural firm Myu planning, the décor is minimalistic and contemporary with clean cuts, crisp lines, glass panels, hardly-there embellishments and tech-savvy LED lights. The lights play over the restaurant soaking it in changing tones of yellow, red, orange, green and purple at regular intervals.

The restaurant seats 114 and is divided into three distinct parts – the bar, terrace and the main restaurant, each separated by a glass panel. The bar which seats 16 has a huge counter with a wooden-frieze screen tucked on one side and opens into the restaurant. The restaurant offers different kinds of seating options,

The recently opened My Humble House at the ITC Maurya extends a 'modest' invitation to tuck into some true blue Chinese. Your tastebuds are in for a surprise.



countries where it is housed – one each in Singapore, Tokyo and Beijing and now ITC has brought it home in collaboration with the Singapore-based parent company, Tung Lok group which also runs other signature restaurants such as Garuda.

My Humble House stands where the famed Bali Hi once stood and also where, in the interim duration, there was a Lebanese restaurant, Maroush. As opposed to the traditional moorings of Bali Hi, which shut shop in 2004, the new Chinese eatery is contemporary. Also, unlike Maroush which featured a dance floor, this one is more suited for a sit-down relaxed dinner.

The eatery delights in all quarters – décor, ambience and authentic Cantonese food. Warm soothing tones of white are presented in a modish style. Designed by a Japan-based

including five semi-private alcoves tucked on the sides and two private dining rooms infused with floral scents. Separated by another glass panel is the terrace, the icing on the enticing cake. Very European, with its canopied cover, the terrace features still water bodies, is well lit and offers a breathtaking view. There are two options for seating here – two wooden chair arrangements ensconced in glass panels to cut out the noise and a low L-shaped cushioned seating. The extra mile is evident in the attention to detail – suede couches, silk tableware runners, elegant tableware and unusual cutlery.

While each of the four My Humble House outlets sport a different décor and ambience, the underlying theme is the same “fusing traditional cooking methods with a contemporary twist



in the presentation of food,” says Shivnit Pohuja, corporate chef-SEA (South East Asia) cuisines. Following the Cantonese-style of cuisine, which has made My humble House a success story, the USP, feels Pohuja, will be the authentic treatment and use of ingredients. To stress the point he explained that it has a Zen-like serenity of products that will appeal to all. Tejinder Singh, executive assistant manager, F&B at ITC Maurya, went on to add that while the authentic style of cooking has been maintained, global ingredients such as foie gras, wasabi, mayonnaise, meso, herbs such as rosemary and thyme also find a place.

What sets it apart is quite simply the food, points out Pohuja. Absolutely nothing has been tweaked to suit the Indian palate. The chef, who was involved in crafting each of the dishes on the menu for over six months at the Singapore outlet, states,

“Chinese is usually served with a lot of chilly in our country, which undercuts the flavour, that is not the case here.” Another winner is the way the meal is served – in courses, five to seven in all. “Each dish is specially crafted and presented for the guest and is complete in itself. What you see on the menu is what you get, says the proud chef. So, if you order Golden Harvest (each dish has an inscription explaining exactly what it is) you can be sure to get exactly that.

There is also a well-stocked wine cellar complementing the bar. So, wash down your meal with either Chinese tea (generous serving) or a bottle of wine.

It’s high time you taste authentic Chinese, the fine-dine way!

*ITC Maurya, Sardar Patel Marg.
Timings: 7pm onwards (open for dinner only)
Moneywise: Rs 1,500 per person sans alcohol; Rs 3,000 with alcohol*

by Disha Rathore

BREADS AND MORE Aggrandized!

The popular French café, ‘Breads and More’ promoted by the Kwaliti group which specializes in bakery and confectionary products, has opened two more outlets in West Delhi. Rajouri Garden, where one of the outlets has opened up, specializes in real chocolate flavoured cakes (Oreo, Kit Kat, Snickers), assorted cookies, assorted croissants, muffin pouches, chocolate brownie cakes and many more mouth-watering desserts. Patel Nagar, the other vicinity with a new ‘Breads and More’ has various specialties like assorted breads ranging from multigrain, rye and wheat and oat and whole wheat. The décor of the new outlets follows the regular ‘Breads and More’ design.



THIS MONTH

BRASSERIE

Monsoon specials

Want to get the real feel (rather taste) of the monsoons? Get to the true blue Brasserie, at The Radisson MBD. Their monsoon menu has some specialties from across the country selected by their chefs. You can combine piping hot Masala Chai with mouth-watering snacks like Mysore bonda, aloo tikki, bread pakora, bhel puri, Gujarati dhokla, Punjabi samosa, pao bhaji and Mumbai sandwich.

Meal for two: Rs 700 + taxes

*Venue: S 18, Brasserie,
The Radisson MBD, Noida.*

Timings: 4pm-6pm (week days)

VISAGE LOUNGE

Mexican Flavours

If in a mood for Mexican flavours this season, head to the Visage Lounge to relish Mexican delicacies known for their varied flavour and spices. One can kick-start with Ceviche, a shrimp cocktail followed by lip smacking Mushroom Enchiladas. Golden Nachos with Salsa and the all time favorite Potato Wedges can be had as starters. For the veggies, there is Mexican Hot Pot Soup and Sopa De Tortillas a lemon flavored tomato soup with tortillas. To pamper your tastebuds indulge yourself in the main course which offers a plethora of options. You can start with Pollo Pibil, flavored chicken wrapped in banana leaves served with Mexican rice. One can also dig into Quesadilla, which has both variants of veg and non-veg served with cheese. Burritos are another option for veggies. Chili Corn Carne made of minced mutton, tops the list for spice lovers.

Meal for two: Rs 1,000+ taxes

*Venue: VISAGE LOUNGE, Gourmet
Gallery, E-12, South Extension - 2*

Timings: 5pm-12midnight

On till: August 15

CHAKRAAS

Cocktail Fiesta!

Head to Chakraas Kitchen Lounge and Bar at Samrat hotel, which has introduced seven cocktails based on the theme ‘mysticism’, as well as a new and delectable menu. One can experience this magic of 7 at 7pm through the month. So, all you night creatures in search of a serene place with appetizing food and drinks... take pleasure in the enchantment of seven at the chakraas!

Moneywise: Rs 600 onwards

*Venue: Chakraas, Samrat Hotel,
Chanakyapuri*

Timings: 7pm onwards