

Jamva CHALO JI!

There's a dearth of good Parsi food in the city, but don't panic, there's still hope, says **Rhea Dhanbhoora**



>> A delicious surprise for the city's foodies that crave Parsi cuisine

It's not often that you get to eat a good, wholesome Parsi meal in the city unless of course you're at someone's house or can cook it. While you can hop from Chinese to Italian in a matter of minutes anywhere in the city, craving Lagaan and Navjote specials means spending a good amount of time wondering where to go. Rashna Maneckshaw however, seems to have quite a tempting solution to the problem. You can now have the food delivered right at your doorstep with her recent catering business appropriately called, Bhonu.

Not only was the food tastier than a lot of Parsi food I've tasted around the city, it wasn't too heavy either. One portion made a decent meal for two, although you may want to think of ordering two portions of items such as chicken, if you're a heavy eater in general.

We started off with Dhansak (₹210 with Kavab and Kachubar). If not done the right way, the dish can go horribly wrong – overflowing with spices, leaving your insides burning or excessively sweet. But as it turns out, I was scraping the sides of the little take away box to slurp up the remaining daal. It had the right amount of spice and wasn't too thin or too thick. The Mutton Kavabs were, unfortunately, were just alright. The Sali Murghi (₹130) on the other hand was delicious. The thin gravy had the right taste and the large leg of chicken was succulent and melt in the mouth. The rotlis were thicker than I'd have liked but went well with the gravy. My dessert was Caramel Custard (₹65) without nuts. The top was a little crusty but was set to perfection and managed to tickle my taste buds just right.

After a meal as satisfying as that, we wouldn't have complained if we'd gotten a second round.

Contact 9867589828, rashna.m@gmail.com
Meal for two ₹500

Davis Curry



>> Bungalow 9 has three separate seating areas, each of which offers a completely different experience

A diner's treat

Glynda Alves tells you why the newly opened **Bungalow 9** is a great experience...

You'll be in awe when you walk into Bungalow 9. More so if you had visited the Bandra bungalow when it was Pioneer Hall, where most mac's had at least one family function. But the sprawling restaurant (a first for Bandra) shows few signs of its past and instead you'll find ladies who like to lunch, couples on first dates, famous families (we saw Rishi, Neetu and Ranbir Kapoor) and super posh interiors.

Bungalow 9 has three separate areas, each of which offers a completely different experience. The outdoor area is decorated with lots of leafy potted plants and even a small waterfall. We had to make do with a table inside (the outdoor seating was all booked, even on a Monday!) but the décor here didn't disappoint either. The high ceiling room is done up in neutral shades, adorned with shelves of pottery giving it an old world charm. The upper level sports a tavern style bar.

Overall, the restaurant can seat 250 people.

So, Bungalow 9 is stylish and fabulous but would a restaurant that serves Thai, Italian, Japanese and even Lebanese manage to win us over with their food? Judging by the cocktails we started with, yes.

We had the How High (₹375), a Martini with a Thai twist and a kick of chilli, and the Chocoberry Margarita (₹375). Chocolate + strawberry + crème fraise = love. For starters, we had the Teriyaki Chicken Skewers (₹350) which were strictly alright. This was followed by the beautifully presented Ebi Shrimp Sushi (₹375) served with a

unique and delicious mango, chilli and soy sauce. Plate clean, next we went for the Prawn Dim Sum (₹300) that is value for money. We tried a Smoked Chicken pizza (₹420) that was average at best.

However, our main course which included the Basa Filet with Crab Claw (₹850) and Tian of Cottage Cheese (₹375) were exceptional. The basa was fresh and flavourful and the Tian of Cottage Cheese is a must try for vegetarians and surprises you with the number of different flavours. We ended our meal with a fantastic Tiramisu Semi Freddo (₹275) served with two buttery pieces of pistachio biscotti – no gelatinous mass of white goo here. We definitely recommend it.

You can end up spending hours over here and every minute is enjoyable. The service is attentive even though the restaurant was packed. So, if you're planning a weekend treat make sure you book a table today.

Where 9, St. John Baptist Road, near Salt Water Cafe, Towards Mount Mary steps, Bandra (W)
Contact 61179999 / 8097809999
Meal for two Approximately ₹3,000
Alcohol Yes



« CHEF'S SPECIAL: ASPARAGUS HOLLANDAISE BY CHEF KRISHNA OF CAFE MANGII

Ingredients

- 250 gm. of asparagus with tips about ½ to ¾ inch thick
- Boiling water
- ½ tsp salt
- Parmesan cheese
- Hollandaise sauce
- Bed of aubergine caponata

Preparation

- Break off the tough ends from the asparagus stalk. Peel the tough skin from the lower end and remove

scales. Rinse well.

- Place the stalks in a deep large skillet.
- Add an inch of boiling water to the skillet and add salt.
- Boil uncovered for 5 minutes.
- Cover and let simmer for about 7 minutes.
- Take tongs and remove the asparagus into a heated serving dish.

HOLLANDAISE SAUCE

Ingredients

- ½ cup butter
- 3 large egg yolks
- 1 tbsp and 1 tsp of lemon juice

- 1/8 tsp salt
- A dash of hot pepper sauce
- 2 tbsp hot water
- Finely chopped fresh parsley (optional)

Preparation

- Heat butter in a heavy saucepan till it's hot and foamy. Make sure it's not browned.
- Take a small bowl and whisk egg yolk with lemon juice, salt and hot pepper sauce.
- Gradually beat in butter and water.
- Put the mixture back in the saucepan and beat over on low heat

until it's slightly thickened.

AUBERGINE CAPONATA

Preparation

- In a large pan pour a couple of lugs of olive oil and place it on heat.
- Add an aubergine diced, vine ripened tomato, diced zucchini and pinch of oregano with fresh tomato sauce.
- Toss till the aubergine is evenly coated by the tomato sauce.
- Cook on high heat for 4-5 minutes giving the pan a few shakes. Add

20g of onion, garlic and parsley stalks when the aubergines are golden.

- Continue cooking for a couple of minutes.
- Add drained capers, olives and drizzle over herb vinegar.
- Add tomatoes when the vinegar evaporates and simmer for around 15 minutes
- Drizzle some good olive oil over caponata and serve sprinkled with chopped parsley leaves and almonds, if desired.
- Place asparagus on the caponata and pour the hollandaise sauce over it.