

>> The Stir Fry Chicken (₹225) had a great flavour

Davis Curry

>> The decor includes huge windows and stained glasses



>> Their outdoor seating area will be functional soon

Not that tempting

Glynda Alves takes a look at **Temperance Deli** located in **Bandra**

I got lost on my way to Temperance — The Culture Hub. Partly due to my lack of direction and partly due to Temperance's slightly obscure location in the nooks of Shirley Rajan in Bandra. The odd location made me assume that Temperance Deli would be empty. So, when I pushed open the doors to the second floor deli I was shocked! The place was full of people (with obviously better direction skills). It was Comedy Night and chairs and tables were pulled across the deli to create a makeshift auditorium. People were sitting, standing and leaning over every available surface. Due to lack of space I left and returned when the comedy act was over and I was shocked again. Save for one table, the entire 45-seater was empty.

The décor is a quirky mix and match that has a fun story to it and we loved the huge windows and stained glass. Maybe it was a bad day, but the bare shelves and a few wires hanging from the ceiling cannot be ignored. It made me feel like I had walked into someone renovating their home. Not something you're looking for on a night out.

While Temperance is popular for its fitness and exercises classes, co-owner Viola Wadin is quick to point out that the deli isn't meant to be a healthy stop. We started with a big plate of Cheesy French Fries (₹175) that's filling enough for four calorie conscious people.

This warm treat is great for a rainy day. I recommend pairing it with a cup of coffee (₹100). Next up we tried the Spaghetti Aglio Olio (₹225) and the Stir Fry Chicken (₹225). Both dishes weren't great on presentation but the flavour was good. The spaghetti was spicier than normal and we liked that the vegetables in the stir fry were still crunchy. We also ordered the Salmon Roll (₹275) from their newly launched sushi selection. If I had eaten it a few hours earlier I would have loved it, but at the end of the day, it was a little too mushy for my liking.

The dessert here is lovely! We tried the Chocolate Mousse (₹125) which was decadently rich with fresh pomegranate adding a citrus break. The Temperance Coffee Choc (₹125) was moist and the cinnamon hit added a nice touch.

While Temperance seems to get a little depressing post 10pm, we think with its big windows and relaxed atmosphere does have the potential to make it a nice pit stop for a quick coffee and cake during the day. But, as far as competing with other eateries in the area goes, Temperance Deli still has a long way to go.

Where St. Xavierian Court, Sherly Rajan Road, Near Rizvi College Of Hotel Management, Bandra (W) **Meal for two** ₹800 **Alcohol served** No **Contact** 9820387694

MORE THAN BREAD

Jaina Kumar | HRM



Rhea Dhanbhoora feels the new **Le Pain Quotidien** in **BKC** is better than the old one

While bread aficionados hold Le Pain Quotidien in awe because of its delectable offerings and freshly baked loaves, there's more than meets the eye when you visit the bakery. From set breakfasts to an extensive wine list and a variety of options that include organic, vegetarian and eggless options, LPQ's menu helps you get in the mood for a feast.

We started with their specialty — Sangria. The Red Wine, Cranberry & Fresh Fruit Sangria (₹350) and White Wine & Green Apple Sangria (₹350) are both delicious, but I veered more towards the full bodied red, which kept me company through the night.

To accompany the wine, we ordered a cheese platter. The Board of Fine Cheeses (₹575) was worth every penny, with generous helpings of brie, Gruyere, Danish Blue, Parmesan and chevre, accompanied by crackers, delicious tapenade, pesto dipping and a spattering of marinated black olives. We also tried the Chilli Cheese Toast (₹250) which was just alright. But, we couldn't stop raving about the Mushroom Aglio Olio (₹250) which was a hit with its cheese topping, toasted bread and mouthwatering flavours.

For mains we tried the Green Asparagus Risotto (₹395), a subtly flavoured risotto that we loved. The newly introduced Herb Crusted Basa (₹475) was the best dish of the night. The basa, on a bed of risotto, with a sprinkle of vegetables and a dash of lemon juice, made it a must-try dish.

Don't skip dessert at LPQ. Their Chocolate Lava Cake (₹195) is heavenly. The chocolate was gooey and the cake was soft and moist. The Apple Crumble (₹195), served with ice cream that tasted lusciously handmade, was a hit too.

Whether it's a quick meal, a rushed tartine, a simple soup or an organic salad — we give LPQ's new branch a big thumbs up.

Where 3 North Avenue, Maker Maxity, Bandra Kurla Complex, Bandra (E) **Meal for two** ₹2,000 **Contact** 66431617



« MY LAST MEAL

"My last meal was at Moshes in Infiniti Mall, Malad. It's a bit small and since it was Sunday, we had to wait. But it was worth it. I've had Lemongrass Cooler at a lot of

restaurants, but the one here took the cake. I opted for the Smoked Salmon & Philadelphia Cream Cheese Bagel. It was delicious, with a well-toasted bagel and fresh greens on the side. They're not stingy with their salmon at all, so you get a nice chunk every time you bite into it. Their desserts are mediocre so I was going to skip them, but then I saw a cute Gingerbread man on a stick and I couldn't resist picking it up. The cookie was chewy and had just the right amount of ginger, without it being overpowering. I'll definitely be visiting again!"

— Gayathri Bhaskaran (24), Vikhroli