



Jaina Kumar | HRM



>> The ambiance at Waterstone is beautiful with its white and green themed decor (above). The food is delicious and the Tandoor Spiced Pink Salmon Steak is a must-have (right)



# HIDDEN GEM

There are few places that have top notch food, great service and good ambiance. **Rhea Dhanbhoora** tells you why **Waterstone Bar & Grill** is one of the rare jewels

There was a time when you couldn't visit Waterstone Hotel unless you were a member, or knew a member. Now, you don't need to tag along to enjoy the good food, drink and ambiance. The themed hotel has opened its Bar & Grill restaurant for all. When you walk towards the hotel, the alley leading up to it is dark and desolate and the hotel looks fairly unimpressive from the outside. But then, you step into the lobby with its swinging chandeliers and water installations and all your distaste for small Andheri East lanes disappear.

Walking in to the lounge you're hit by upturned flower pots lining the ceiling, their foliage hanging overhead like chandeliers and strong white and green themed décor in a well-lit, restaurant type setting with a bar to one side. We opted to sit in the lounge outside and loved that they had fans under each umbrella, so that mosquitoes don't irritate you and the

heat is almost non-existent.

Service here is worth mentioning because it is, honestly, some of the best that I've received. Waiters are friendly without being in-your-face, knowledgeable and ready to help with almost anything.

We started off with a round of cocktails. They have an interesting array of cocktails and mocktails. The drinks were refreshing and had just the right amount of infusions. Food at Waterstone can be described in one word — delicious. The delectable vine leaf wrapped Grilled French Brie (₹540) with a soft jalapeno relish and the Grilled Arabian Sea Prawns (₹600) with basil, chili and garlic flavours

lightened by a subtle orange reduction were great! You'd think there's only so much vegetarian food they can offer but, the Sambouseks (₹490) begged to differ. Filled with spinach, pine nut and goat cheese, we've never had such good phyllo pastry.

The Grilled Pepper Tian stuffed with caramelised onions and spicy tomato ratatouille (₹450) was good but nothing to rave about. The Angolan Piri Piri Baby Lobster (₹1,050) was delicious, especially with the generous portion of asparagus, but we wish there had been mash instead of the slightly bland polenta cakes. The Tandoor Spiced Pink Salmon Steak however, took the cake. After such good food, the Chocolate & Orange Mousse (₹320) was a slight disappointment.

We've got no complaints about Waterstone Bar & Grill and it's definitely worth the slightly high prices and dark alleys leading up to it.

**Where** Sahar, Behind Intercontinental Hotel, Andheri (E)  
**Meal for two** ₹2,000 (not including alcoholic beverages)  
**Alcohol served** Yes  
**Contact** 40906633

## Worldwide shopping

The new gourmet store **Caramello Superette** promises you the best imported food says **Dev Goswami**

On first thought, Caramello Superette doesn't seem to be a store you would visit. To reach this gourmet store you would literally have to go out of your way. Situated at the food court outside the domestic terminal, the USP of Caramello is that almost all their products stocked at the store are imported. It is not inside the security hold of the airport ensuring that even normal city dwellers can visit it.

One of the things you will notice as soon as you step inside are aisles full of chocolates. From Belgian chocolates to imported Dairy Milk — you will not be disappointed when it comes to sweet treats. They call themselves 'a paradise for chocolate lovers' and after having a look at the selection that they offer, we have no doubt about that.

Caramello also has a variety of cheese imported from UK as well as Danish salami (₹300), Boston Smoked Ham (₹300) and Pepperoni — which is also available in packs of thinly cut slices. Their frozen food section though imported, kind of beats the purpose. They have meals such as Chicken Tikka Masala (₹800), Chicken Curry (₹800) and Chicken Burgers (₹450), all of which are easily available



here. I would have liked to see more of meals such as English Chicken Dinner (₹750) and Cod Fish (₹1,250).

Sadly, their beverage section has no imported alcohol. You will find the imported varieties of most of the soft drinks that you get here and also a few drinks such as the Rockstar energy drink (₹190) and Starbucks Cold Coffee (₹250) which are a little hard to find.

It is not just food and drinks that's available at Caramello. There is also a section with a variety of cosmetics from Europe. The brands however are ones which you will be familiar with because of their presence in the Indian market.

Overall, Caramello does deliver on its promise of imported products — it can be your saviour if you've gone abroad and forgotten to get stuff back for friends and family. However, it is not as if the products are not available anywhere in the city. But, where Caramello scores over other stores is that you won't find all these products under one roof.

**Where** Caramello Superette, Terminal 1 A, Domestic Airport **Contact** 66859788/ 66859784

### « MY LAST MEAL

"Last week I tried a restaurant, Sai Palace in Andheri (E). The ambiance is beautiful, well-lit and the hospitable service is an added bonus. We placed an order for Chicken Tikka Kebab (₹300), Paneer Kathi Roll (₹245), Murg Pahadi Tikka (₹400) and Roti ki Tokri (₹400). The quantity is filling so one portion of each dish was enough for four. The food was delicious, not too spicy and not too bland. Overall, I enjoyed the meal though it turned out to be a little expensive."

— Tanvi Malhotra (25), Andheri (E)

