



• Bite sized

They believe sugar-free desserts are an oxymoron and that tea can help you indulge. **Rhea Dhanbhoora** tells you why Anita Dongre's designer café, **Schokolaade** in Khar is a must-visit

There are chocolates and then there's Schokolaade. The terrible heat combined with the hustle and bustle of Linking Road was instantly forgotten as I walked through Anita Dongre's store to get to the café.

It seems perfect right now with its sunny yellow walls, cushioned chairs and wooden benches, but it won't hold a big crowd, so I wasn't surprised when I was told that it wasn't a place built for regular café-goers in the city.

The truffles caught my eye first, a row of delectable treats from Jack Daniels and raspberry filled to strawberry cream. Don't miss out on the Bailey's Irish Cream or Kahlua flavoured ones if liquor truffles are your weapon of choice. If you prefer the nutty variety, the hazelnut and pistachio will not disappoint either. They cost ₹200 for four, ₹350 for nine and ₹650 for 18 pieces. The best part is that none of them taste alike, they all left a distinct flavour on my tongue that was unmistakable.

CEO Mehul familiarised me with the tea menu, which is definitely worth a look and I opted for the Blooming Tea (₹400 for a carafe that serves two) with its heady mix of handpicked blossoms of chrysanthemum, jasmine, lily, hibiscus and globe amaranth. The blooms are tied together and dipped into boiling water. In around five minutes I watched the bunch bloom before my eyes. I'm not the biggest fan of hibiscus tea but the hints of each flower were subtle enough to bring out the



>> Schokolaade offers a variety of chocolates, cakes and beverages

flavour but not strong enough to overpower each other.

The petit fours, bite sized treats with all the gooey, sugary rush but devoid of the guilt of a full sized slice of cake, range from ₹40 onwards. I recommend the Cointreau based one and don't miss the New York Cheesecake with the special Oreo crust or the Tart of Passion sprinkled with chocolate vermicelli.

Coffees start at an affordable ₹80 while milkshakes start from ₹150. Their cakes,



which include innovative combinations (such as sour cherry) are eye catching in an array of bright colours with fashionably placed trimmings. These retail between ₹550 to ₹900. They also take orders for theme cakes, complete with artistically moulded 3D gum-paste figures. Don't miss out on their special Angry Birds themed cake — but do give them around four days notice.

Where The Anita Dongre store, Bajaj Niwas, Linking Road, Khar (w)
Contact 9930773177

FILMY OR TACKY?

Wah! Bollywood is the newest addition to the Carter Road stretch in Bandra. **Samreen Samad** tells you if it's worth a dekho



Where B 2, Gagangiri Premises Co operative Society, Off Carter Road, Khar (W)
Contact 26054716
Meal for two ₹300

Theme restaurants are suddenly surfacing in the city. But the question is how many of them really have the potential to stick around. Wah! Bollywood hops on the bandwagon and we think like most things on Carter Road, it's not here to stay.

Wah! Bollywood is a Bollywood themed restaurant (duh!) and staying true to its name the décor is decorated with tacky life-size posters of films such as *Om Shanti Om*, *Love Aaj Kal* and *3 Idiots*. Even the placemats have caricatures of Bollywood stars. However, we were disappointed to find a complete lack of any classic movie posters or references. But what surprised us the most was the platform with a projector for karaoke — an absolute misfit!

The menu of the restaurant is identical to Global Village and is a hotchpotch of everything borrowed from neighbouring eatery joints — sandwiches, rolls, pasta, crepes and typical Indian food. We decided to go for an Indian meal and ordered the Paneer Makhni (₹230), Dal Makhni (₹175), Murg Handi Laziz (₹285), Murg Lahori (₹285) and Butter Naan (₹65) to go with it.

If not worth the décor and slow service, Wah! Bollywood is definitely worth a visit for the food, at least



the Indian food, which makes up for the bad Hindi songs in the background. We loved the buttery Paneer Makhni, which was a rich tomato gravy with pieces of soft and delicious paneer. The Murg Handi Laziz and Murg Lahori tasted great too. The flavours were perfect and the chicken was tender. However, the Dal Makhni was strictly average.

Wah! Bollywood serves scrumptious food but it won't attract the regular Carter Road crowd. We suggest you opt for a take away.