



>> n Bar & Grill has a mix of round table booths and chair seating. Instead of sticking to Indian fare, try their Spring Rolls, Pollo Ala Zafferano and Potato & Leek Skewers

**Where** Near R.K. Studios, Sion-Trombay Road, Chembur  
**Alcohol served** Yes (Pint of beer from ₹155 onwards)  
**Price** ₹1,500 (with alcohol)  
**Contact** 25213030



## EUROPEAN-ISED INDIAN

Located in an area otherwise devoid of fine-dining restaurants, n Bar & Grill in Chembur already has the upper hand. Rhea Dhanbhoora visits to see how they match up to restaurants around the city

Heading to Chembur seems like a dire prospect after a long day and there's usually no light at the end of the tunnel, especially because there isn't much to head to Chembur for. So, when we traipsed there to check out n Bar & Grill, we weren't really expecting a spectacular meal.

The décor is nice, but a little over-the-top in certain aspects. The faux-leather sofas and candle-lit tables in an already well-lit restaurant are not necessary. While the round, booth style tables and overhead lights are a welcome change from straight-backed chairs (they give you the much needed elbow room that most restaurants lack), the brown and gold opulence gets a little heavy on the eyes after a while.

The USP of n Bar & Grill, although they may not advertise it, is that they serve Indian food, plated European style. This is done to help people eat their favourite foods without having to share and also to increase its aesthetic appeal, which I could vouch for by browsing through the tablet menu alone.

They start with an Indian-ised amuse-bouche, a bite-sized hors d'œuvre, served complimentary after you've placed your order. The spiced chass and phyllo pastry filled with channa was tasty, but I've had similar at other fine-dine Indian restaurants, so it didn't blow me away. They recommend trying the Salt & Vinegar wafers with your drinks and although some people may find them a little too salty, I couldn't get enough of the thin, crispy wafers.

The Galouti Kebab (₹475) is melt-in-the-mouth and an added bonus are the soft naan triangles that they were served on. Don't attempt to use cutlery, the bite-sized treats crumble to bits if you touch them with a fork. The South aur Imli ka Jhingra (₹795) was just alright and the Akhroth Murgh Seekh Kebab (₹355) was a little too dry for my taste. The Dahi Kebab (₹295) upped the ante again — soft, with just the right

hint of garlic. The Kache Gosht Ka Biryani (₹495) was flavourful, but run-off-the-mill, so I focused on polishing off the Aloo Lollipops (₹295), which are a must-try. Although their menu consists of several interesting looking continental dishes and French cheeses, all their recommended dishes are Indian, which makes me wonder whether it's because they make these better, or because they don't have faith in Indian customers being able to appreciate varied cuisine — both of which I hope aren't the case.

The one dish that stole the spotlight though was the unassuming Dal Makhani (₹355). While we didn't give it a second glance when it was first brought to the table, the dal, cooked for 12 hours, is utterly, butterly delicious. Have it with the flaky kulchas.

Drink wise, there are several options. The tequila based Red Pigeon (₹495) was delicious — a large drink filled with pomegranate bits and flavoured with cherry and guava. The Samurai (₹495) was good as well, with tart raspberries and a salt rim. They also make melon and cherry liqueur in-house.

The Gulab Jamun took me back to my childhood with its spin on the Parsi doodh-puff with its foamy milk froth topping. The Caramelised Parle-G ice cream (₹175), made in-house, is delicious if you love your glucose biscuits very, very cold! Although the Decadent Callebaut Chocolate Mousse (₹255) was made with good chocolate (you can taste the difference), I wouldn't order it again. At the end of your meal, you're going to be surprised by an Indian version of cake pops. Confused? So were we! Think of sweet paan, cake crumbs and delicious dark chocolate. It sounds strange, but was quite yummy.

I'd visit again, but only if I were in the area. However, for an otherwise extremely barren Chembur, n Bar & Grill is a much-needed fine-dining restaurant.

# Have a SMASH!

Dev Goswami visits Smaaash's new restaurant-bar Bazinga and tells you whether it is worth a visit

Smaaash is known as a place where you can go to enjoy a range of attractions and games (they have some really, really great ones — the F1 car simulator being a favourite), while you sip on pints of beer. This was the impression even though they have a well-stocked bar. It's that impression they're aiming to change and is the reason they've introduced Bazinga — a restaurant-bar that is slightly secluded from the usually boisterous atmosphere of Smaaash.

The first thing that strikes you is that the thick glass walls drown out almost all the sounds coming from the gaming arena but just lets the music in, so that your meal isn't spent in deafening silence. The restaurant has been done up neatly with bright lights, yet has a sports charm to it with large screens to showcase matches and posters of famous sports-persons who'd visited Smaaash.



**Where** Smaaash, Kamla Mills Compound, Lower Parel  
**Alcohol served** Yes (Beer pint: ₹150 onwards)  
**Meal for two** ₹1,000  
**Contact** www.smaaash.in

>> The Mexican Chicken Burger was dry, while the Long Beach Iced Tea (inset) was tangy, refreshing and delicious

Try the Long Island Iced Tea (₹490) and its modified version, Long Beach Iced Tea (₹490). Both drinks were delicious — but we preferred the Long Beach Iced Tea, with its tangy hint of cranberry. We also tried the Whisky Sour, Singapore Sling and Margarita (₹450 each), of which the stiff Whisky Sour was the best.

We started with Manchow Soup (₹150), which, though nothing exceptional, is perfect when you're ravenous. The Smaaash Nachos (₹375) are flavourful, but would have tasted better with more of the creamy cheese sauce. We then tried the Chicken Sausage Oriental Style (₹350) — sausage pieces cooked in onion gravy, with spices. The dish had a strong hit of pepper which took the flavour away from the sausages.

The Spicy Chicken Tikka Pizza was made quite well but the flavours didn't justify a price tag of ₹425. Our last dish of the night was the Mexican Chicken Burger (₹300), which could have been much better if they had they added a bit more of what was already there — sauces. The lack of adequate sauces made the burger a bit dry and chewy, but that being said, it tasted quite good.

Bazinga does not stand out on its own. It is an experience that has to be combined with Smaaash for you to really have a good time. That doesn't mean that they can't be better — most of the issues that I had with their food was just a lack or an excess of something. Their drinks however are pretty amazing and should not be missed out on. You should certainly pop into Bazinga if you're at Smaaash, but the restaurant doesn't justify going to Smaaash just to try it... yet.

## WHAT'S COOKING?

The Little Door has introduced an all-day menu and is now open all day. We tell you more

If you've been regretting the fact that The Little Door was only open during the evening, it's time to rejoice. The quaint bar & restaurant is now open for lunch and they've added all-day breakfast options to their menu which includes eggs prepared in a number of ways. The menu also has signature soups by Chef Nikhil Kedar. But, that's not it! Along with the food, you can look forward to some retail therapy as during the day, The Little Door will morph into a designer retail space. Look forward to an exciting blend of fashion, décor and gourmet food along with their excellent Mediterranean fare.

**Where** The Little Door, Off Link Road, Andheri (W)  
**Contact** www.ilovetld.com