



>> The interiors are cosy and the walls are lined with freshly baked treats



>> The outdoor section will be perfect during the monsoon



>> Eggs on the Beach



>> Double Chocolate Pudding

DELI-CIOUS

Glynda Alves tells you why you should head down to Indigo Deli in Bandra

Indigo Deli has finally made its way into Bandra in an area that's chock-a-block with gourmet eating options. Opening up where Basilcio, Yellow Tree Café, Mia Cucina and Suzette are a stone's throw away takes guts. But, Indigo Deli already has much more than that; they've got great food, friendly and informed staff and lovely interiors.

Indigo Deli takes the place of Da Vinci, but they could not be more different as far as décor goes. While the latter was gloomy and dull, Indigo Deli has broken down walls, added an open kitchen and managed to make the area look spacious and airy. We love the blueFrog pod-style seating and the shelves lined with freshly baked bread, coffee, tea, take-away salads, marinated meats and patés. The outdoor section is as impressive and will be a great place to safely enjoy the impending monsoon.

The menu at Indigo Deli is pretty much the same as their other outlets but with a handful of new dishes thrown in just for Bandra. One of the new things on the menu and a must try is their Eggs On The Beach (₹385) which owner Rahul Akerkar says is "the tropical cousin of Eggs Benedict." The expertly poached eggs with Hollandaise sauce and served with crab cakes and crispy bacon is a real treat! There are so many elements on the plate but they all work together perfectly. The crisp and generous portion of

bacon added a nice contrast in texture to the runny egg yolk and soft crab cakes.

Next up we tried the Salmon Burger (₹485), which was really filling thanks to the big fillet of flavourful salmon and a side of salad. Another addition to their menu is the Pizza Carbonara (₹645). The smell of the pizza hits you before it actually arrives at the table and the thin crust pizza topped with bacon and a semi-cooked egg is enough for four people to eat alone. However, the runny egg white on top might be a put off for some. To wash down the food, we recommend you try the Mango Smoothie (₹285) while it's still available and the refreshing Pineapple Slush (₹285). For dessert we had the Double Chocolate Pudding (₹285), a rich pudding filled with plums which was a little disappointing.

A word of caution though, go with an empty stomach because the portions are really filling. The service is exceptional even though the restaurant was packed. All in all, Bandra's Indigo Deli is definitely a must visit. Soon!

Where Indigo Deli, 8 FatimaVilla, 29th Road, Pali Naka, Bandra (W)
Contact 26438100 **Meal for two** ₹2,500 (without alcohol) **Alcohol served** Yes

EGGING US ON

A cosy setting amidst a bustling suburb, **Mélange** scores points with the crowds in Andheri and for good reason, says **Rhea Dhanbhoora**

If you're familiar with Andheri, you're probably used to fighting for space and traffic jams. So, you may be in a foul mood by the time you reach Mélange. Enter Hardik, the owner, and you're spellbound into forgetting your whining. He is extremely involved in everything at Mélange and makes his customers feel as if they're at a home away from home. So, before the ambiance, décor or menu, the friendliness of Mélange is the first thing that strikes you about the newly opened 'eggetarian' café.

That isn't to say the décor isn't worth a second glance. Shrouded by greenery (an uncommon sight in the bustling suburb) and wood lookalike tiles, Mélange is the perfect little breakfast spot, lunch hub or evening hangout. It's also surprisingly peaceful for a place that's bang in the middle of two busy multiplexes. They serve the usual frittatas, pies, tapas, smoothies and milkshakes along with a spattering of desserts.

Even though the menu has no meat, I was excited to try everything. We skipped the breakfast and the pancakes as we were there post 8pm — but for those who love breakfast anytime of the day, they have an appetising all-day breakfast

menu. We decided to start off with a Mars Chocolate Shake (₹125) and a Banana Chocolate Yogurt Smoothie (₹80). While they tasted delicious, we were a bit disappointed about how watered down they were.

The Roasted Sweet Potato & Leek Frittata (₹175) was delicious but we think quantity wise, it left something to be desired. We love hearty meals and while we don't expect American sizes, we'd have liked to be less hungry at the end of our meal. Our other starter, the Creamy Mushroom Crostini (₹150) was creamy, well flavoured and generously smeared onto freshly baked bread.

Desserts at Mélange won't give you a lot of variety, but what they do offer is interesting. We opted for a Cinnamon Panna Cotta (₹150) to finish off our meal. Panna Cotta is hard to get right and even though it did not have the perfect consistency, the red wine reduction and subtle cinnamon hit made it a good dessert option.

Mélange is not a top notch, fancy café but we love the friendly service and unique dishes. We're adding it to our list of regulars and we recommend that you do the same.

Jaina Kumar | HRM



Where Shop No.3, Near Fame Adlabs, New Link Road, Andheri (W)
Contact 9820061092 **Meal for two** ₹700
Alcohol served No

« MY LAST MEAL: MAINLAND CHINA

"The last time I dined out was at Mainland China, Andheri (W) with my family. We opted for the lunch buffet (₹800 with taxes). I suggest booking in advance to avoid a 1 hour wait, especially on weekends. I avoided breakfast to ensure I would be able to sample everything on offer. And, they didn't disappoint! Starters, ranging from Chilli Prawns and Crispy Chicken to Drums of Heaven and Crispy Fish started flowing after a bowl of Eight Treasure Chicken Soup. The Tangy Potatoes were also good. A live counter is always a treat, and this one made me a perfectly cooked beef stir-fry. The main course had a variety of food and I knew exactly what I would be attacking — the seafood. I indulged in Lobster in Ginger and Spring Onion, Crabmeat in Butter Garlic and Roast Lamb in Black Pepper. Desserts included honey glazed noodles, a chocolate sauce fountain, assorted cream cakes and caramel custard. My favourite was the caramel custard. While I believe that it's worth the price, I wouldn't return if they offered the same variety."



— Faye Rodrigues, 24, Malad