



**Where** 1st Floor, Pinnacle House, 15th Road, Off Linking Road, above Sanchos, Khar (W)  
**Meal for two** ₹2,500 (without alcohol)  
**Alcohol served** Yes (pint starts at ₹240)  
**Contact** 67094444

>> Try the Wasabi, Edamame & Water Chestnut dumplings (left) and the Black Pepper Chicken in Open Bun (middle) at Singkong. The Oriental Cooler is also popular (right)

# SECOND HELPING

**Singkong** is a big improvement over **The Tasty Tangles**, which was run by the same management at the same location, says **Kenneth Saldanha**

For a few years now, we've been spoiled for choice. A new restaurant is old news. Every other week, at least a couple of new eateries open their doors in Bandra alone. This gives us the chance to be less forgiving, too, doesn't it? No one deserves a second chance. If you don't like it the first time, why go back? This appears to be why Dish Hospitality, in less than two years, shut its first pan-Asian restaurant (**The Tasty Tangles**), only to open a new pan-Asian restaurant, **Singkong**, in the same location, just six months later.

With a good job of re-branding, everyone is flocking back, waiting to try the new restaurant. The night we were there, a small group had amassed outside like **Singkong** had the only well-stocked kitchen in Bandra. This despite the marginally different menu

and seemingly unchanged décor. Evidently, the ploy is working. And it will probably keep working, if the chef and his crew are able to keep up the fine standard we witnessed on the evening we revisited.

If beginnings are important to you, start with the Basil Chicken (₹295). It's difficult to get a dish so simple to turn out this right. Few other items on the menu were this simple, though. Try the Edamame & Water Chestnut Dumplings (₹185), lightly touched with wasabi, or the Soy-Flavoured Paneer (₹275) with coriander chilli dressing (try this instead of their slapdash sushi). Our pick of the starters was the Shrimp Nest (₹395) — battered and skewered shrimp in a delicious honey-based sauce. The much-hyped Steamed Buns, we tried the hoisin-marinated beef (₹205) were a bit of a disappointment,



with a too-sweet sauce.

With alcohol prices so steep, there's no point having what you can make just as well yourself. **Singkong's** cocktails are potent and delicious. We tried four of them, all good, but the best was the Thai Basil Martini (₹375), a light green vodka-based drink that genuinely

blends in the flavours in its name.

For the mains, we returned to simpler preparations: Singapore-style rice, noodles, and basa in a black bean sauce. The rice and noodles were good, but if you don't fill up on starters, the heavier Nasi Goring (₹445), an Indonesian dish of rice and chicken topped with a fried egg, may be a better pick. The basa was salty, but didn't fail the recipe.

The dessert menu has a lot to offer: Cream Cheese Carrot Cake, Waffle Cones with vanilla ice cream — but we weren't ending our meal without chocolate. And in the Chocolate Mocha Fudge, we found a worthy candidate. A light dessert that packs in a rich flavour worth twice its weight, it was the perfect end. **Singkong** should be here for a long time to come. Deservedly so. And they say sequels are never better.

# Kashmir calling

With outlets dotting the city that promise a Kashmiri experience, **Rhea Dhanbhoora** tells you whether the food at **Poush** is up to the mark



**Where** 17, Mayfair Oberoi Complex, Off Link Road, Near SAB TV, Andheri (W)  
**Meal for two** ₹1,200  
**Alcohol served** No  
**Contact** www.poushmaal.com

Madhurija Saikia | HRM



>> Sit outdoors at **Poush** and try the Gushtaba (top right) and the Kabargah (bottom right). The Phirni (middle right) is just alright

If you're in Thane, there's a large **Poush** outlet that's going to command your attention. It's a theme based restaurant that is finer dining than you'd expect — shikara's and all. Since Thane was a little far for us, we decided to test the waters (and food) at the Andheri outlet. It's easily missed, very small and kitschy, with cane, wood and orange in abundance. But, after looking through the menu and settling in, that didn't really matter to us.

A quick scan through the menu might confuse you if you're not familiar with Kashmiri cuisine, but the waiters were quick to help. We started with the Qahwa (₹50), a tea that's sweet and generally served with saffron strands and crushed nuts. Ours, served with almonds, was a delicious start to our meal.

We then order the Paneer Tikki (₹180) and even though it was a good dish, there was nothing that really stood out about it. The portion was enough for two, but we weren't blown away by the flavours. We then tasted the Kabargah (₹280) which are fried lamb ribs. They looked a bit dry on the plate they arrived (presentation

isn't their strong point) but once we sunk our teeth into the melt-in-your-mouth mutton, there was no going back. It was our favourite dish of the night, with just the right amount of garam masala and no overpowering ghee ruining the succulent ribs.

Our main course consisted of Roganjosh (₹300). The lamb soft and gravy flavourful, but lacked punch. The Goshtaba (₹320), minced mutton balls delicately spiced and drowned in yogurt based gravy, were a better option and a little closer to the food we were expecting. The saffron rice they served along with the dishes was flavoured well.

Dessert was run-off-the-mill. The Shufta (₹90) was not my cup of tea, but the dried fruits were doused well in their sugar syrup mix. The Phirni (₹90) had a tempting saffron aroma, but the texture fell a little below par and was too gelatinous.

Mosquitoes are a problem if you're sitting outdoors, but if they do something about that, it's a better experience than the chairs inside. The little restaurant has a way to go if it wants to dole out spectacular food but for the price — we were pretty satisfied.