

# DINING DELIGHT

Two One Two Bar & Grill recently revamped their menu, and it's definitely worth trooping to Worli for. Shirley Mistry tells you more

Located opposite Nehru Centre, Two One Two Bar & Grill doesn't have an outer façade that screams for attention. But, step into their premises, and you will feel the opulence in the air. The restaurant doesn't go all out in terms of décor, but head into the cool interiors, past the small alfresco seating area, and you can almost anticipate the fine dining experience you are about to sit down to.

Since we happened to visit them on a dry day, we couldn't sample any of their cocktails, but going purely by what's on paper — their selection seems delectable. Diving straight towards the food, we started our meal with the Cappuccino of baby spinach, truffle foam with garlic baguette (₹345), which was smoky, creamy, mildly flavoured and had us craving for seconds. We followed it up with Tenderloin carpaccio, with parmigiano cheese and rocket leaves (₹650). The salad was rather simple, but it's simplicity is what made it so delicious. The sharp rocket pairs well with the slivers of cheese and wafer-thin slices of tenderloin that have been seasoned mildly, with a balsamic dressing that this salad together beautifully. We also tried the Bacon wrapped prawns with chilli-garlic butter and iceberg lettuce (₹610) and Wild mushrooms and goat cheese phyllo wraps with spicy harrisa sauce and mixed greens (₹450), both of which were exemplary. The prawns packed a punch, but it was the phyllo parcels that were our favourite — the wild mushrooms and goat cheese filling was delicate, but with a great flavour profile and the wispy, phyllo casing added just the right amount of crunch.

For main course, we started off with the 212 signature pizza with streaky bacon, chorizo sausage, camembert Cheese, blue cheese and portobello mushrooms (₹790). Although the cured sausage and sharp cheese made this pizza a touch too salty, we got used to it after a few bites and were left marvelling at the great quality of chorizo sausage used. Next up was Malfati (₹690), an Italian pasta made with ricotta, spinach, buffalo's milk mozzarella in a spicy, fresh tomato sauce. This dish was one of the highlights of our meal. The ricotta and spinach mixture was delicious, as was the sauce it was doused in, made with fresh tomatoes (as promised) and seasoned perfectly — neither too sour, nor artificially sweet. Then, we tried two seafood dishes,

>> The king prawns, with roasted garlic and chive risotto was flavourful



the Wood fired, oven baked Chilean sea bass, with arugula mashed potatoes, dill and lemon sauce, served with a lemon risotto (₹2,700) and the Chilly, lime and oregano marinated king prawns, with roasted garlic and chive risotto (₹1,200). The sea bass was cooked to perfection, and flaked beautifully even at the slightest touch of my fork, while the king prawns, were definitely messier to eat, but flavourful nonetheless. A special mention goes to the risottos that accompanied both dishes, as they complemented them beautifully.

Although we were stuffed to our gills, we tried the Salted Caramel Tart (₹395) for a spot of dessert. Now, I'm not too keen on caramel, but this tart is sublime. The tart itself is buttery and baked perfectly, not hard as a crisp and not so crumbly that you can't eat it with a fork. As for the filling, the burnt, salted caramel was delicious and paired well with the dark chocolate ganache it was topped with.

While there is no denying that dining at Two One Two Bar & Grill is an expensive proposition, it is money well spent. If a fine dining experience is what you are after, visit them and rest assured that your meal is in capable hands.

**Where** 12 A, Ground Floor, Hornby Vellard Estate, Opposite Nehru Centre, Worli **Alcohol** served Yes (Pint of beer starts at ₹350)  
**Meal for two** ₹4,000 **Contact** 24901994

# PERFECTLY ABSTRAKT

If you live anywhere in or around Chembur, we're sure that you're bemoaning the lack of good eateries in the area. So, when a restaurant like **Abstrakt Bistro & Lounge** opened its swanky doors, **Yamini Walia** couldn't wait to visit

With lighting that resembles forest foliage at its entrance, Abstrakt Bistro & Lounge is visible from quite a distance. As soon as I entered the place, the casual vibe of the restaurant caught my attention. The décor has a pub feel, with blackboards over the bar listing specials, a community table and yellow lights hanging from the ceiling. My dining companion and I were definitely impressed. We sat on the comfortable sofas and looked forward to our experience.

First, we tried their soups — Seafood Broth (₹160) and Seafood Manchow (₹160). The broth was exactly how I like my soup to be — subtly spiced but richly flavoured. The manchow, another excellent option, is for people who enjoy tangy soups. I don't usually order salad, but their menu had some interesting options, so we opted to try their Chicken Tikka Salad (₹189), which sounded unique. The vegetables were extremely fresh and the chicken was melt-in-the-mouth.

>> The interiors of Abstrakt Bistro & Lounge give off a casual vibe



We tried a few appetisers, such as the Mushrooms in Pesto Sauce (₹169), Loaded Nachos (₹189), Prawns Salt & Pepper (₹265), Chicken Satay (₹249) and Amritsari Fish Tikka (₹289). While the non-vegetarian starters were delicious, it was the vegetarian options that left us asking for more. The consistency and the texture of the pesto sauce was perfect and the beans added a classic, spicy touch to the nachos that we really enjoyed.

I am huge pesto fan, and I couldn't get enough of their delicious pesto sauce, so I ordered their Pesto Pizza (₹299) — a mixture of grilled chicken, sautéed mushrooms, olives and sundried tomatoes — just so I eat more of it. The thin crust pizza was extremely delectable and was peppered with enough chicken pieces to satisfy my cravings. We also tried their Mushroom & Pepper Risotto (₹259). If you have had risottos before, you know that the rice can get a little bland for a palate more suited to spice. However, the peppery touch added a nice flavour to an otherwise plain risotto.

Very often, restaurants that serve excellent starters and main course dishes fail to deliver good desserts, but this is not the case with Abstrakt. Both desserts — Caramel Custard (₹125) and Panacotta (₹125) were extremely soft and mind-numbingly delicious.

The staff at the restaurant is quite friendly and the service is quick. I would definitely recommend this to everyone who lives in or around Chembur and even if you don't, this restaurant is a good reason to stop by when you're passing through.

**Where** Abstrakt Bistro & Lounge, Opposite Bezzolla Complex, Suman Nagar, Sion Trombay Road, Chembur  
**Alcohol** Yes, a pint of beer costs ₹140  
**Meal for two** ₹1,000 (approximately)  
**Contact** 30151523

# SAMPLE SOME SANGRIA

Sangria, the classic cocktail, is usually quite a hassle to make at home, but with **Turning Point** offering sangria in a bottle, it just got easier, says **Rhea Dhanbhoora**

Tart green apples with a hint of fruity white wine... swirls of orange mixed with robust reds... you've suddenly got a craving for sangria. However, going out to a restaurant just to order a glass is not something you want to do — forget making one at home. Well, Turning Point comes to a quick rescue, with its newly launched sangria — available in colourful bottles with youth-friendly graffiti prints. With 11% alcohol content in each bottle, the bottled sangria is an easy, no-fuss way to enjoy a glass (or two!) — and if you miss the chopped fruits, add some of your own and pour it in to a glass. I couldn't wait to try them out, especially since they're affordable enough to keep going back for more. Here's what I thought of the two flavours available.



## NASHIK MULE [WHITE]

**What it contains:** Orange and ginger ale  
**How it tastes:** Ginger ale was a flavour I was excited to try. Orange? Not so much. I'm used to green apple in my sangria — and I usually pick white just to avoid orange, since I'm not a fan. However, this surprising combination really works. The orange lifts the flavour of the ginger ale

and you won't taste it as orange — which worked for me. It's airy and refreshing, something I'll be going back for more of.  
**Price:** ₹135 for 330ml

## METROPOLITAN [RED]

**What it contains:** Orange and cranberry  
**How it tastes:** I'm a fan of red wine, so I thought this would be right up my alley — minus my distaste for orange. However, the subtle hints in the white wine, perked my hopes up. However, while light and airy works well with white wine, here it tasted watered down. There's a slight bitterness on your palette after and while it's a decent sangria, I wasn't as impressed.  
**Price:** ₹135 for 330ml

**Where** Wine shops across the city