



## MORE THAN JUST GOURMET

BYLI, the latest addition to Bangalore's restaurant scene scores with its relaxing ambience and delectable European cuisine By Bindu Gopal Rao

**'BRING YOUR LOVE IN',** 'Be Young Live Insane', 'Boy You Look Imaginative', 'Bulldoze Your Lecturer's Interpretations', the blackboard with these interpretations at the Bangalore's latest casual diner offering Pan Asian and European cuisine called BYLI in Kammanahalli --it incidentally stands for Bet You Love It--cannot be missed. The highlight here is its relaxing ambience with board games, books and a dedicated crafts corner to explore your creative side. The WiFi makes it a go-to place when you're looking for a change in scenery while working. Gourmet food is definitely its selling point apart from the excellent service and board game options which ensure

a fun time at the diner. So don't hesitate to ask for the chess board or Scrabble when you go there. The book section here will keep the bibliophiles engaged with its variety. Old English songs in the background will add to the experience.

The menu is extensive, with all-day breakfast on one hand, bar snacks, burgers, pizzas and fine dining options on the other. The 57-cover café features an outdoor (covered) seating and a small dessert counter. The décor is pleasing to the eye with yellow and brown tones and the wood furniture complimenting with the bright yellow wall paint. According to Nirmal Kumar, Director - Operations, the name itself took several months

of brainstorming simply because he wanted something that would connect with people. "BYLI is targeted at the young generation. The vibe was to have people who prefer a quick lunch and healthy options. We specifically avoided red meat and opted for lamb, fish and chicken." The well thought out menu is designed like a story book to explain how the brand was made. Kumar intends to have the same menu for at least three years and maybe add dishes in between. Since ingredients make all the difference the emphasis is on sourcing locally and ensuring excellent quality.

For breakfast I recommend the Bet You Love It Scramble made with diced chicken ham, green peppers, tomatoes