



# Rediscovering Indian Food



The newest addition to Bengaluru's burgeoning restaurant scene, Bombay Brasserie is an ode to all things India, just with a modern twist. And like the food, the décor is also an ode to the contemporary and the classic. **Bindu Gopal Rao** checks out what's on offer in its rather extensive menu!



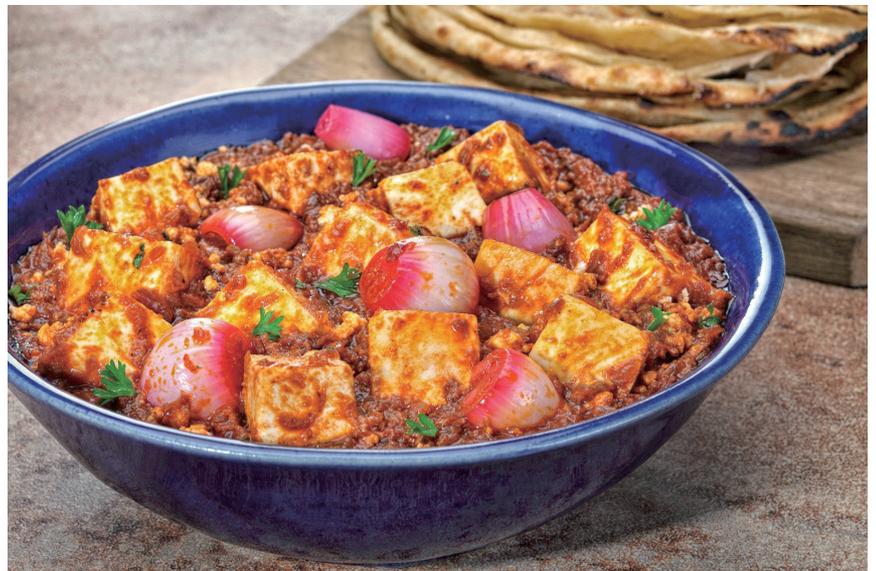
Housed in a refurbished bungalow and done up in tones of teal and wood that give it a nice earthy flavour, Bombay Brasserie offers seating to 120 patrons in open dining spaces, alfresco areas, a bar and closed indoor dining spaces. The space is large and airy and has a fun, vibrant vibe that's emphasised by the choice of décor—lots of exposed ceilings and vast glass expanses, vivid mosaic floors, and signature graphics across the restaurant.

Aside from a regular, extensive menu, there are homemade liquor infusions in *desi* cocktails like Southern Express And Fauji Party Special to *desi* mocktails like the Juhu Beach Gola and Not-so-saada. These are all about seasonality and take full advantage of the wide range of ingredients that pop up across India through the year. I highly recommend the Melon Magic, a mocktail made with fresh orange and musk melon with coconut extract and a hint of chaat masala that packs a big punch in this refreshing drink. But those who are looking for



something completely new should try the killer Pauwa Cocktails: 180ml of *desi* concoctions, served up in pauwa or a quarter bottle. These are paired with the right *chakhna* (crunchy, tasty bar snacks). Specials like Janta Bar – Masala Maar Ke and Kollywood Pop that make it a combination that you want double rounds of!

As far as the food is concerned, this is also about bringing flavourful India to the table. There is the option of smaller and regular portions, so for those looking for a lighter meal, this is a good way not to leave a lot on your plate and save a bit on the price. Bombay Brasserie is big on using regionally-sourced ingredients like *aam papad* from Amritsar, *kashundi* from Bengal, and *malwani masala* from the Konkan belt, so it's all about authenticity (with, of course, it's own personal twist). For starters, it's worth trying the Chilli Cheese Kulcha, which is a set of four mini *kulchas* stuffed with cheese and green chillies in an ode to Bombay's famous chilli cheese toast. The Aam Papad Paneer is a delectable starter with paneer and lotus stems tossed together with sundried mango and street food spices directly sourced from Amritsar. And if the menu seems daunting in its huge range of options, then simply opt for the paired curries—this give you a curry paired with a roti or rice. We tried the lovely Bombay Lunch Home Veg Curry and Banana leaf Rice that is a great combination of mixed seasonal vegetables simmered in Mumbai's coastal masala and a complex blend of 20 spices paired with fragrant curry leaf-flavoured rice steamed in a banana leaf, served with an accompanying *papad*.



Similarly, the Pondicherry Fish with Masala Bread Roll is an ode to Pondicherry's French Quarter with pan-grilled fish fillets that are cooked with ginger in a lemon and cream gravy, served with bread that all but melts in your mouth. Alternatively, you could order separate dishes or one of the one pot meals. The Nawabi Ghosht Biryani made with fragrant lamb and rice cooked 'dum pukht' style with Awadhi spices, saffron, and a hint of rose water would be my suggestion. Otherwise maybe team the Saali Chicken—a tangy chicken curry topped with potato straws—with the Chur Chur Paratha, which is an in-house speciality of crispy, flaky, layered, hand crushed bread. And for desserts, I really recommend the childhood nostalgia-inducing Bombay Ice Cream Sandwich. It arrives as a platter of biscuits like Jim-Jams, Parle G, and Bourbon, and these are sandwiched with

vanilla and strawberry flavoured ice cream that's all served on a slate with gems, eclairs and toffees! The other dessert I'd say really stood out for me is the Amritsar Kulfa, which is a *kulfi* and creamy *rabdi* on a bed of *badam phirni*, finished with *falooda* and a dash of rose syrup. It's worth noting that Bombay Brasserie also offers a 'High Chai' menu in the evening that offers a perfect selection of *desi* cocktails, beers, and indigenous Indian teas with Mumbai-*wallah* accompaniments like bun-paos, Bombay toasties, chaats, and roti-roll-parathas. So what are you waiting for? Head to Bombay Brasserie for your next meal out!

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