



OUR LOVE FOR EXPERIMENTING, OUR OBSESSION WITH QUALITY, AND OUR INNATE NEED TO MAINTAIN THE AUTHENTICITY OF ANY CUISINE WE CATER MAKES LE KITCHEN WHAT IT IS; WE CREATE, YOU CELEBRATE

Quiz him on what makes his food unique and pat comes his reply, "Our love for experimenting, our obsession with quality, and our innate need to maintain the authenticity of any cuisine we cater makes Le Kitchen what it is; we create, you celebrate." Hitesh opted for the catering model because it helps him try out new setups, food plating, cuisines, clients, and locations every single time. "No two caterings are the same, ever. We do have our regular clients but even they want something new each time and we get to curate that for them. Nothing comes close to the joy of innovating - with food and presentation. We get to meet a bunch of new people every day, exchange our thoughts, and find the right fix for each unique requirement. There is a daily learning curve."

In 2015, the team had a month long Pop-Up Restaurant in Kala Ghoda called Le Kitchen Gallery. "Each day there was a menu drafted based on a different cuisine - sometimes, an entire menu was thought of keeping only one ingredient in mind. We love trying off-beat things like this as they challenge us, are a way to increase our client base, and also let us experiment further. The pop up was in a sit-down format with pre-plated meals," Hitesh elaborates.

After a decade of being in the business, the company now not only caters for big events like weddings and corporates but also to personalised ones like sit-down dinners and intimate gatherings at home. "If we take into account our daily corporate events and add on the festive requirements and other events that we do, Le Kitchen caters to 900+ events per year."

The service industry however has many challenges especially around logistics and human resources. "Since labour is readily available in Mumbai, it can be both an advantage and disadvantage. At Le Kitchen, we take our training very seriously and due to the occasional rotation of staff, we have to ensure they are ready to join in to an ever evolving and growing industry. We believe that it is the entire package that makes the difference and therefore, from the ground staff to the chefs, we make sure we bring on board only those that see