

Talent Hunt

DESSERT SHOPS AND BAKERIES

I'm in sweet heaven. Firstly, because I'm in Bangalore for my book, *A Vegetarian in Paris*, launched by multi-talented industrialist Vikram Kirloskar, who also cooked for the occasion! And equally sweet are the series of sweet-tastings I've been conducting for the three volumes of *The Times Food Guides 2013*, Mumbai. Today's food tasting is focused on dessert shops and bakeries. Here are some of the best who participated in our tasting session...

Country of Origin

How about luscious desserts in a glass jar? These and more make us "COO" with delight as the dapper and affable Kiran Salaskar has us eating out of his hands. Must ask for his innovative jar desserts — lush red velvet, layered caramel and cream, cookie dough and intense haute chocolat and hazelnut Gianduja (between ₹ 650 to ₹ 850). Ever had a baked cheesecake in a cup? Try this one. His fine gourmet food boutiques (Napean Sea Road and Juhu) not only sells all kinds of brownies, desserts, custom-made cakes but also



(Left to Right) Megha Deokule of i2cook, Robert Quadros of Gaylord, Ashish & Meenal of Debailleul and Kiran Salsakar of County of Origin

premium private label products (from coffees to truffle oils) from all corners of the globe (therefore the name).

Napean Sea Road, 2364 2221. Sun-n-sand Hotel, Shop Number 139 Juhu Beach, 2624 4422

Debailleul

Talk of perfection. When the world capital of chocolate, Brussels (my mecca), sets up its luxury dessert outlet in Mumbai, it even flies in gateaux and tarts that are then spe-

cially defrosted in Mumbai; with over 100 product lines, hand-crafted pastries, luxury chocolates, chocolate beverages and sorbets, too. Their specialties include the Voltaire and Galloway gateaux, and the truffle, praline and ganache chocolates. A must try is the sinful tart chocolat noir. Flavours that touch gastronomique heights and prices to match here. Karen D'souza (trained by Michelin star chef Yves MATTAGNE), take a bow.

EmcaSadan, Ground Floor, Near

Siddhivinayak Temple, Prabhadevi, +91 22 6615 4917 +91 96194 87395 Hours Daily: 11 am – 10.30 pm

i2cook

Homemade fresh and seasonal Granola packs for you? Ask for the healthy nut bar options — (fig or apricot) rich with flax seed and rolled oats. It's 100 per cent vegan and preservative free, and can be stored for up to three months without refrigeration. Peanut butter lover? Ask for the organic peanut with a dash of cinnamon option! Organic mustard made from black and yellow combined with soya oil, too! All this thanks to Megha Deokule, also known for her educative blogging on food and cooking classes.

+91 98338 10711 itocook@gmail.com

Gaylord Bakeshop

Evergreen and rocking, that's Gaylord for you. On Churchgate's restaurant street for over six decades now, it was 'Maison Vienna' during the days of the British, till it was bought over by the

current owners, PL Lamba and AN Malhotra. Today's focus is on the small, cozy bakery by the plant-filled patio. Chocolate truffle, pineapple cake and German oreo cake are the signature desserts. As are the chocolate éclair and the chocolate doughnuts (₹ 35 each). Noel D'Souza overseas both the restaurant and the bakeshop. Pop into the small glassed-off bakery and pick up breads, croissants, brownies, puffs, macaroons, sweets and savories (very affordably priced) and, the best part is that you can sit in the open through the day and munch on your food.



Mayfair building, V.N Road, Churchgate, 2282 1259 9:30 am – 7 pm

FOODLINE

Thanks for your fabulous Twitter, FB and email feedback on eateries, caterers, dessert makers and more. Space constrains me from printing all the fabulous details. Mail (rashmiudaysingh2012@gmail.com, fb, twitter @rashmiudaysingh) or sms (77380 22873) to be listed here and watch this space next week. Also

watch for my #foodie tip on twitter.

- Prachi Joshi recommends a) Race View at Mahalaxmi, opposite the Race Course, near Essar House for bombil fry, jeera soda, VFM non-veg menu. b) Prakash at Dadar, Gokhale Road for their *sabudana vada*, *thalipeeth* thick piyush. c) Ram Ashray in Matunga for great *idlis* and *upma*. Superlative coconut chutney and *kaapi*!
- @ShaaqT recommends a) Ayyappa Idli Stall, Mathams in Matunga for dense mass of soft idlis, pineapple *sheera* and *medu vadas*. b) Satkar, Goregaon East, for its excellent Malvani cuisine.
- Goodeezgalore at Mazgaon introduces new cakes and desserts. Ph: 98213 00327
- For Punjabi lunch and dinner *dabbas* contact Neeta Kathuria. Ph: 90046 62447
- Dr Shraddha recommends Reena Cooking Classes for cakes, desserts, breads. Ph: 93230 09877, 2869 4542
- Kairvi Mehta from Choco Kisses supplies hand-made chocolates, cheesecakes to photo cakes, 3-d cakes *et al*. Festive hampers etc Ph: 98200 29065.

QUERIES

Vinayak Panshikar wants to know what Salmon is known as in Mumbai.

Grand Buffet @ Goa Portuguesa Restobar, Andheri

Enjoy a buffet that features veg, non-veg and seafood dishes, there's a live appam counter and live music, cooking and a free beverage. Also, the Shravan Food Festival is till Aug 31. **Deals:** Free buffet on a group of ten. 50 per cent off on lunch. 25 per cent off on dinner. **Price:** Grand Lunch Buffet for ₹ 499\*(Mon to Sat) and a free beverage. Grand dinner (Mon to Sun), Sunday Lunch Buffet for ₹ 599\*. Shravan Thali for ₹ 349\*(lunch) and ₹ 399\*(dinner). **Where:** Goa Portuguesa Restobar, Near Ambani Hospital, Andheri (W) **Call:** 022-2631 3222/777/ 91670 96460

New Menu @ Alfredo's, Andheri (W)

Relish delectable meals at Alfredo's with stuffed mush-room or butter-garlic

prawns. A range of coffees throughout the day, for mains enjoy black pepper chicken and for cheese lovers, there are options of special pizzas. **Special Offer:** Buy one get one free on domestic beverages, 25 per cent off on imported ones. Happy Hours available between 12 pm to 7 pm. **Price:** A meal for two is ₹ 1200. **Where:** Alfredo's, Near Fame Adlabs, New Link Road, Andheri (W) **Call:** 022-6561 4468/ 69 and 022-6669 6669 (home delivery)

New Menu @ Mumbai Box, Malad (W)

At Mumbai Box there's a newly launched food bar with a chill zone with a *desi tadka* added to *firangi* dishes (Continental, Mexican and more). They welcome guests to suggest dishes. Mumbai Box also has a bar where the guests can customise their own mocktail and cocktails. There's offer a one+one on beverages. **Where:** Mumbai Box, Adjacent to Mumbai Tawa, Next to Bhoomi Classic, Link Road, Malad (W) **Call:** 022- 2874 0999/ 2879 0999

Fish Delights @ Oh! Calcutta outlets

The Hilsa Festival at Oh! Calcutta strikes up rare combinations; enjoy delicious Hilsa with each recipe which is bound to be distinct from the other. There's Kamalar Ilish with chilli orange sauce, Kumro Patadiye Aam Acharer Ilish, Ilisher Polao, classics from a Bengali feast like Ilish Bhaja or Crisp Fried Hilsa, Ilisher Jhol, Shorshe Ilish and more. Enjoy the finest fish only as it deserves to be. **Where:** Oh! Calcutta outlets at Tardeo and Andheri (W) **Call:** 022-2353 9114/ 2353 3115 (Tardeo) / 022-2636 4975/93204 78301 (Andheri)

New Menu @ Oven Fresh, Dadar (W)

Try the hottest soup at Ovenfresh which is the chilled Raspberry Soup and give your taste buds a whole new experience. Each bowl of this delicious, rich deep red, chilled raspberry soup is made out of pulp which is extracted out of 140 gms of the finest selection of raspberry. **Where:** Ovenfresh, Dadar (W) **Call:** 022-6760 0000

Biryani Fest, Lotus Blossom

This Eid, enjoy Soya biryani, Paneer Biryani, Egg Biryani, Chicken Biryani, Mutton Biryani, Mixed Vegetable Biryani, Kathal Ki Biryani and other types of Biryani.

Eid Special, Ankur, Fort

Enjoy specials and indulge in Murg Hyderabad, Chicken Lazeez, Murg Methi, Kadai Murg, Murg Kofta, Chicken Kolhapuri, Murg Patiala, Chicken Kundapur, Kerela Chicken, Chicken Tikka Masala among others.

Brazilian Coffee Festival, Bru World Café Outlets

Indulge in scrumptious coffee delights like Cafezinho, Spicy Brazilian Steamer, Brazil Caramel-Cinnamon Deleite, Brazil Toffee-Nut and Exclusivo Crème De Café and more.

Eid Special, Aroma Garden, Mazgaon

There are many sumptuous dishes to relish this Eid including Dabba Gosht, Mutton Kadhai, Mutton Rara, Tangdi Chicken, Chicken Kalimirch, Seekh Kebab amongst more.

RESTAURANT WATCH

Food and More @ Hometown Café, Andheri (W), Juhu and Bandra (W)

**What:** Hometown Café with its three outlets, Oberoi Cambers, 1, Off Andheri Link Road, Andheri (W); near Juhu Beach, Opp. Ramada Plaza Hotel, Juhu Tara Road, Juhu and 155, Water field Road, Bandra (W) is one of the new restaurant brands of the renowned restaurant chain, China Gate Restaurants Pvt. Ltd.

**Features:** A fusion of an European ambiance and Malaysian fare, this café is a cosy restaurant that doubles up as a contemporary coffee shop. Hometown Café is fashioned with beautiful paintings and unusual lamps and evokes images of a vintage abode, with an atmosphere suited for all moods, occasions and tastes.

**Cuisines:** Enjoy an elaborate menu inspired by South-East Asian cuisines typically those from Malaysia, Thailand and Singapore, and also select European dishes. Specialties are Prawn and Chicken Siew Mai, Prawn

Mee, Nasi Lemak and Fillet-O-Hometown. Since Hometown Also at this day dining café, you can grab coffees, exotic beverages and delicious baked treats.

There's Soya Milk with Jelly, White Coffee with Jelly, Fresh Lemon Honey Ice and more. Also cocktails like Peach Breeze, Midnight Kiss and Flying Grasshopper. **Timings:** Noon to 1 am. **Happy Hours:** From noon to midnight (Monday to Thursday on select beverages). Also, a 30 per cent discount on food (4 pm to 7 pm, Monday to Thursday), conditions apply. **For reservations call:** 022-4258 7000/91676 66722 (Andheri)/022-2611 2211/ 91676 66770 (Juhu)/022-4263 6000 (Bandra)

Parsi New Year Special, InterContinental Marine Drive

Relish a brunch this Paris New Year with dishes like Sea food Corn Chowder, Sea water Fish Cakes with remoulade dip, Minute Steak with sesame Soya, Mushroom and grilled exotic vegetables Brushetta and more.

Eid Celebrations, Saptami, Andheri (E)

The menu this Eid consists of veg and non-veg kebabs and traditional dishes like Murg Zaitooni Kebab, Gosht Hyderabad Biryani, Dum Ka Murg Hara Masala. Also, desserts like Sheer kurma, Khubani ka meetha and more.

New Lunch Menu, Shiro, Pandurang Budhkar Marg

There's an array of striking delicacies comprising of Asparagus dumpling, Vegetable Bulgogi Dumpling, Steamed Chicken and Shitake Mushrooms, Hong Kong Chicken bao, Shitake Mushroom, Spicy tuna mayo sushi, Kappa maki and much more.

To feature here, please call 90229 92477 or send an email to [bombay@timescity.com](mailto:bombay@timescity.com)

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Lower Parel (W): Block "C", Sun Mills Compound, Near Dena Bank, Sun Mills Road, Opp. Phoenix Mills. Mumbai - 400 013. T : + 91-22-3072 5100 | F : + 91-22-3072 5104

E : sales@egofurniture.in

W : www.egofurniture.in

Store Timings : 10.30 am to 8.30. pm. (All days open)

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