

# Time Out Mumbai

## Appetisers

### Bento boxes at India Jones

The Trident has brought Chef Ranion Chavez Saemeira from Kimono in Japan to India Jones for their bento box meals and donburi festival. A bento is a traditional Japanese home-packed meal, much like a tiffin, served in a hand-crafted lacquer box. Diners can pick from a bento with grilled red snapper with lemon sauce, spicy salmon maki, ebi (shrimp) and yasai (vegetable) tempura with stir fried udon noodles, or tori katsu (fried marinated chicken) bento with fried breaded chicken, spicy tuna naki, tori and yasai tempura with gohan (cooked rice). Vegetarians can have the yasai bento with yasai itame (grilled), yasai tempura, yasai maki with stir fried udon noodles with vegetables. Each bento is accompanied by miso shiru (soup), yasai salad, pickles and fresh fruit. Donburi is a bowl containing simmered fish, meat or vegetables served over rice. India Jones has assorted fresh seafood, shrimp tempura, crumb fried Australian pork among others. Donburi's are served with miso, salad and pickles. *Trident, Nanman Point (6632-5757), Daily 12.30-2.45pm, 7.30-11.45pm. Until Sun Aug 24.*

### Dinner at Dragonfly

The lounge bar now also serves dinner. Its menu includes dishes such as goat cheese on a herb crouton with onion confit, wilted spinach, red currant jelly, apples grapes and coriander oil, pan-seared king prawns in puff pastry casing on cauliflower puree with crispy leeks and saffron dressing, braised lamb shank in double cream, mint, red wine port and sherry, and confit of duck with braised plums, cherry tomatoes, orange segments and two pepper coulis. *Express Tower, First Floor, opposite Trident, Ramnath Goenka Marg, Nariman Point (6620-8000). Daily dinner 6.30-10.45pm, snacks until 11.30pm, drinks until 1.30am.*

### Goan cuisine at Glasshouse

The Hyatt Regency promises to showcase Goan cuisine influenced



Goan meals at the Glasshouse

by its Hindu origins and Portuguese colonialism. On offer are prawn pastilho (stuffed prawns in pasta) served hot with a tomato garlic dip, feijido salad (diced beans, onion and tomato with a lemon dressing), kotkothem (vegetables cooked in coconut gravy), and jamb vindalho (diced lamo cooked in a spicy vinegar gravy). Bibinca (a home made layered cake with thin coconut milk cooked in a charcoal oven) and alle belle (freshly shaved coconut with black jaggery and cashew, rolled in thin pancakes) make up dessert. *Hyatt Regency Hotel, Plot No A/1, Ascot Centre, opposite Oberoi Flight Services, Sahar Airport Road, Sahar (E) (6696-1621). Daily 7am-11pm. Until Sun Aug 31.*

### Lamian at Renaissance

Lamian are hand pulled noodles that involve repeatedly stretching dough to produce long strings. The lamian festival at Renaissance features sliced beef shank lamein soup, grilled chicken lamein soup, stir fried lamein in black pepper with sea food, chicken or vegetables and sesame lamein noodles sea food, chicken or vegetables. Diners can watch a chef pull the noodles while sampling sliced duck in Teochew style, black mushroom with ginger, green cucumber marinated with garlic in black vinegar. *2/3 B Larsen & Toubro Gate, near Chinmayanand Ashram, Powai (6692-7777). Daily 7pm-midnight. Until Sun Aug 31.*

### New menu at China House

Chef Jun Hu has created a new à la carte menu with dishes such as lobster, abalone and sweet corn soup, steamed chicken sui mai with sweet and sour sauce, boiled shrimp wonton with pickled green chillies, vegetarian bean curd pancakes, kong pao king prawns with lantern chillies and cashew nuts, wok-fried king crab with ginger, spring onions and shaolin traditional fermented rice wine, wok-fried snow peas with garlic, clay pot braised bean curd with mushrooms and chestnuts, jasmine tea spring chicken from the wood-fired oven, clay pot chicken with smoked bamboo shoots, bean curd and chillies, and Sichuan tenderloin poached in chilli pepper oil and garlic. For dessert there are kumquat vanilla and jasmine milk tea ice creams. China House sorbet in citrus lime and seasonal fruit and chestnut croque en bouche. Signature dishes like Peking duck, boggar's chicken and steamed spinach with mustard sesame sauce will continue on the menu. *China House, Grand Hyatt Hotel, off Western Express Highway, Santa Cruz (E) (6676-1086). Daily 12.30-3pm, 7.30pm-midnight.*

### Pizza Hut upgraded

The pizza delivery chain wants to be much more. Pizza Hut has launched its first full fledged café restaurant in Juhu, with sofas and painted in warm colours with none of the over branding that was typical of the chain. The restaurant has a new logo, tagline ("Stories Happen") and an expanded menu which features jalapeño poppers, chicken and seafood platters, sesame chicken, Florentine fettucine and arabiatta farfalle. Pizzas are now available in a variety of bases such as thin crust and have new toppings. *883/1 Juhu Tara Road, near J49, Juhu (6675-8478). Daily 11am-11pm.*



The new look Pizza Hut

### Shravan menu

Goa Portuguesa, Culture Curry and Diva Maharashtra offers a fasting thali with beet saar, four flour thalipeeth, batata sukha bhaaj, shengdana potato, pineapple rassa, shengdana rassa and dahi chutney with shengada puri, bhakri or vari dosa, and vari masala bhat or sabudana khichdi. Diners can pick from shrikhand or ratali (sweet potato) halwa. A la carte Shravan menu also available. *Goa Portuguesa and Culture Curry, 8/11 A Mile Building, near Hinduja Hospital, T K Kataria Road, Mahim (6730-5598). Daily noon-3pm, 7pm-midnight. Diva Maharashtra, near Goa Portuguesa (2445-4433). Ongoing. Rs 199 per thali.*

### Tarkaari Bazaar

Kebab Korner at InterContinental, Marine Drive is hosting a Tarkari Bazaar during Shravan and Ganesh Chaturthi. The special menu features vegetarian kebabs such as tulsi paneer, achari methi ka phool and Afghani aloo. Main dishes include subz khurchan, diwani handi and noorani kofta. There is also Jain fare, without garlic and onion. *Intercontinental Hotel, Marine Drive (3987-9999). Daily 12.30-3pm, 7.30-11.45pm. Ongoing.*