

INDIA'S LATEST FOOD FADS

We give you the low-down on the newest table trends in
New Delhi ★ **Mumbai** ★ **Kolkata**

guaranteed to get your taste-buds tingling



Fruit pastries
at L'Opéra

NEW
DELHI
goes French

Our pick of the best French restaurants in the capital.

Le Bistro Du Parc

French-Punjabi Naina De Bois-Juzan grew up in Paris, surrounded by bistros, and yearned for something similar in the capital. So, in July 2013, she opened this restaurant in Defence Colony. It follows the concept of bistrology, with a focus on using local ingredients rather than imported products. **Must-try dish:** Pan-fried calamari (www.lebistroduparc.com)

Rara Avis

In 2012, Laurent Guiraud, along with fellow Frenchman Jerome Cousin, opened Rara Avis. The plush restaurant in the GK II area serves classic dishes such as French onion soup, Cordon Bleu (chicken stuffed with ham, mushroom and cheese) and steak tartare. **Must-try dish:** La douzaine d'escargots (snails in garlic-butter sauce) (www.raraavis.in)

Chez Nini

Nira Kehar, a native of Montreal and a graduate of its ITHQ (Institut de tourisme et d'hôtellerie du Québec), started Chez Nini, a white-walled brasserie in 2012. Along with French food, the restaurant also serves Québécoise dishes such as Nini's poutine, where French fries are topped with caramelised onions. **Must-try dish:** Beef bourguignon (www.cheznini.com)

L'Opéra

Frenchman Laurent-Charles Samandari had a hard time finding genuine French breads in the city, which led to the idea of setting up a pâtisserie that would dish out authentic quiches, croissants and cakes. **Must-try dish:** Almond tart (www.loperaindia.com)

AAYUSH SONI

Secret food clubs in MUMBAI

Co-owner Jérémie Horowitz at Café Zoe—one of All Things Nice's host restaurants

The city's gourmands are finding new ways to experience food. Here are four that top the list.

All Things Nice

Describing itself as 'a platform for sophisticated experiences in luxury drink and gastronomy', All Things Nice is the brainchild of sommelier Nikhil Agarwal. It is best known for its Shine Nights, where people who are passionate about gastronomy meet over food and alcohol at Mumbai's hippest restaurants and bars. "They are deeply indulgent and fun—a great place to meet fellow food lovers," says Agarwal. Events range from an Asterix and Obelix-style feast at Café Zoe to a Cognac masterclass. (<http://allthingsnice.in>)

Gourmet It Up

Anyone can book a table at a restaurant and have a good meal, but the Gourmet It Up website has partnered with restaurants and bars to give you something extra. Log in and sign up for bespoke menus, meals featuring off-the-menu items, wine pairings and masterclasses with chefs. (<http://gourmetitup.com>)

Secret Supper Project

This is an anonymous, by-invitation-only project, where a bunch of nameless experts—chefs, decorators, DJs, bartenders—volunteer to put together a six- to 10-course meal, guaranteed to be astonishingly imaginative every time. (<http://secretssupperproject.com>)

Pet Pujaris

When founder, Sushil Cherian, moved back to Mumbai three years ago, he was keen to try all the new city establishments but didn't know many people. From that came a Facebook group that invited intrepid strangers to meet over dinner. Now, Pet Pujaris gather at least twice a month—for a fancy 'Fatka foodie meet-up' and a budget 'Kadka foodie meet-up'. (<http://facebook.com/PetPujaris>)

ROSHNI BAJAJ SANGHVI

Culinary tours in KOLKATA

Food tours are the latest craze in the West Bengal capital. We pick the city's top three.

Kolkata Magic

The organisers say that this four-hour-long tour is about understanding Kolkata's food with the help of an expert guide, rather than having an 'eat-a-thon on the streets'. First, you walk through Lake Market or Maniktala market; then you feast at a beloved local restaurant such as Kewpie's or Bhojohori Manna. (<http://Kolkatamagic.com>)

Calcutta Walks

This culinary tour includes everything from cooking lessons and market visits to feasting on local food. Your session begins with a market meander to familiarise yourself with the ingredients that you will be cooking with and consuming. The class is conducted by a proficient housewife or by some of Kolkata's finest restaurateurs. The feast that follows culminates with an array of Bengali sweets. (<http://calcuttawalks.com>)

Let's Meet Up

This four-hour-long exploration of Kolkata's cuisine starts at Emami Landmark's street stalls for puchkas, jhal muri, lassi and chai. After this, the group heads to Chinatown and the city's famous sweet shops. But these stops are merely appetisers—the tour ends at a proper restaurant such as Oh! Calcutta for lunch. (<http://letsmeetuptours.com>)

ROSHNI BAJAJ SANGHVI



Pork ham choy rice in Kolkata's Chinatown. Below, from left: **Chopping vegetables as part of a Calcutta Walks tour; Vidyasagar Setu bridge, Kolkata**



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