

RESTAURANT REVIEW

A touch of royalty



Collin Rodrigues

When we called to make a reservation at Juhu's newest joint on Wednesday, we got a confirmation immediately. Since Mumbai was being battered by chilly weather, our first guess was that people preferred being at home, and hence eateries were empty. When we reached the place a couple of hours later, a hostess, who stood under a neatly decorated reception counter, welcomed us and escorted us to what turned out to be a completely different from what we had preconceived.

Tanatan is an eatery which is situated at a place that used to earlier house Ruka. For a moment, it felt like we had walked into a palace. Replicas of large authentic bells adorn some portions of the ceiling. The walls resemble those of ancient monuments from northern India; minute detailing completes the look. A fish tank and large bar occupy different sections of the 5,000 sq ft property. A stage for live performances forms the place's focal point.

Our first order was Butter Garlic Prawns (₹600) and Kozhi Ghee Roast (₹325; Mangalorean styled roast chicken). While the prawns were bland and bereft of butter, the chicken was rich and spicy. We followed this with Masala Fry (₹999; fried pomfret) that was cooked to perfection. Our next were Kori Roti Bowl (₹575; Mangalorean styled chicken served with crispy rice roti) and Sunny Side Up Appam with Chicken Sukha (₹575). While the former was flavourful, the latter was a variation of Chettinad style recipes. For desserts, we went in for the Raspberry Sorbet Falooda (₹350), which was like any other falooda that you get at a local joint. We wanted

something called Matka Rabdi Gulaab Jamun, but got Gulab Jamun (₹190) instead.

For some reason, many dishes from the menu weren't being served. Though our orders took really long to be served, the retro, contemporary numbers that were played on the guitar kept us glued to the music. We didn't find anything unique about the delicacies. There was a justification for the steep food rates; it's the price you pay for a palatial ambience. A place, this luxurious, surely needs to spruce up its sparse menu; after all people come here to eat and not for the music and great atmosphere. Overall, it felt like we were at a concert where food was complementary, not the other way around.

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TANATAN-KITCHEN & BAR

Where: 62, AB Nair Road, Opp Novotel, Juhu
Call: 33951583
What's on the menu: North and south Indian cuisine
Alcohol: Yes
Smoking: Yes

AT A GLANCE...

Décor: Elegant, palatial
Food quality: Good
Reservation: Not required
Service: Good
Price for two: ₹4500 (without alcohol)
Rating: ★★★



Barbeque Mushroom



Galoutine



MUSTARD CHICKEN AND BROWN RICE PAELLA

This rice dish is prepared with a red wine deglazed pan, where the wine helps accentuate the flavours of the mustard and chicken.
Where: House of Mandarin, Bandra (W).

WINE OVER DINE

As British connoisseur and writer, Robert Joseph talks about India's nascent wine industry, city chefs and sommeliers give their take on the same

Ruella Fernandes

Cutting into a piece of perfectly-cooked steak, dolloped with a side of mashed potatoes and a handful of blanched vegetables, while gingerly sipping on a glass of crimson Merlot is hardly the kind of dinner we are accustomed to. The concept of drinking wine with your meal is believed to be a Western practice. But that does not seem to be the case in today's day-and-age.

According to Aditya Hegde, owner of Gymkhana 91, Lower Parel, the use of wine in food "is not limited to only European cuisines anymore". In an interview, Robert Joseph, a renowned British wine expert and author of four books, with another one on the anvil — all on wine; spoke about the development of the wine industry in India and how he feels that Kashmir could be the ideal location for producing wine.

LESSONS ON WINE

There are many restaurants in the city that serve wine and have sommeliers to recommend wine that best complements a meal. "With the growth in the culture of wine, there is also an increased demand for sommeliers. India is still novice in its wine-drinking culture. The need of the hour is education about the product, as there are a lot of finer nuances about wine that needs to be learnt, most important of them being the knowledge of the right food and wine pairing," explains Moksh Sani,

wine expert at Living Liquidz, a liquor chain.

Glassware too plays a pivotal role, as they are specifically suited to enhance the flavour of different wines. "Glassware can make or break your wine experience. Certain glassware makers make them to fit grape varieties," says Nikhil Agarwal, sommelier of a wine and spirits consultancy, All Things Nice.

Vishal Atreya, executive chef, JW Marriott Mumbai Juhu, lays emphasis on the role of wine in food, "Certain types of wine also act as a catalyst if used in the process of cooking meat. A small quantity of wine definitely adds a tinge of tang and blends well with the fats in red meat and rich creamy sauces."

A BOOMING BUSINESS

"Even though wine is a new entrant in the Indian alcohol market, which is dominated by whisky, industry insiders expect consumption to rise exponentially, particularly in urban areas," says Dipak Adhikary, head chef, The Good Wife, Bandra (E).

Ashuli Saini, wine expert, JW Marriott Sahar, explains that the increase in wine popularity is, "owing to initiatives such as the Indian Sommelier Championship, among other events, and enthusiasts who wish to become sommeliers."

The inflation in the rising interest in the wine market in India is clearly because of the

increase in the consumption of wine as a beverage and its usage in dishes — both savoury and sweet. "Wine, whether you use white or red, brings out the best flavour in food," says Saurabh Udinia, chef at Kode, Lower Parel.

Also, consumers are well acquainted and have the required knowledge of wine. Hegde feels, "Wine is no longer a niche item. Customers are aware of the varieties and pairings." Saini adds, "Today Indian consumers are willing to pay a price for quality. They have a plethora of options from both domestic and imported wines to choose from."

Here are some dishes that are served at eateries across the city that have used or serve wine (that complements the dish) in their preparations.

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RED WINE POACHED PEAR SALAD

For vegetarians, this salad is ideal, as it has pear poached in red wine, scattered with candied walnuts, arugula, crumbled feta and balsamic dressing.

Where: Fable, Juhu.



LAMB SHANK BLUE CHEESE TRUFFLE BALL

This succulent piece of lamb is slow cooked for 18 hours in red wine.

Where: Kode, Lower Parel.



CORIANDER AND LIME-CRUSTED LAMB SHANKS

This dish uses red wine in its preparation to bring out the flavours in the lamb, with a generous amount of coriander used as garnish.

Where: Smoke House Deli, Bandra (W).

RED WINE CHICKEN

Grilled chicken tossed in veggies with dollops of butter and a splash of red wine and pepper sauce.

Where: Fish N Bait, BKC, Bandra (E).

POACHED SALMON

Salmon poached in a white wine reduction with star anise, which serves as the spice boost.

Where: Doppio, Breach Candy.

AROUND TOWN

CHRISTMAS TREATS

Ring in the festivities with dishes such as Crostini, Wild Alaskan Salmon with Couscous, Barbecued Pork Spare Ribs, Chicken Stroganoff, Roasted Turkey and Mushroom Cannelloni, Rhubarb Blueberry Puff Slice along with drinks including Egg Nog, Mulled Wine, Peppermint Hot Chocolate, and Vanilla Steamer with Cinnamon. At Glasshouse, Hyatt Regency Mumbai, Andheri East, from December 5 to 26, open 24 hours.



DESI TEA PARTY

Enjoy your tea time with the High Chai menu that serves snacks such as Chowpatty Special Bhel, Rasta Masala Toasty, Irani Kheema Maska Pao and Lal Qila Tikka Roll and accompany them with beverages such as Kashmiri Bloom, Kadak Cutting Chai, Charminar Chai. You could also sip into their cocktails such as Janta Bar and Shimla Rum Do. At Bombay Brasserie, Worli, from 3.30pm to 7.30pm.



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