

eat out

# THE CHEFS' LABORATORY

**An experimental cooking space is coming** up in a mill in Byculla. And it's set to become a playground for city chefs to make discoveries and host pop-up events



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A dusty lane leads us to Devidayal Compound in Byculla. A lone, abandoned rail track runs across the road, serving as a reminder of the brisk activity the neighbourhood witnessed during the good old days. A massive wrought-iron gate welcomes us into the compound.

The 11-acre industrial space is home to many warehouses, one of which is Gala no 13, now known as Magazine Street Kitchen. A large wooden entrance leads us into what looks like a MasterChef kitchen, with six state-of-the-art cooking stations, a bakery, a dry storeroom,



■ (From left) Jay Yousuf, Gauri Devidayal and Chef Alex Sanchez, the trio behind Magazine Street Kitchen

and a 40-seater dining area set up with classy wooden chairs and tables. The space can be used by budding

chefs to showcase their talent, by established chefs to conduct experimental dinners or even for food shoots.

Started by the trio behind The Table — Gauri Devidayal, Jay Yousuf and Chef Alex Sanchez — Magazine Street Kitchen has been a work-in-progress for the past two years. "My grandfather used to have a steel manufacturing unit here," says Devidayal. "I think they used to melt ore here," adds Sanchez, pointing to the dining area, where we are seated. Through large glass panes, one can see the massive kitchen below, probably the biggest in the city. The space is named after the street it's located at — Magazine Street, a reference to the firearms industry that took



GALLERY: For more photos of the venue, visit ht48hours.in



■ The dining area can seat 40 guests and overlooks the massive kitchen



■ (From left) The 2,500 sqft space has six fully equipped cooking stations; a small part of the space will be used as a bakery; entrance to Devidayal Compound in Byculla

shape in the '30s and '40s. It was later renamed as Darukhana and, till date, is known by that name.

## NEIGHBOURHOOD AS THE MUSE

Inspired by kitchen rental spaces (where chefs can rent the kitchen for a day) and cooking studios in the West, Magazine Street Kitchen will function as many things all at once. "It can be used by chefs to come and experiment, host intimate dinners, for underground food events or just to test their recipes," says Yousuf. The bakery, which will be called as the Magazine Street Baking Company, will roll out over 30 types of artisanal breads.

The space will witness one of its first few events later this month with Cellar Door Hospitality's Food with Benefits. At this charity dinner, Sanchez and other city-based chefs will cook a meal for guests and the proceeds will go to an NGO. "I liked

the fact that the space has a minimalist look. It will turn out to be a great venue to conduct food pop-ups," says Nachiket Shetye of Cellar Door Hospitality, a company that organises food-based events.

Apart from providing an offbeat venue for food-related events, the trio is also excited to bring focus back to Byculla, a forgotten neighbourhood. "This neighbourhood has a gorgeous heritage aspect to it. We want to celebrate that, which is why we decided to retain its name," adds Devidayal. The other advantage is that the area is accessible from busy centres like Lower Parel and Colaba. "Byculla has the potential to be another Lower Parel. It just needs a few people to come in and take that risk," adds Yousuf, who is working on another F&B project in a 10,000 sq ft warehouse in the same compound. "It won't necessarily be a restaurant," he says, dropping a hint.

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## CHECK IT OUT

Magazine Street Kitchen

● Gala No 13, Devidayal Compound, Gupta Mills Estate, Reay Road

PHOTOS: PRATHAM GOKHALE/HT; SUNHIL SIPPY

event

# CELEBRATING INDIAN WINES

**Get a taste of award-**

winning wines paired with gourmet cheese and fine chocolates this weekend

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In February this year, over a hundred wine connoisseurs gathered to judge over 136 Indian wines from 21 labels. The wines were scored on three criteria: colour, aroma and palate. Over the next few hours, the judges emerged with a list of winners; Soma Brut Cuvée 2014 was judged as the best wine in the gold category, Good Drop's Frizzano Semi Dry 2015 in the silver and Sula Brut Tropicale NV got

the top spot in the bronze category. For the past four years, the Indian Wine Consumer's Choice Awards (IWCCA) has been inviting wineries to participate in the awards and pick the best wines through a blind tasting by consumers.

As a follow-up to the awards, Celebrating India's Finest (CIF) is an upcoming wine tasting event organised by All Things Nice, in association with HT48Hours. To be held at Le Pain Quotidien in Colaba, it will celebrate the winning wines, which will be paired with artisanal cheese and gourmet chocolates, making it a truly indulgent evening. "This year, the winners

## WINE AND DINE

Celebrating India's Finest on June 4, 7.30pm onward

● Le Pain Quotidien, Colaba

For tickets, visit bookmyshow or call All Things Nice

● 98206 98883

PHOTOS: SHUTTERSTOCK; ALL THINGS NICE



■ Le Pain Quotidien, Colaba; (right) wine enthusiasts at the event last year



Vineyards.

Apart from helping consumers make an informed choice, events like CIF also help the wine industry overcome challenges such as lack of knowledge among customers. "I have seen big progress since I came to India, almost 10 years ago," says Cecilia Oldne, vice president (marketing), Sula Wines, adding, "The wine list has gone from one white and one red to 30 different varieties. People know and appreciate their wines. The quality of many wine producers is of international standards — and there is a consistency too."

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