

TRAVEL ONE
BITE AT A TIME

eat

CHEF HEMANT OBEROI 70

MAI BAO 71

WORLD MEETS INDIA GURUGRAM

When local meets global, the dining experience promises to be like no other

Marking Michelin star chef Atul Kochhar's much awaited comeback to the land of culinary magic is this modern Indian, uber-chic restaurant—SAGA: Cuisine of India. With a hard-to-miss glistening façade and one of the tallest bar displays—as high as 40 feet—the restaurant is all about stories. Right from its interiors to the seating arrangement as well as the uniforms, each element has a tale to tell.

And when Chef Kochhar is involved be assured that something larger than life is coming your way. Chef's curated menu hits too close to home but also does not completely do away with a contemporary spin. With familiar flavours from all across the country, the menu traverses across land and sea alike and eventually diversifies into a burst of flavours. We recommend starting off with the Garhwali *Kaith ki Kachari* and *Kandmoof*, moving on to *Khari Paneer Tikka* and going all out with the *Punjabi Saag Paneer* and *Himachali Sapu Vadi*.

And that's not all when it comes to stealing the show. Akhilesh Sheoran, the bar manager, also spins up some signature SAGA cocktails that draw inspiration from the length and breadth of India and seamlessly blend with the overall experience.

Vishal Anand's brainchild exudes a modern Indian vibe by day that fades to make way for a chic evening spot and eventually possesses the ability to transform into a party outpost as soon as the music soars high. Gurugram definitely has a bang-on entrant in its culinary space!

» Keep an eye out for the fusion desserts that will quite literally leave you spoilt for choice

— SIMRRAN GILL