

The Saga of tasteful treat by Michelin Star Chef Atul Kochhar

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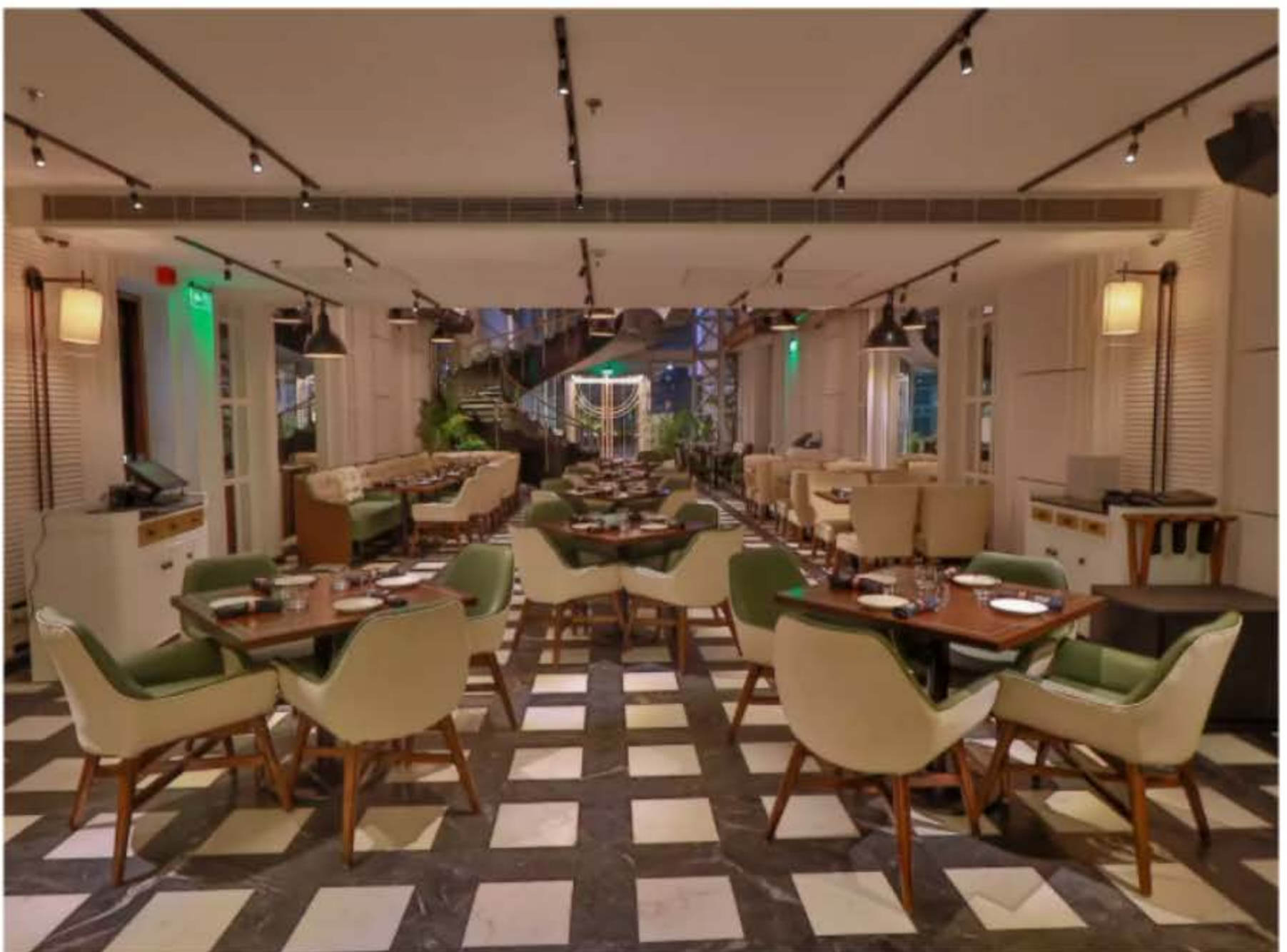
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Whenever we talk about Indian regional cuisine, there is a story behind its curation and flavours. If we tell you that now you have a destination in Delhi/NCR where progressive Indian cuisine is being served and there too, every dish has a story, will you believe? Well, you have all the reasons to do so, because [Michelin Star Chef Atul Kochhar](#) and restaurateur Vishal Anand have joined hands

and opened SAGA: Cuisines of India in Gurgaon that is spread over two levels and has an alfresco section.

Recently opened for public, this new talk of the town is not only grabbing eyeballs for its tasteful menu, but for the 39.5 feet tall bar display, which claims to be the tallest bar display in the world.



SAGA, as the name suggests is all about stories of dishes and drinks that are tastefully curated by Chef Atul and his team. As you settle down, the servers' classic outfit will draw your attention and the credit for the same goes to ace fashion designer Raghvendra Rathore.

According to Chef Atul, here the idea has been to present Indian food in an interesting way, where the original story of the dish is kept alive and is presented with a pinch of modernity.

Some of the signature dishes that you can't miss here are Garwhali Kulth Ki Kachori, Khari Paneer Tikka, Dal Moradabadi, Punjabi Saag Paneer, Khade Masale ki Boti, and Crab Milagu. For us, the sure-shot hit was Dal Moradabai that comes in a pie crust and is topped with coarsely ground spices and a dollop of desi ghee. As we could not settle with one serving of this, it surely reminded us of the key mention by Chef Atul which says, "SAGA serves a spread of progressive Indian cuisine by amalgamating the global techniques and ingredients with the flavors and traditions of India."



And for us, the evening ended with a dessert board loaded with Plum Cake, Panchamrit Ice Cream, Dare Treacle, Wheat Halwa, Agra ka Petha, and Bengali Brulee.

So, are you ready to soak yourself in the unique ambience of 190 seating space, nestled at Golf Course Road that turns into a high-energy bar with the best live gigs on weekends?