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Michelin Star Chef Atul Kochhar launches the much-awaited ‘SAGA: Cuisines of India’

The duo, Chef Kochhar and Vishal Anand, have come together with an aim to curate an experiential fun dining experience, which will feature grand interiors, a contemporary menu, and an iconic bar with the most unusual design

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Gurgaon recently witnessed the launch of modern Indian restaurant, 'SAGA: Cuisines of India' with one of the tallest bar displays in the world. A venture by Food & Beverage Entrepreneur Vishal Anand in partnership with Michelin Star Chef Atul Kochhar, opening of SAGA saw a mega comeback of Chef Kochhar to India.

SAGA, which is located on the Golf Course Road in Gurgaon, is a 190-seater restaurant spread over 2 levels and alfresco. The duo, Chef Kochhar and Anand, have come together with an aim to curate an experiential fun dining experience, which will feature grand interiors, a contemporary menu, and an iconic bar with the most unusual design.

The innovative menu with delicacies having tales of its own has been designed by Chef Kochhar, in a way that the local ingredients and traditions of India are retained, despite having an offering of global flavours, too. Chef Kochhar, by means of this menu, has tried demonstrating a confluence of dishes that have left a strong mark across the globe, either due to its taste, flavors, ingredients, or techniques or the story that has travelled with the dish.

“The wait has finally come to an end. Through SAGA, we want to redefine the dining and drinking experience for guests in the NCR belt. We wanted to offer our patrons with a brand-new spot to relax, unwind, and party, and what better than a restaurant that gives the

perfect view of the setting sun and the glittering stars in the night sky. SAGA serves a spread of progressive Indian cuisine by amalgamating the global techniques and ingredients with the flavors and traditions of India. We're hopeful our customers will appreciate our ambiance and the authenticity of our food", shared Chef Atul Kochhar, on the opening of SAGA.

To provide an experience and appearance that aligns with the ambiance, Vishal Anand added a fun element to dining experience by getting the uniforms designed by ace fashion designer, Raghavendra Rathore. Every piece of uniform has been designed in a way that it narrates the story of the Indian heritage, while also creating premium looks for the staff.

Speaking on the opening of SAGA, Vishal Anand, Founder, Moonshine Food Ventures said "Saga was a very challenging project but finally we have been able to create a space which is not only an architectural marvel but it will take you to a never before culinary experience. Saga is a reflection of the richness & warmth of Indian culture which is now being spoken the world over".

In terms of the interiors, guests are going to get a chance to experience opulence with the blend of comfort, all of which started as a special project and has now become nothing less than an architectural benchmark in itself. The tall ceilings and wide-area appear like spaces from Paris or Rome.

The seating area, whether it is on the ground floor, upper-level, or the alfresco section, has been cleverly planned to offer the finest view of the exteriors, the outlet, as well as the band playing at the altar.

['SAGA: CUISINES OF INDIA' \(/tags/saga-cuisines-of-india\)](#)

[MICHELIN STAR CHEF ATUL KOCHHAR \(/tags/michelin-star-chef-atul-kochhar\)](#)

[HOTELIER INDIA NEWS \(/tags/hotelier-india-news\)](#)

[VISHAL ANAND \(/tags/vishal-anand\)](#)