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## Michelin Starred Chef Atul Kocchar marks India comeback with SAGA

*He will be collaborating with Indian restaurateur Vishal Anand and together they plan to introduce an experiential fun dining restaurant named SAGA*

Sakshi Singh Updated: February 21, 2020, 17:30 IST



**A**fter the successful launch of [Kanishka](#) in London, [Michelin Star Chef Atul Kochhar](#) announced his comeback to India. He will be collaborating with Indian restaurateur [Vishal Anand](#) and together they plan to introduce an experiential fun dining restaurant named [SAGA](#). The experiential joint will come up on the Golf Course Road in Gurgaon. Kochhar and Anand have envisaged SAGA on a grand scale, with a seating capacity for 175 diners spread over two levels and Alfresco. It will boast of an iconic design with one of the tallest bar displays in Asia. The restaurant is slated to open its door in May.

The Oxford Dictionary defines 'Saga' as "a long story of heroic achievement" and Kochhar's SAGA doesn't drift too far away from the definition. Through SAGA, the celebrated chef wants to tell the story of foods from faraway regions of India. "It will be an experiential fine dining place, where every dish will have a story to tell. The dishes have been taken from regions lesser known in India. For instance, while we were doing Tripura Chicken Curry, we reached out to the royal family of Tripura and learned the authentic way of cooking it," Kochhar elaborated.

"SAGA is an amalgamation of iconic design, finest food and beverage and wholesome entertainment. It promises to lift the dining experience in NCR" said Vishal Anand, Partner, Moonshine Food Ventures. SAGA may not remain limited to NCR for long as the duo plan to take the brand overseas and to other cities of India.