

The
Connoisseur's
H a n d b o o k
ON EATING OUT

Durga Das Publications Private Limited

PREFACE

Dear Connoisseur,

In the centuries since he came into existence, man has proved that he can live without clothes and shelter but not without food. From food gatherer to food producer - man's journey has indeed been long. And the changes have also been plentiful. For, food has no longer remained a mere necessity, but has evolved into a work of art, lovingly sculpted and knowledgeably eaten. Communal eating, manifested by restaurants have no doubt played a major part in this evolution. But, restaurants have also brought with them, increasing choices. The question is no longer what to eat, but where, how much and at what price.

Through this book, we aim to provide an answer to some of these questions and also provide an insight into some of the best restaurants that make up the culinary scene in Delhi.

We sincerely hope that our efforts will be appreciated and you'll enjoy reading what we have compiled.

Happy Restaurant Surfing!



C . O . N . T . E . N . T . S

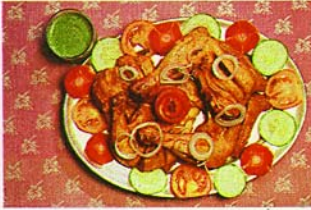
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ANDAAZ

Most hotels have restaurants, but only a few have an *Andaaz*. A thematic study of Indian womanhood, *Andaaz* at the *Vasant Continental* is a multicuisine restaurant, which blends warm interiors with a delightful ambience, that has women as its central theme. An attached terrace and a live band during evenings make *Andaaz* a perfect venue for romantic candlelight dinners.



Lunch time at *Andaaz* is buffet time and an array of delicacies elaborately prepared are spread out on the buffet counters.



Shaan-e-Andaaz is the *shaan* of *Andaaz* and has an assortment of *tandoori* mix grill, consisting of succulent pieces of boneless lamb, marinated in an authentic *Parsee* masala along with

barbecued, creamy mild flavoured *Chicken tikka* as well as juicy and spicy *Fish mince kababs* served on a sizzler. Other specialities include the Bengali style *Chinghri Jhal*, *Korma Achari* and the *Lali Murg*, which is a dry and spicy chicken speciality of the South.

Address : Vasant Continental, Vasant Vibar.

Location : First Floor.

Contact Person : K. C. Dua.

Telephone : 6148800 extn. 2130.

Approx. cost for two : Rs. 500 + Taxes.

Credit Cards : All major cards.

Hours of Service : 1230 - 1500 - Buffet Lunch only;

2000 - 2300 - Dinner

ANKUR

Almost five centuries ago, lived the Mughals. They had a life-style which was unparalleled in its luxury. Their cuisine, too was like their life-style- elaborate and rich. Five centuries later, this cuisine still exists, although in a modified and subdued form. Only a few restaurants have managed to retain the authenticity and glory of this royal cuisine in perfect detail : restaurants like *Ankur* at *The Village*, for example.



Open the menu here and you'll be engulfed by a variety of delicious choices from an array of gourmet Indian dishes. Tender morsels of delicious meats, cooked in rich sauces, made from exotic condiments and wholesome and mouth-watering garden fresh vegetables - all these are featured in the form of



various tempting dishes. Take your pick and have a great Mughlai treat!

*Address : The Village Restaurant Complex, Asian Games Village,
Siri Fort Road. Telephone : 6492348/3945*

Contact Person : SK Khanna

Avg. cost for two : Rs. 400

Credit cards : All major cards

Hours of Service : 1230 - 1500 -Lunch ; 1930 - 2330 -Dinner