



**Where** Kantilal & Co. Estate, Sakinaka, Andheri (E)  
**Meal for two** ₹550 (without alcohol)  
**Alcohol served** No  
**Contact** 61270927/61270928



Jaina Kumar | HRM



>> The interiors and ambiance of Kailash Parbat have a feel of a fine dining restaurant (above). The various chaat offerings are a must try (top right). Opt for their Indian desserts such as the Gulab jamun (bottom)

# SUPER SNACKS

**Rhea Dhanbhora** samples the fare at the new **Kailash Parbat** in Sakinaka to see if it measures up to the rest

You've probably seen the signs across the city and have even had a taste, but let's clear one thing up. If you see a red sign, you're not at the Kailash Parbat we're talking about; so look out for the purple and green logo. These are actually two different restaurants and if you've visited both, you'll instantly be able to tell the difference. Not knowing they were different however, we reached the new Sakinaka outlet with our own notions and were pleasantly surprised from the moment we pushed open the glass doors.

Kailash Parbat's white and grey interiors remind you of fine dining as it doesn't exactly spell chaat. The music is barely above a whisper, so there is a cheerful buzz from the families that pour in after 8pm. The menu will leave you a little confused

with its additions (only at their Sakinaka branch) of Oriental and Continental fare, but we suggest you don't miss out on what they've been known for since the start of the brand in 1952.

The Paani Puri (₹60) we ordered was out of this world! The tamarind chutney was a bit sweet for my liking but the paani was so well-spiced and chilled that we couldn't get enough. The puris are also delicious and are made in-house. Believe me, you can taste the difference. We couldn't decide what chaats to opt for next so we chose the Chaat Platter (₹215), which included a delicious Sev Batata Puri, a surprisingly good Crispy Corn Basket (with onions, tomatoes and pomegranate seeds that it could have done without) and Dahi Puri that wasn't too great. There was also an

interesting preparation of wafers, doused in chutney and spices.

We then decided to try one of their house specials, the Chole Bhaturas (₹150/180), but it was a bit disappointing. You can choose a variety of bhaturas and we sampled all, out of which the cheese and masala were our favourites. But, while the bhaturas were soft and fluffy, the chole didn't hit the mark.

The restaurant is also known for its Sindhi food. The Sai Bhaji (₹199) was delicious, the flavours well-blended with none of the leafy greens overpowering the other. The Sindhi Curry (₹125) was good and the Koki (₹125) met expectations.

We steered clear of the Continental food but we did want to try the Oriental menu. The Thai Curry (₹185) was slightly too thick but tasted good. The Paneer with Three Peppers (₹219) however, was so-so and could have passed off as an Indian dish.

Desserts are also good as everything is made in-house. The Kulfi Falooda (₹105) is a mix of rabri, ice cream, kulfi and falooda. But, if you've got space for just one dessert, opt for their Indian desserts. Made with in-house mawa, the Gulab Jamun (₹85) was soft, melt-in-the-mouth and not too sweet, even though it was doused in sugar syrup.

The food at Kailash Parbat surprised us, in a good way. There was one thing that stood out... the chaat. From the chutney to the sev and puris, everything was top notch. It might be more expensive than your local bhelwala, but you can be assured of the hygiene and quality.

## A setting by Silverspoon

**Silverspoon** is unlike other catering services for a number of reasons. **Priyanka Singh** tells you what sets them apart

Joshua D'souza and Neha Manekia, founders of Silverspoon Gourmet, have spent years working in the luxury hospitality industry. Then why not start with a restaurant instead of a catering service? The answer was a no-brainer according to Neha. She tells us that they came up with a catering service simply to fill the gap in the catering industry when it comes to the kind of gourmet services that they provide.

Silverspoon Gourmet started 10 months ago, providing a refined fine dine catering service experience as their focal point. From traditional Continental and American-style breakfast dishes, elegant canapés and classic tea sandwiches to decadent desserts, Silverspoon Gourmet claims to bring a touch of Indian hospitality accompanied with international gourmet standards to everything that they take on. The company specialises in gourmet European cuisine, with offerings that range from cocktail/ buffet parties, multi-course meals, corporate catering, special services and gourmet gifting.

While the other aforementioned services are self-explanatory, their special services means that they often partner with local and visiting sommeliers for wine, whisky, tea, cigars and coffee sessions. Being experts in their own field, they are always delighted to hold interactive sessions with you and your guests. If



>> Silverspoon Gourmet provides a refined fine dining experience with intricate detailing in their food presentations



you approach them for any such event, you need not worry about the details of planning such sessions as they take care of small scale events as well. In fact, they are probably the only catering service that offers to serve a meal for a couple!

There are mainly three facets that set this catering firm apart. Firstly, every dish will have intricate detailing and a high standard of presentation that you don't expect most catering services to offer. Secondly, they do not serve very large scale events, the maximum count being 250. They also don't shy away from catering to the requirements of a group as small as a duo. Thirdly, apart from the presentation, they pay special attention to service. Unlike other catering services that employ kitchen helpers to be at the event, here they make sure that even the chef is present at an event throughout. And for the presence of the chef, the customers are not made to pay extra charges.

Silverspoon Gourmet's catering services are for you if you and your guests are a bunch of discerning food enthusiasts who believe that good food is not just about pleasing your taste buds, but a much more elaborate affair.

Contact them on [www.silverspoongourmet.in](http://www.silverspoongourmet.in)