

>> Tea-A-Me offers teas for every mood



Photo credit: Karl Dhanbhoo

Price ₹125 to ₹200
Where www.teameteas.com

MY GOODNESS, TEA!

Finding the perfect cup of tea to suit your mood can be a challenge. **Tea-A-Me** is a good place to start looking, says **Rhea Dhanbhoo**

Tea snobs, aficionados and connoisseurs have one thing in common — they're all looking for good tea. With Tea-A-Me's new range, they may finally find it. The moods on each sachet make choosing your tea all the more fun, so when I was given the beautiful black box I couldn't wait to get started. Here's a flavour breakdown:

GREEN

What it says: Purify
What we think: After a heavy meal, this tea is perfect, but it does little to compete with other varieties. It's more affordable than my favourites, but too airy on the palette.

HONEY LEMON GREEN

What it says: Renew
What we think: This was by far, the most disappointing tea. Honey and lemon is usually a delightful combination, but this one had a strange, synthetic aftertaste.

MINT GREEN

What it says: Revive
What we think: If a heady mint is what you're looking for, this tea is a good choice. It's a little too sharp for my taste, but since I'm not fond of mint in general, this may have been more of a personal preference.

KASHMIRI KAHWA

What it says: Uplift
What we think: Kahwa in a tea bag? I was suspicious, but it wasn't a hoax! It's best without milk and is light, airy and flavourful — staying true to its uplifting tag.

JASMINE GREEN

What it says: Soothe
What we think: This tea tastes faintly of jasmine, but not enough to soothe. It's a quick pick-me-up but failed to impress as much as I expected it to.

MASALA

What it says: Indulge
What we think: While masala tea is usually enjoyed with milk, I urge you to try this yummy blend of spices black, with just a hint of sugar. The rich blend makes good on its promise to indulge.

CARDAMOM

What it says: Charm
What we think: There's no doubt this tea is richly spiced and the cardamom adds a delectable bite. But, the name might be misleading, because I wasn't particularly charmed.

GINGER

What it says: Charge
What we think: This is a gnawing ginger flavour that refuses to leave the roof of your mouth long after you're done — and I mean this in a good way. It gives you a boost of energy after a long day, is flavourful, full-bodied and a must-try.

CHAMOMILE

What it says: Unwind
What we think: Chamomile is a delicate flavour and not always a hit in your tea cup. Luckily, this blend strikes a balance. It's not one of the best, but it will help you get a good night's sleep.

APPLE CINNAMON

What it says: Embrace
What we think: I usually detest apple tea, so I wasn't looking forward to this tea. However, one sip later I was a convert. The cinnamon overpowered the apple, making it spicy, with only a slight hint of sweet. However, it's caffeine free so it won't give you the kick you're looking for.

CRANBERRY APPLE

What it says: Cheer
What we think: This was not as cheery as it claimed to be, but it was a soft blend of enjoyable flavours. The tart cranberry helps balance the sweet apple. If you're looking for caffeine hit, skip this one.

EARL GREY

What it says: Inspire
What we think: While this bergamot flavoured tea was a good blend, it's not a favourite. I could be biased about certain Earl Grey types, so this didn't quite do it for me.

LEMON

What it says: Refresh
What we think: Unlike most black lemon blends, this has the perfect lemon hit, making it one of my favourites. It's just tangy enough without being too acidic, but tastes terrible with milk.

ENGLISH BREAKFAST

What it says: Wake up
What we think: I'm not usually a fan, but this did well, because it wasn't as weak as teas that masquerade as this robust flavour. It does give you a good shake.

ASSAM

What it says: Energise
What we think: There's a reason Assam tea is revered, and this tea was also delicious. It may not be as authentic as you'll get off an estate, but it's definitely the closest you will get in a tea bag.

DARJEELING

What it says: Elevate
What we think: Fruity, floral and just as flavourful as it's meant to be, this was good on its own and even better with a hint of lemon. I didn't like it with milk, but the flavours are strong enough to peek through anything brilliantly.

TULSI GREEN

What it says: Restore
What we think: This is surprisingly good tea, with the tulsi blending in beautifully. It's light, but with a definite kick.

OFF THE MARK!

Café Nemo does have a cute, likeable name, but the food is far from outstanding, says **Shirley Mistry**

When I first heard about Café Nemo, it was from a couple of friends who were raving about how quaint and quirky it is. Dismissing them as the usual, excitable suspects who throng to any new eatery that Mumbai has to offer, I put off my visit, wanting to wait till the buzz had subsided. However, when I was asked to review it, I wanted to know what the big deal was. With a name that instantly reminded me of the adorable animated character, I was piqued.

Tucked away in Worli village, Café Nemo is slightly hard to spot if you aren't looking for it. Nestled in what was an erstwhile residential bungalow, the yellow exteriors are certainly inviting. Step in, and a warm, contemporary atmosphere greets you. Diving right into the menu, we decided to start off with the Thai Bloody Mary (₹455) and Southern Exposure (₹537). The bloody mary is a spin on the usual recipe, with the addition of Thai chillies, kaffir lime and galangal. In all honesty, it tasted like watered down tomato juice, lacking all three classic ingredients and even the vodka! Southern Exposure fared better, with the gin, lime, celery juice and sugar making it a refreshing drink. We also tried the Ay Caramba! (₹537) which is a blend of tequila, lime cordial and chipotle honey. The flavours just didn't work in this cocktail, making it hard to finish. Although the menu says that they use 60ml pours of alcohol in all cocktails, they all lacked the boozy punch you would expect. We were also disappointed that several other cocktails that we wanted to try weren't available that day. We paired our drinks with two bar bites — the Candied Bacon (₹306) and the Chilli Cheese wantons (₹248), both of which were exceptional. The bacon was crisp and candy coated, whereas the cheese filling in the parcels was well spiced, with the crunchy filo casing making for the perfect contrast.



Where Thadani House, 329/A Worli Village, Opposite Indian Coast Guard, Worli **Meal for two** for two 2,000
Alcohol served Yes (pint starts at ₹207)
Contact 30151246

We also tried the Roasted Pumpkin and Feta Salad (₹286), where the pumpkin and feta were both in short supply, while the Pepperoni pizza (₹589), had a sour, flavourless sauce. We then tried the Loaded Black Bean Dip (₹364), Caramelised Pork Ribs (₹416) and Hot Truffled Shrimp (₹485). The black bean dip was average and the meat flaked off the caramelised pork ribs beautifully, but it was doused in what tasted like bottled sauce, leaving behind a rancid, vinegary taste. The shrimp came in a flavourful broth that we soaked up with chunks of crusty bread. Although stuffed, we sampled the Chicken Seoul Bowl (₹537) and Crispy Pimiento Chicken (₹485). The Seoul Bowl was inedible, with the promised chilli, peanuts and fried shallots missing from our bowl. The crispy chicken was below average, with no flavour shining through. However, the corn mash was delicious, airy, light and perfectly seasoned.

Put off by the Seoul Bowl, we were sceptical about dessert, but bravely ordered the Dark Chocolate Pot De Creme (₹286). It was rich, velvety and decadent all at once. With every mouthful offering a chocolatey experience, it is the only thing that I'd go back to Café Nemo for.