

« GRAB A BITE POETRY OPENS IN BANDRA

IN RHYTHM

Rhea Dhanbhora pops into Poetry for a quick bite, just to see what all the fuss surrounding this new café-patisserie in Bandra is all about

*My love when I look at you
All demons and angels run
Towards me with sage and wine*
—Rune Lazuli

That's what greets you first in a little blue box as you flip open a pretty, pastel paper menu in this quaint new eatery. The verse fits with the café's moniker, and fans of Love & Cheesecake are going to be thrilled about this one. The brand is bringing you more of its signature sweet treats and a dose of savoury specials. They've just launched Poetry, a charming space that sent out the cutest goodie boxes to announce its opening. Here's a brand that really cares about its packaging, and it works!

I popped in unannounced on a weekday evening, happy that something so charming was just a short ride away from the office. Glass tables and sofa seating, pretty desserts and dangling lights — the romantic aura they promise does soar gently through the two-level dessert bar. The paper menu draws you into the rhythmic theme of the space even after the introductory poem, with the origin story that most menus are doing these days, carefully crafted by (or on behalf of?) chef Amit Sharma.

I decided it was fitting to start with a buttery Croissant as I waited for the food I'd ordered as takeaway, with an Americano (₹100) on the side. Take a look at their menu and then tell me if you can resist taking home some of the treats! Unfortunately, the coffee left me disappointed. Maybe it's a better idea to try their juices or smoothies. The croissant was a dream — melt-in-the-mouth and flaky. Still waiting and with all the treats on display in front of me, I couldn't resist ordering another little bite, picking a delicious-looking Cinnamon donut from their display tray (check what they have on offer when you visit). However, while the cinnamon sugar sprinkled over the top was delicious, it was too chewy.

My pretty paper takeaway bag included a sinfully cheesy Croque Monsieur (₹385) on an indulgent brioche, a Quinoa & Fresh Vegetable

Try the delicious savoury quiches and tarts at Poetry



Step into Poetry and experience the romantic settings and delicious desserts

The Diplomatic Mousse was beautifully presented

Salad (₹315) that I loved, but may have enjoyed more without the pomegranate, and a delicious smoked salmon and cheese bagel, the New Yorker (₹420). I settled on an NY Style Cheesecake (₹160) for dessert. I loved everything about it, except the cookie base, but only because I favour a more buttery one. On a second visit for a sweet fix after dinner, I also

tried the Tiramisu (₹150) — good, but not great — and the spectacular Lemon, Brownie and Red Velvet cheesecakes (₹160 each).

For the concept (soups, salads, sandwiches, small plates... what's not to like?), the name (that I'm particularly fond of), friendly service (servers are aware of what they've got in store and chef Amit has been there and actively involved on all



my visits), presentation (such cute dishes!) and the menu, Poetry gets full marks. However, maybe next time I visit they'll have more coffee on offer and fix a few wobbly table legs! Prices can be a bit steep, but presentation and food quality more than makes up for it. However, don't go here expecting a budget snack, unless you're sticking to a beverage and croissant.

I didn't have a full-fledged meal, but that gives me more of an opportunity to visit again for more. (Poached Eggs & Avocado? Hot Chocolate? Fondue? Yes please!) Watch this space!

Where Pali Darshan, Junction of 16th & 33rd Road, Linking Road, Bandra (w)
Contact 9819935135

« CHECK IT OUT
MARATHI THEATRE FESTIVAL AT NCPA
WATCH IT ALL!

This August, the NCPA will play host to the 7th edition of its annual Marathi theatre festival, Pratibimb Marathi Natya Utsav. The five-day festival will present new plays by renowned names in Marathi theatre and will open with the play Don't Worry Be Happy, written by Mihir Rajda. The play revolves around the lives of a typical urban couple, Akshay and Pranoti, and addresses modern marriage woes such as infertility and extended family issues with a touch of gentle humour. Deepa Gahlot, head of programming theatre & films, NCPA, says, "Marathi theatre has time and again proved to be an indispensable gem of Indian performing arts. Since we started Pratibimb in 2010, some beautiful stories and performances have graced our stage. This time around too, we have a variety of plays that will appeal to a wider audience." Other plays at this festival that you must not miss include *Khidki* and *Ha Shekhar Khosla Kon Aah?*, so book your spot now.
When August 5 to 9
Where Experimental Theatre and Godrej Dance Theatre, NCPA
Contact 86223724

« CHECK IT OUT
TRUFFLE FESTIVAL AT THE GOOD WIFE
FOR THE LOVE OF TRUFFLE!

Enjoy the delicious new truffle menu at The Good Wife, where each dish is vigilantly paired with an exotic selection of wine. This specially created menu will make your evening even more memorable by surrounding you with good food, good spirits and good vibes. Pick from a selection of mouth-watering appetisers such as the Poached Salmon with Truffles and Shrimp and the Tenderloin Carpaccio with Truffle Salsa. The main course will add a different dimension to your meal with Leeks & Shiitake Risotto with Truffle, Filet Mignon with Truffle and White Beans Ragout and Truffle Ravioli. So, go ahead and nibble your way through the platter of these truffle delicacies and celebrate the festival of this diamond of a kitchen.
When Up to August 7
Where The Good Wife, BKC
Contact 40109433



Celebrate your love for truffle at The Good Wife

The open kitchen concept is enjoyed by both the chefs and the customers of Kaboom!



The Chicken Burger had a soft bun with a juicy patty

« TRIED & TESTED FOOD REVIEW

BOOM. SHAKE. DROP

You don't need a silver fork to eat good food — it's evident as soon as you take a bite at Kaboom! discovers Pearl Mathias

We all know that the next best thing to eating food is talking about it. And we've done our fair share of that, but then there are those who love food so much, they think about it in a beautiful way that is ultimately articulated in what they present to you, like Yohaan Dattoobhai from Kaboom! If you've been to their Ballard Estate joint, you'll know how their menu works. If not, well, I'd have to visit them every day of the week to tell you more. Why, you ask? They have different cuisine on offer from Monday to Friday, as well as different dishes every week. So, in short, you'll never run out of food to taste here.

A PERSONAL TOUCH

What I loved the most was the cosy vibe that instantly makes you feel comfortable. Their décor is reclaimed and reused, and imparts an industrial feel as opposed to the café style ambiance at Fort. Their forks and bowls are also made of recycled materials. Brownie points in my book! I was taken by their open kitchen space — not a concept you come across too often. I was buzzed as soon as my order was ready and went over to collect it. This gives consumers a chance to interact with the hands that make their food.

TIME TO TASTE

In the words of Julia Child, "The only time to eat diet food

is while waiting for the steak to cook." And so, we began with the salad of the day. I happened to drop by on a Tuesday — Italian day. The Rucola Salad (₹170) was loaded with juicy cherry tomatoes and garnished with lemon olive oil dressing. We also had the Farmers Grain Bowl (₹200), which had a quinoa base and was filled with grains and nuts, in addition to the fresh vegetables. A bowl of this power-packed salad is sure to get you through the day. It's a common notion that people can't usually tell the difference between regular and farm-fresh ingredients, but Yohaan told me how we tend to underestimate the Indian palate, which is sensitive to these flavours and quickly picks up on them. I then tried the Vegetable Panini Grilled Sandwich (₹230), which had delicious, stringy mozzarella, Italian basil and grilled tomato. It was an absolute delight for a cheese lover like me to simply watch the molten cheese come apart. Their patrons were glad that the Jerk Chicken Sandwich (₹150) is on their all-day every day menu, and so were we once we bit into it. The delicious chicken cooked in homemade Caribbean jerk sauce between grilled bread is the perfect tea-time snack, with a side of their fries, of course. We also tried the Chicken Burger (₹250), which had a delicious, soft bun and meat that was really chunky and juicy. I loved their Aglio Olio pasta (₹230), which wasn't just the classic you'll find everywhere — it was loaded with chicken and was quite sumptuous.

SWEET TREAT

We couldn't wait to try their desserts and suggest you save the Nutella Toastie (₹120) for a cheat day. It's loaded with nutella — a dose of chocolate to lift your mood. I was surprised to see Banana Bread (₹120) on their menu. It's one of my favourite desserts, but you don't come across it very often. There are many variations of the dish, but I liked the hint of cinnamon here. We also tried the Classic Chocolate Chip Cookie (₹100), but I'd pick the Peanut Butter Cookie (₹100), made with in-house peanut butter and zero preservatives. What stole the show was the Olive Oil Cake (₹120) — it was flawless (and flourless) and is perfect for vegans. The flavours combine beautifully as it melts in your mouth and we couldn't resist digging into it for another mouthful before swallowing the first.

It's strategically located, so office-goers should definitely hop into the eatery either for lunch or dinner. And, based on your cuisine choice, you can visit on a Monday for Chinese, a Tuesday for Italian, a Wednesday for American, a Thursday for Middle Eastern and a Friday for Arabian delicacies. So, head over to Kaboom! For breakfast, lunch or a quick evening snack and we promise you'll be surprised.

Meal for two ₹1,000 **Alcohol served** No
Where Trade World, 13/B, Kamala Mills Compound, Lower Parel **Contact** 22614489

« CHECK IT OUT MONSOON AT MYRAH

MONSOON THERAPIES

Monsoon is a fabulous time for cleansing not just the body, but your soul as well. The rains and dampness cause you to look and feel dull. Myrah Spa brings you spa therapies that will help you rejuvenate. At Myrah, constant care is taken to make sure that every season brings along a sense of relaxation. Pamper yourself with their Wellness Massage therapies, which use a special monsoon blend of aromatherapy oil. You could also opt for their salt and sugar based body polishes. If you're in the mood for some extra caring, book their lounge getaways, which are a relatively new trend. Let them whisk you away for a spa getaway and you'll forget your monsoon woes in no time.

When Ongoing
Where 11 Palm Spring Society, Behind Juhu Shoppers Stop, JVPD Scheme; and Meghdoot CHS Ltd, Ground floor, 95-B, Netaji Subhash Chandra Road, Marine Drive
Contact 9820040002/ 9820904497



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