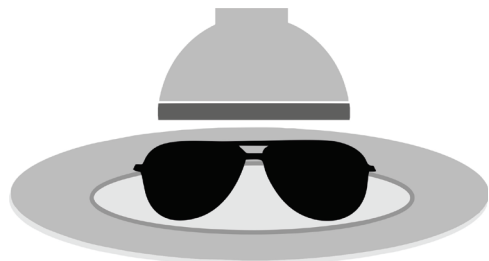


Radhika Khandelwal, Chef-owner of Shahpur Jat's famous Ivy and Bean, has opened a second restaurant — Fig & Maple — a *bijou* place in the heart of South Delhi. After winning the hearts of numerous Dilliwallas with her first venture, her second venture into the world of restaurants has found home in GK-II M-Block Market, and is pretty as a picture with both indoor and outdoor seating. With Fig & Maple, she also brings her 'fresh, seasonal and local produce rather than canned and processed food' attitude to the enclaves of GK II.

Naturally, FNL Secret Service was quite intrigued by this venue that has lately been the talk of the town. So on a balmy Thursday evening, four agents from team FNL made a 9 pm dinner reservation for the obscure undercover operation. First things first! — Parking was not an issue because it was a Thursday night. Come Friday or Saturday night, finding a parking spot can get a little tight, just like it usually does during the day.



Chicken & Cheddar Sandwich



**SECRET
SERVICE**

FIG & MAPLE

By Avantika Bose

Location and Parking: 3/5
Ambience: 3.5/5
Service: 4/5
Food: 3/5
Pricing: 4/5
Overall Score - 3.5/5

ALL FNL SECRET SERVICE REVIEWS ARE ANONYMOUS IN NATURE. ALL MEALS DURING SUCH REVIEWS ARE SOLELY PAID FOR BY FOOD AND NIGHTLIFE. WE DO NOT INFORM THE RESTAURANT/ESTABLISHMENT ABOUT OUR VISIT, NOR DO WE REQUEST FOR ANY DISCOUNTS. THIS IS A FULLY INDEPENDENT REVIEW, VOID OF ANY THIRD PARTY INVOLVEMENT.

We couldn't stop ourselves from ordering the much talked about 'sous vide chicken breast with creamy wild mushroom sauce'. The wild mushroom sauce was perfection, but the chicken wasn't done quite right as it was slightly rubbery, totally defeating the purpose of sous vide chicken, which is ideally supposed to melt in your mouth. Fig & Maple is known for its excellent plating style but this particular dish looked a little unappetising and perhaps they should reconsider the plating for this. At the time of FNL's 'Secret Service', Fig & Maple did not have a liquor license in place. Consequently, we ended up ordering two iced-teas, an orange juice with basil, and a watermelon juice with mint. Our soft beverages were quite good, but we were left feeling a little dry because quite frankly, after a hard day at work all of us could've used a drink or two, or maybe more! We're sincerely hoping the missing liquor menu is only temporary.



M-27, E Block Rd, Block M, Greater Kailash II,
Greater Kailash, New Delhi, Delhi 110048



www.facebook.com/figandmapledelhi/

Our journey begins by entering a tiny lift that takes us up to a loft lookalike space, which further extends to a terrace. Sparse interiors, beautiful rooftop, in-house library — this place has a charm of its own that does not intimidate you, rather welcomes you to make the place your own. The thoughtfully curated menu by Radhika is rather heavy on breakfast and brunch dishes. We recognized our server for the evening, Vinod, a familiar face previously regularly spotted at Gourmet Café. As always, he was his usual friendly, helpful self ... all smiles all the time.

We ordered an array of dishes — the dinner commenced with Parmesan chips with wasabi mayo and a portion of crispy calamari. While the wasabi dip was ever so delicious, the Parmesan chips on the other hand could be slightly cheesier. The calamari? — A tad less chewy would've been nicer.

A pepperoni pizza was bound to happen at some point during the night. But the wood-fired pepperoni pizza here was underwhelming to say the least. By this point, we're all hungrily hoping things will start to look up with the next round of food that's making its way towards us. Up next, the cheddar and cheese sandwich accompanied with a side of potato wedges — was seriously under par. The cheddar was nowhere to be found. One of our Secret Service Agents literally took a bite and kept the rest away. As for the potato wedges accompanying our sandwich ... they really hit a home run for us!



Sous Vide Chicken Breast with Creamy Mushroom Sauce



Cotton Cheesecake

The highlight of our meal was the cotton cheesecake, more commonly known as Japanese cheesecake. It was light and fluffy — a melt-in-your-mouth combination of creamy and airy soufflé. Six dishes, four non-alcoholic beverages later, the total spend amongst four agents was INR 3,309 only.

The service was great, but the ambience and setup was a little too minimal. For instance, one would definitely expect napkin holders at a place of this standing. As for the food — they clearly need to up their game. If you're looking for a relaxed dine-out with your mates sans alcohol, head to Fig & Maple. Fussy eaters steer clear.

*All Images featured in this article are actual images from our review.

CATCH THE VIDEO REVIEW ON OUR FACEBOOK PAGE  @FoodAndNightlifeIndia