



Elevate your taste buds

Suneeta Sodhi Kanga visits Levo and enjoys a grand dining experience

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ATIN for elevate, the Levo experience exemplifies the finest fine dine experience. Tucked away in a quiet lane behind the Kokilaben Dhirubhai Ambani Hospital, far away from the buzz of Versova, Levo Restaurant and Lounge is spread across a colossal area of over 20,000 square feet which includes a banquet that can accommodate 150 guests, a diner that seats 60 and best of all, an alfresco for around a 100 guests. Levo has something in store for every occasion and celebration.

Serving scrumptious global European cuisine, the dishes are cooked with the freshest ingredients handpicked by Rajeev Arora, Master Chef. Rajeev brings with him over two decades of international experience of designing some of the finest food and beverage outlets for world class hotels. This world celebrated chef is now living his entrepreneurial dream with his first venture Levo Restaurant and Lounge.

When I had the pleasure of dining there on behalf of G2, I found that the music was a tad too loud. I also felt that the otherwise very tasteful and modern interiors could have benefitted from some muted lighting. Later though, I realised that it didn't matter at all as the food was exquisite.

While we waited for Chef Rajeev to dish out his art, the bartender conjured up a delightful Levo cooler. Lemon grass and ginger muddled together and topped with canned lychee juice and soda. It would have been perfect if the juice was freshly squeezed.

Our first hint that the food was going to be delightful came when the platter of freshly baked breads arrived. A whiff of the aromas got us salivating in anticipation.

My taste buds perked up when I took the first sip of the oven roasted plum tomato soup accompanied by a delicate cheese crostini. It was a combo that rocked. Perfect and delicious soul food!

The bite-sized pizzas that we sampled flirted with our taste buds. Ranging from artichokes and sundried tomatoes to mushrooms, the pizzas were crisp and crunchy, and rounded off to a perfect first course.



Chef Rajeev Arora



Chef Rajeev an expert in Indian, Western and Asian cuisine is also a connoisseur of international wines. Speaking about his dream venture, the celebrated chef said, "Here at Levo, we want to deliver a fine dining experience like none other in the city. The menu has been designed keeping the European essence in mind. Our patrons will see strong influences from across the European continent in our menu."

For those who enjoy meals that are simple to eat, Chef Rajeev recommends dishes in the 'Food for Soul' section. These are simple dishes served to look like a concert on a plate such as the asparagus shepherd pie, wild mushroom crepe, eggplant and bell pepper Siciliana etc.

By now we were primed for a flawless afternoon. The conversation was bubbling over about the gastronomic treat we were indulging in when the main courses arrived, the likes of which even the Europeans would envy!

The chef's creation of fresh ice creams are a must-try for dessert lovers and include innovative flavours like black pepper, watermelon and Ferrari chilli. We also tried the raspberry sorbet which was good but in a world where excellence is the norm it seemed rather usual. Orchestrating the grand finale was opulent chocolate decadence: true New York style cheesecake, Mississippi mud pie and aniseed scented crème brûlée. Magnifique!

The Levo bar boasts of a huge collection of liquor including international brands like Dom Perignon and Castello Banfi Brunello di Montalcino.

If you are in Mumbai, Levo invites you to embark upon an exclusive European journey! ☑