

RESTAURANT REVIEW: MUMBAI

Dining and wining, away from it all

Located in Powai, away from the bustle of south Mumbai, the Lake View Café at the Renaissance Hotel, provides a green getaway within the city limits and a great incentive for wine lovers to make the trip out



Bright interior of Lake View Café

The Renaissance Hotel cellars serving the Lake View Café probably have the largest wine holding capacity among restaurants. There are several wine cellars containing over 2,300 bottles with 127 labels, of which 43 labels

are from Italy alone. The Renaissance is one of the only hotels in the city to offer different vintages of highly rated Italian wines, such as Bertani Amarone Della Valpolicella Classico DOCG 1977, 1983, 1990, 2000, Veneto and Ornellaia Bolgheri Superiore Rosso 2000, 2004,

2005, Tuscany. Also on offer are wine flights that offer a variety of experiences from 'Australian Valley', 'Colonial', 'Cape' and 'Nashik Valley' flights, as well as a fine selection of around 15 wines to the glass. For those who are not bowled over by the wine cellar choices, there



Clockwise from above: Apple Mille Feuille; Beets, Barley and Quinoa salad; Betel Leaf Baked Salmon, Salsa Verde

some scintillating cocktails too. Besides the usual favourites, the selection includes signature mixes with intriguing names like Sunset by the Cinderella Staircase, Flaming Night, Matilda's Royale, By the Lake, and Terra Merita.

The Lake View Café has an eclectic menu catering to differing tastes and health preferences. An invitation from the Chef allows guests to enter his kitchen and garnish their salads and other dishes with herbs they can pick from his micro kitchen garden, right there in the centre of the restaurant.

The menu is not just for the health conscious but also for street food lovers. The *chaat* selection

includes *pani puri* or *gol gappas* offered with multiple non-traditional *pani* flavours. Be sure to try the fruit *pani* which is made from fruit juice spiked with local spices. All the dishes have a fusion element. One of my personal

favourites is the Kolhapuri mutton inside a bao served like a taco which is a mouthful (and a stomach-full, given the delightfully generous portions). Other favourites are the Betel Leaf Baked Salmon and Quail Scotch Eggs. The Prawns Chimichurri dish is also outstanding with a very light sauce and comes in a very generous serving. Utterly superb are 18-hour-cooked lamb shanks, a melt in the

mouth experience, beautifully paired with the accompanying Chocolate Block Syrah blend from Franschhoek Valley, South Africa.

Sweet lovers, too, have much to look forward to, such as the signature dessert, Kerala Coffee Cardamom Crème Brulée and Apple Mille Feuille. Best of all are the prices of the food which are extremely competitive compared with other restaurants in the same category, making the Lake View Café a must-visit for foodies and wine lovers alike. ♦

—Suneeta Sodhi Kanga

GETTING THERE

Lake View Café,
Renaissance Mumbai
Convention Center Hotel
2 & 3B, Chinmayanand Ashram
Powai, Mumbai
T 022 66927550

Personal Recommendation

What to Know
It's a great escape from downtown Mumbai

What to eat
18-hour cooked lamb shanks; Kerala Coffee Crème Brulée

What to drink
The signature cocktail, "By the Lake" made with Beefeater gin, bitters and aromatics

How much
₹3,000 for two