

King OF THE North

The Druid Garden is giving restaurants in Indiranagar and Koramangala a run for their money. Anupama Shivacharya steps in to find out how

First Impression

The newly launched restaurant sprawls over 18,000 sq.ft. with four dining spaces, a special VIP dining area and a rooftop (an additional dining space to be launched soon). As we walked in, we were greeted by the cool air from the al fresco area and chose a table which gave us a fantastic view of the brewery and the night sky. The play of cement and wooden interiors certainly added to the luxurious ambience.

What We Drank

We sipped on The Druid's Tonic, a heady combination of plum puree, aromatic spices, gin and tonic. The Moscow Berry Mule came with a feminine touch of fresh berry potion infused with sparkling ginger beer and topped with berry caviar. My teetotaler friend indulged in the Smoking Pistol which offered a taste of tropical fruits like orange, pineapple with pieces of caramelised pineapple

and burnt rosemary. However, we didn't warm up to the Passion Portion because the rose syrup overpowered the cold pressed pineapple juice and there was no visible sign of the promised rose snowflake topping.

What We Ate

The food was certainly the star attraction of the evening. In the vegetarian section, we started with the Campagna Burrata - a globe of Burrata cheese, sweet blood orange dressing and assorted tomatoes to cut through the richness. The Palak Kabab was loaded with figs, and served with a side of mint, tamarind chutney and packed a carnival of flavors. We proceeded to taste the Stuffed Mushroom, a hit amongst my friends for its cheesy spinach stuffing.

Next, from the non-vegetarian section of the menu, we were served the Crab Meat & Melon Carpaccio. We couldn't taste the ponzu, fennel or the arugula



THE CAMPAGNA BURRATA WAS A PERFECT START TO THE MEAL WITH THE GLOBE OF CHEESE, HEIRLOOM TOMATOES AND BLOOD ORANGE DRESSING



and the crab was stringy and overcooked. However, the Pan Asian Wings cheered us up and the combination of Thai Crab Curry and Pineapple Fried Rice was a marriage made in culinary heaven. This time, the crab was cooked to perfection and the rice cooked al dente is the reason we will be visiting over the second time.

Sweet Endings

We love nothing better than ending our meals with a sugar rush. The desserts were crafted, not just prepared, each with an exquisite balance of flavour and texture. We

started with the South African Malwa Cake with Sichuan Pepper Ice Cream. I, ideally, expected more heat to come through but others at the table thoroughly enjoyed it. The Unbeliever's Dessert had an Asian touch to it with the black sesame cake, coconut-kaffir lime sorbet and miso butterscotch sauce which had us reeling in pleasure every time we tasted it.

The Add-on

The rooftop which is presently a smoking area offers a wonderful view of the city while the dining area is vast enough not to be overcrowded. The

servers were well informed about each component in the dishes served and the service itself was exemplary. When we mentioned that one of us was allergic to shellfish, they promptly took back the portion of the dish and came back with a vegetarian improvisation of the same. We appreciated this move!

GOOD-TO-KNOW

Address: 40/1 Century Corbel Commercial, 3rd floor, Sahakaranagar Main Road, Sahakaranagar, Bengaluru, Karnataka 560092
Timings: 5.00am to 11.30pm
Contact: 080 4677 7777
Cost: ₹1,500