

First Look: The Druid Garden, Hebbal

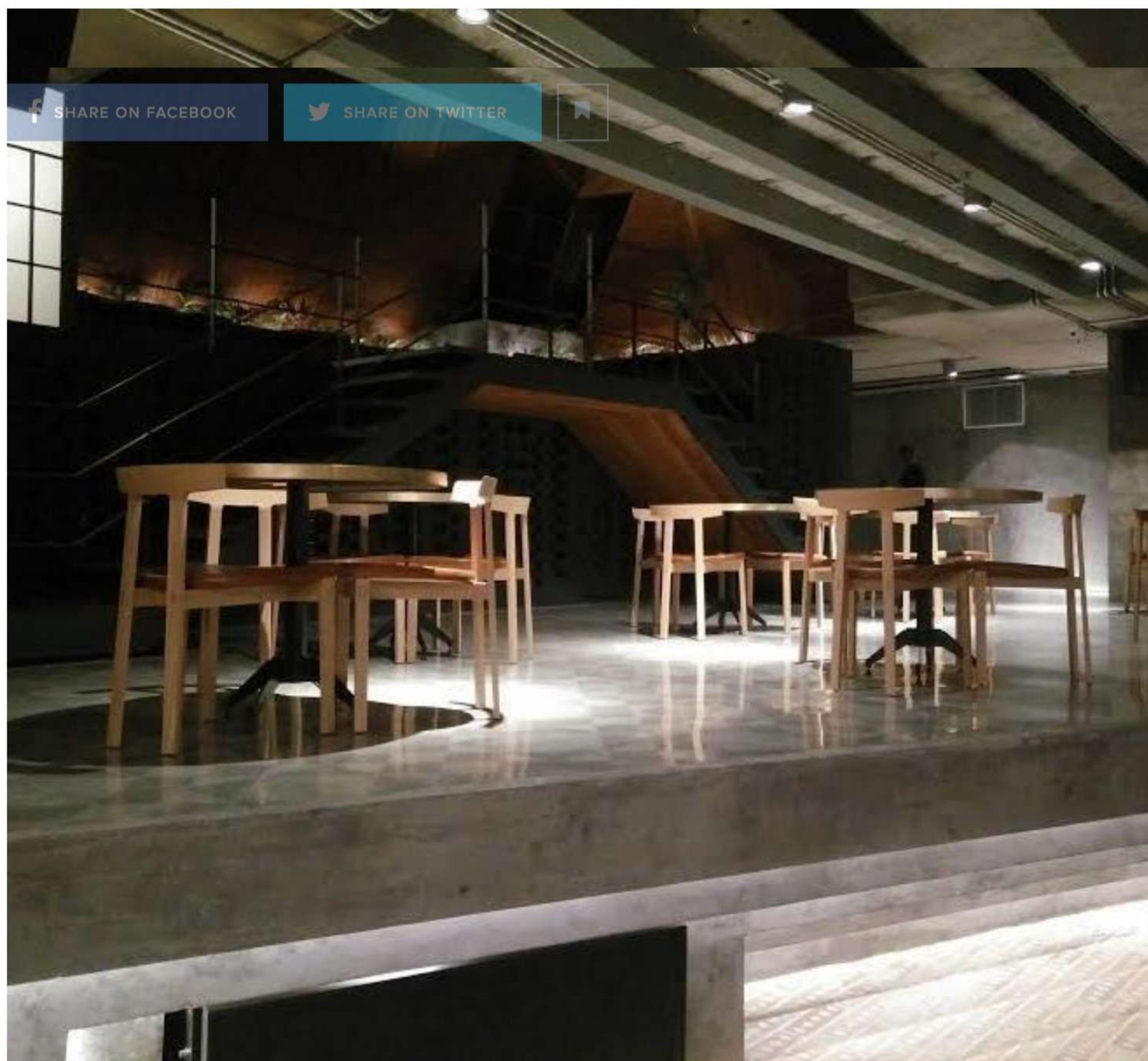
ANWESHA | 11 Months Ago

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To the point: Of magic portions served in enchanted settings.

The black and grey magnificence of [The Druid Garden](#) is dreamy to the extent of inducing fantasies, and why not? It borrows its name from a magical garden harking back to the Germans. North Bangalore could really do with more fine dining spaces like this one – besides, they start brewing in a month, so there is much more to look forward to.

AMBIENCE



Situated in a busy commercial street in Sahkarnagar, The Druid Garden dominates the neighbourhood by virtue of its sheer size! And while there are no real magical spells flying around, the proprietors did swish their wand to pull back the re-tractable roof for us. Goes without saying, this huge glass ceiling that serves as a skylight on a rainy day brings natural light and air on a sunny one – right below, we have long community tables that are pegged at starting impromptu conversations. If you are not, however, in the mood for striking up a rapport with your co-diners, be seated at the private VIP lounge that is on a raised platform offering tables for smaller numbers of guests. Although the idea has been to make the space look green, it could do with some more landscaping. The freckled charm of the handmade porcelain crockery won us over for good.

FOOD + DRINKS



While we wait for the newest brewery in town to start brewing, we can always call for their cocktails that have come straight out of Professor Snape’s portions book. Our favourites where **Druid Tonic** (Rs 650) – a twist on the classic gin and tonic, spiced plum puree topped with a wedge of plum; and **Enchanted Forest** (Rs 450) – greenery encapsulated in a drink, infused with gin, egg white and garnished with basil. Now coming to food; it is heartening to see a new place venture into fish, by that we mean real fish and not Basa! **Kane Tawa Fry** (Rs 450), a Mangalorean treat with a serving of flavourful **Palak Anjeer Kebab** (Rs 250) as well. Our favourite on the food menu was **Cilantro Chicken Empanadas** (Rs 350) glazed with orange essence, served with rosado dip and chimichurri sauce. Also take a bite out of their version of **Crab Ravioli** (Rs 450) – yummy butter and white sauce gives this dish some well deserved mush. Statutory warning – do not call for their Thai dishes unless you have a very good tolerance for spices. The **Tom Yum Soup** (Rs 320) and **Steamed Seabass in Lemon Sauce** (Rs 300), though fragrant and flavoursome, left us in tears. We had to urgently wolf up some sinful **Malwa Cake** (Rs 350), a South African delicacy to settle down our palate.

WH Verdict: Authentic global favourites plated elegantly in magical settings.

Meal For Two: Rs 2,200

Timings: 11 am to 11.30 pm (Sunday to Thursday); 11 am to 1 am (Friday and Saturday)

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The writer was invited by the bar to preview their menu