



Grace: Fine Art of Food

Grace is a modern fusion restaurant, which serves progressive vegetarian food and is located on the second floor of Kolkata Centre for Creativity (KCC), at Anandapur in Kolkata. **Asmita Mukherjee** spoke with **Richa Agarwal, Executive Director of KCC & CEO – Emami Art**, to know whether this new gastronomic concept has been able to create a name for itself in the hearts of Kolkatans.



USP OF THE MENU

The USP of Grace is that its menu is a combination of locally produced ingredients which are prepared and presented in a global format. The cuisine served at Grace is progressive vegetarian, which is one of its kind in the city, thus setting the menu apart from all the other vegetarian restaurants. Richa and her husband, Aditya V Agarwal, Director of Emami Group travelled extensively and visited unique restaurants across the globe to learn and consecutively conceptualise Grace.

THE UNIQUE MENU

The menu consists of Progressive vegetarian cuisine, which is the post-modern way of presenting traditional food and is the perfect amalgamation of necessity and luxury. The core concept is to showcase the elegance of vegetarian food and disrupt the notions of conventional vegetarian food.

Grace's menu tries to cater to people who are adventurous and are willing to try out something new. Grace offer fusion dishes, such as Banana chips topped with smoked Banel cheese mousse and chat masala praline with a sprig of micro greens. Then there is Hoogly cheese and Arugula

with plum and garnished with Hoisin dressing. The Aloo Kabli is quite different from the usual one, as they make it with radish, pickled beetroot, dressed in orange chilly lettuce and coffee bean roasted carrot. Similarly, the Papri Chat consists of baked papri topped with droplets of coriander wasabi, sweetened yogurt, mango ginger glaze and dried Kashmiri rose petals. They have also introduced a fusion mocktail, called Jugalbandi which is made of cranberry juice, mixed with orange juice, Darjeeling tea and infused with mixed Indian spices.

The restaurant is targeting all food enthusiasts of the city, as well as, the visitors coming to Kolkata Centre for Creativity to introduce them to the unconventional concept of Grace.

THE INTERIORS

Kolkata Centre for Creativity (KCC) is a state-of-the-art, multi-dimensional interactive art centre, where Emami Art, one of India's largest & finest art gallery is located. Grace is a part of and located on the second floor of KCC.

The unique interiors of Grace strongly signify the concept of 'Minimalism'. The ambience created is minimal yet impactful. Along with a calm, composed and serene ambience that is created, one can find art not only on the plate but also in the overall ambience. A visit to Grace is an experience, as the visitor walks through the art and creativity centre, which also houses one of India's finest art galleries – Emami Art, and soaks in the ambience. A visitor can also choose to spend a relaxed afternoon at the gallery where exquisite arts are on display or pay a visit to The Gift Shop adjacent to Grace, where one can find an eclectic selection of distinctive artworks and utility items like dainty glassware sourced from across the country. ■

