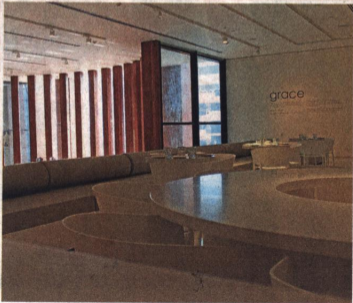


GRACE – a fine dining vegetarian restaurant offering creative fusion cuisine



Fusion food is in vogue among food connoisseurs, culinary experts and food lovers. The blending of various cooking styles and favours to complement the taste palettes is definitely not an easy field to play. Grace, a vegetarian restaurant launched recently at the Kolkata Centre for Creativity is the new kid on the block in the Kolkata food circuit! The cuisine served focusses on modernizing Indian food with an authentic touch of international cuisine in the most organic manner.

Kolkata Centre for Creativity (KCC), is a multi-disciplinary interactive arts centre. The new Centre, spread across around 70,000 sq. ft. champions the cultural landscape of contemporary India. Emami Art, the premier gallery space spread across 10,000 sq. ft dominates the Centre.

Grace, the fine dining restaurant within KCC highlights vegetarianism

as an ecological need of consuming the lowest form of life. With a relaxed environment, the soft and subdued colour palettes that play a lot with the natural light streaming in, Grace offers a perfect environment, encouraging thought stimulating conversations and exchange of ideas. It shows the early signs of emerging as one of the fine dining hotspots in the city offering an innovative platter of vegetarian elegance.

A team of professional and experienced chefs at Grace offer signature dishes like 'Jalapeno, Corn and Chickpea Patty' and 'Asparagus steamed and glazed in cumin butter accompanied with nutmeg glaze, wasabi crème and grated parmesan' as Appetizers, followed by impressive Mains like 'Beetroot Medium rare', 'Pumpkin Steak' that one can gleefully wash down with Infused Mocktails which are excellent aromatic punches made of refresh-



ing blend of kiwi and pineapple or a one with mango and marsh melon and many more.

Our very own 'Aloo Kabli' gets a fusion makeover at the Grace kitchen! It is compressed with pickled beetroot and dressed in orange chilly lettuce with coffee bean roasted carrots. Even though it sounds complicated, the end result is nothing short of brilliance and exudes pure magic on the plate. Papri Chat takes a modern and a much healthier twist with 'Baked Papri topped with droplets of coriander wasabi, sweetened yoghurt, am ada glaze and dried Kashmiri rose petals – all of it sprinkled with spinach and chat masala' is another winner from their kitchen.

Prepared with the utmost touch of care and meticulous detailing, which a restaurant serving authentic fusion food demands, Grace is here to serve fine vegetarian fusion cuisine that is sure to flirt with your taste buds as they celebrate a riot of flavours. For somebody who loves to experience modern Indian food, Grace at Kolkata Centre of Creativity is a must go!