

FOOD

ART MEETS MODERN INDIAN CUISINE AT GRACE



Picture walking around an expansive five floors of a building filled with art and then helping yourself to an arty meal on the second floor of the same building. Grace, the 36-seater cafe fashioned like a bistro in all-white at the Kolkata Centre for Creativity (KCC), is an art and food lover's paradise, all wrapped in one.

With an innovative vegetarian menu serving modern Indian food, the cafe has small bites to mains with something for everyone.

An open kitchen on one side also offers diners the experience of booking in advance to whip up their own meals with the mise en place provided by the Grace kitchen.

"An eatery within KCC had to be something that blended with the aesthetics yet offer something new. A lot of research and hard work went into creating the menu and what we have is a labour of love," said Richa Agarwal, executive director of KCC.

What: Grace
Where: Kolkata Centre for Creativity, 777 Anandapur, EM Bypass
Timings: 12.30pm to 9pm, Monday closed
Meal for two: Rs 1,400-plus



Papdi Chaat Modern Indian: A favourite street food gets a modern twist with coriander wasabi, *aam ada* glaze and a sweet raita emulsion, making this our fave dish on the menu.



Hooghly Cheese and Arugula: This wholesome salad made of rocket, iceberg and lollo rosso leaves is tossed with plum and Hoisin sauces and chunks of smoked Bandel cheese.



Beetroot Medium Rare: Who said vegetarians have no fun with how rare they want their food? A chunky slab of baked beet, served with a sauce akin to a Kolhapuri gravy with kaffir lime, oil and veggies make up this main.



Thumri: Laddu meets sweet crumble, all assembled in one plate to end on a sweet high.

The Purple Taste: Garlic and cashew-roasted purple cabbage, served with succulent asparagus smoked with Assam tea, Parmesan and served with black sesame soil on the side.



Jugalbandi: Cranberry and orange juice, infused with Makaibari tea, cinnamon and nutmeg and garnished with star anise make up this refreshing drink.



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