

REPUBLIC OF NOODLES



A Republic Ruled By Taste

By VISHAKHA TALREJA

After enthraling the food lovers of Bangalore, Hyderabad and Goa, the upscale dining restaurant, Republic of Noodles, has come to Delhi and there are a lot of expectations that have travelled with it. Located at Aerocity's newly launched Lemon Tree Premier Hotel, Republic of Noodles serves dishes from Thailand, Cambodia, Vietnam, Indonesia, Malaysia, Singapore and Myanmar.

The restaurant is sure to impress seafood enthusiasts. For starters, the signature dishes Wok Flashed Thai Garlic Pepper Prawns and Banana Leaf Wrapped Grilled Fish in Balinese Spices are a must-try. If seafood is not your thing, try the Pot-roasted Spare Ribs with honey glazed and Ginger Plum Sauce and Grilled Tenderloin



Vasu Venkat Reddy



with Black Pepper and Lemongrass Dressing. You could also try the Tom Yum Goong, Cambodian Roast Duck Soup with Pickled Lime, or the simple Vietnamese Corn and Asparagus Soup. Even though Delhiites are well versed with Chinese and Thai menus, thanks to so many restaurants that offer the cuisines, it does take some time

to decide what to have when Malaysian, Vietnamese and Burmese dishes are on offer. The signature claypot curries—Yellow Curry Fish, Laotian Curry Chicken and the Jungle Curry of Tenderloin—are done well. For the growing brigade of vegetarians in the city, there is Massaman Curry and the popular Asian Tofu and Vegetables Penang Curry. The archetypal Bangkok-style Phad Thai complements almost all curries, but do try Mix Meat Fried Rice. "We have tried our best to maintain consistency across outlets. It is difficult to cre-

ate the same magic with our seafood specialties here in the capital, as we do in coastal areas, but we make every effort to source freshest ingredients. We get the speciality seafood from Cochin which is airlifted to Delhi and comes in chilled tubs," explains Chef Vasu Venkat Reddy, regional executive chef at Lemon Tree Hotels.

Just like the hotel, the restaurant's ambience is lively, youthful and contemporary with a dash of oriental decor. A restaurant located in a star hotel has its benefits over standalone ones. In this case, even if you are a walk-in guest, you have the option of dining under the stars or choosing one of the canopies at the poolside. Yes, it's utterly romantic.

While I did expect the food to be great, desserts at the restaurant pleasantly surprised me. Water Chestnut Rubies and Longan in Coconut Milk and Apple Fritters were delectable. The natural ice-cream comes in various flavours like Wasabi, Chocolate Chill, Kaffir Lime and others. Next time you land at Delhi Airport, you know where to head for a lip-smacking meal.