Republic of Noodles: A perfect symphony of South East Asia

Republic of Noodles (RON), the award winning restaurant from Lemon Tree Hotels, recently made its mark on the culinary map of Delhi-NCR. Located at the Lemon Tree Premier, Delhi Airport, Republic of Noodles promises to delight its patrons with an amazing spread of Oriental treasures.

RON promises you an unforgettable journey through a world of flavours from Thailand, Vietnam, Malaysia, Singapore, Indonesia and Burma. Exotic and authentic dishes cooked with the freshest ingredients and served in a truly breathtaking environment, promise you a perfect symphony of South East Asia.

The restaurant serves traditional noodles, sit-down fries and clay pot curries from various regions that you do not typically find at other restaurants of the same genre. The signature hot saucers and accompaniments, made in-house, accentuate the flavors of each preparation.

The dessert selection at RON is as eclectic as its main spread and a meal here cannot be complete without trying its delectable desserts. For the sweet tooth, the signature Water Chestnut Rabies and Lengorn in Coconut Milk is definitely a must have. Sweet Red Azuki bean pancakes are a choice of natural ice cream in flavors typical to the region like Tamarind, Wenasli, Kaffir Lime, Green Tea, Orange and Lemon grass is just as enticing.

RON has an understated elegance, accentuated by its traditional and contemporary Indonesian and Thai artifacts, that blends the modern with the traditional. Located in the alfresco area, overlooking the pondside. Republic of Noodles has deep orange and wooden brown hues evoking the earthly spirit of South East Asia. The patchwork flooring together with the white walls and the bamboo floor complement the theme of the restaurant. The subtle lighting influences the interiors with warmth that is both welcoming and sophisticated.

The restaurant has 30 covers and is open from 12 noon to 9/10 pm for lunch and from 12:00 pm to 2:30 pm for dinner every day. An average meal for two (exclusive of drinks and taxes) is Rs. 1800. Apart from Delhi now, the restaurant is operational in Goa, Bengaluru (2), Hyderabad, Jaipur and Aurangabad.

**Signature Dishes**

**Satay Kai-Chick Satay**

- Chicken Supreme (8 pieces) - 250 Gms
- Curry powder - 15 Gms
- Coconut Milk - 250 ml
- Lemongrass Paste - 10 gms
- Sambal Oelek - 5 ml
- Kaffir Lime Leaves - 2 leaves
- Tamarind Paste - 5 ml

**Corn and Green Scallion Fritters**

- American Corn in Bone - 100 gms
- Red Curry Paste - 20 gms

- Combine all the ingredients except chicken to make a marinade
- Rub the marinate to the chicken supreme and keep it refrigerated for 3 hrs
- Insert the supreme Into the bamboo skewers
- Grill till golden brown and serve with peanut sauce

- Make equal portion of roundels and press it to make flat patties
- Fry them in medium hot oil till golden colour
- Garnish it with Makko leaf.

**Vietnamese Summer Roll with Nuoc Cham Dip** (2 serving)

- Rice Paper 6 nos
- Cucumber 250 gms
- Carrot 250 gms
- Lettuce (Lollo Rosso green / any leafy) - 200 gms
- Glass Noodles - 50 gms
- Mint Leaf - 25 gms
- Basil Leaf - 25 gms
- Nuoc Cham Dip
- Garlic (chopped) - 15 gms
- Bird’s Eye Chilli - 10 gms
- Fish Sauce (Nam pla) / Light Soy for vegetarians - 25 ml
- Lime Juice - 20 ml
- Water - 20 ml
- Sugar - 15 gms

Soak rice paper in water for 5 minutes till soft, on rice paper place lettuce leaf and then place all the other ingredients nicely. Roll the rice paper tightly and cut each roll into three pieces. Serve cold with Nuoc Cham Dip.