



Republic of Noodles: A perfect symphony of South East Asia



Ravi Arora

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, stir-fries and clay pot curries from various regions that you do not typically find at other restaurants of the same genre. The signature



hot sauces 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-tooths, the signature Walnut Chestnut Rubes and Lemongrass Coconut Milk is definitely a must have. Sweet Red Azuki Bean Pancakes or a choice of natural ice cream in flavors typical to the region like Tamarind, Wasabi, Kaffir Lime, Green Tea, Orange and Lemongrass is just as enticing.

RON has an understated elegance, accentuated by its traditional and contemporary Indonesian and Thai artifacts, that blends the



RAJEEV JANVEJA

CORPORATE CHEF, LEMON TREE HOTELS
As the Corporate Chef of the Lemon Tree group, Rajeev is directly responsible for all the 25 hotels that fall under the three brands: The Lemon Tree Premier, Lemon Tree Hotels and Red Fox brands. He is also accountable for the group's upcoming hotel projects. Rajeev's key mandate at Lemon Tree is to develop food concepts that cater to the mid-market business traveller who is looking for unique food experiences. With a career spanning over 29 years, he brings with him a rich and relevant experience of launching exciting new restaurants and food concepts.



Satay Kai- Chicken Satay

- Ingredients**
- Chicken Supreme (300g)- 5 Supremes
 - Curry powder- 15 Gms
 - Coriander Roots Paste- 10gm
 - Lemongrass Paste- 10gm
 - Coconut milk- 15ml
 - Sugar- 8gm
 - Cooking Oil- 10ml
 - Bamboo Skewers- 5 nos.
 - Salt- to taste
- Notes**

- Combine all the ingredients except chicken to make a marinade
- Rub the marinade to the chicken supreme's and keep it refrigerated for 3-4 hrs
- Insert the supreme's into the bamboo skewers
- Grill till golden brown and serve with peanut sauce

Corn and Green Scallion Fritters

- Ingredients**
- American Corn in Brine - 150 gms
 - Red Curry Paste - 20 gms



modern with the traditional. Located in the alfresco area, overlooking the poolside, Republic of Noodles has deep orange and wooden brown hues evoking the earthy spirit of South East Asia. The parquet flooring together with the white walls and the bamboo flora compliment the theme of the restaurant. The subtle lighting infuses the interiors with warmth that is both welcoming and sophisticated.

The restaurant has 52 covers and is open from 12 noon to 15:00 hrs for lunch and from 19:00 to 23:00 hrs 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, Bengakuru (2), Hyderabad, Jaipur and Aurangabad.

SIGNATURE DISHES

- Makroot Leaf's Fine Julienne - 4 gms
- Green Scallion - 20 gms
- Corn Flour - 20-25 gms
- Sugar - 5 gms
- Salt - 2 gms
- Oil - for deep frying
- Heat the oil for frying
- Combine all the ingredients in a bowl to form a thick mixture.



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

Vietnamese Summer Roll with Nuoc Cham Dip (2-4 serving)

- Ingredients**
- Rice Paper- 6 no
 - Carrot- 250 gms
 - Cucumber- 250 gms
 - Lettuce (Lollo rosso green / any leafy) - 200 gms
 - Glass Noodles- 50 gm
 - Mint Leaf - 25 gm
 - Basil Leaf - 25 gm
- Nuoc Cham Dip:**
- Garlic (chopped) - 15 gm
 - Bird's Eye Chilly - 10 gm
 - Fish Sauce (Nam pla) / Light Soya for vegetarians- 25 ml
 - Lime Juice- 20 ml
 - Water- 20 ml
 - Sugar- 15 gm

Notes

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.