LOCAL HIGH TEA, AURANGABAD

The restaurant layout by the pool side is beautiful with greenery around and a seating space of around 40 people replete with a lagoon-ish feel. The Citrus Café at the Lemon Tree, Aurangabad, serves Continental and Indian Cuisine. However, a special Maharashtrian tasting menu was planned for our visit. Chef Binish Bobby prepared us a seven course High Tea menu with the modern squeeze of plating.

The highlight was Piyush, a drink made with a delectable combination of sweetened yogurt, almonds and saffron. It tasted like a slightly sour, more refreshing version of a Thandai – perfect for warm weather. Ganga Jamuna, a combination of orange and sweet lime juice, similarly comes with many variations and was again Amazingly refreshing for the hot day.

Mirchi Pakoda, wherein the Bhiwapur chillies from MP, packs a punch with gram flour coating – not for the faint hearted! Avoid if not a fan of Maharashtrian food or sensitive palate for chillies. The food was endowed with flavour and packed a punch with elaborate use of chillies; the food united all the corners of Maharashtra giving us a feel of the state.

Yashveer Singh