The new menu at Republic of Noodles includes new potstickers and wholesome salads

by Paulami Sen

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PyoU live once around the bowl, then now would be a good time to visit Lemon Tree Hotels there because their restaurant, Republic of Noodles (RON), has revamped their menu. Their Pan Asian classics which the patrons joked for instance, their Claypot Fhey Sri Lankan Fish Curry has been left untouched which we were happy about. However, at the same time, we were excited to try several new introductions as well like their Crispy Fried Calamari. Tossed in the wok with Smal Balacca Sauce and dusted with cornflour and fried to crisp bits, tossed with Malaysian chilli sambal sauce, this dish comes highly recommended. We instantly liked the chilli sambal sauce made in-house with fresh red chillies, fried onions, roasted garlic which adds a unique and fiery touch. We waited for the soup to arrive as we nibbled on the pickled carrots laced with honey. As we sipped on the incredibly refreshing and fizzy Blueberry Mojito, the Japanese Soto Ayam was served. The soup made from thick coconut milk base with a dash of curry powder and lemon was warm and comforting. The aromas of the Japanese spices filled the room as we relished every last bit of the soup with glass noodles.

Soon after, we were served the Steamed Tofu – peppered with chilli and lemongrass sauce, had a subtle spicy zing, courtesy the Thai bird’s eye chilli. The chefs have also recommended that their regular patrons take a break from chicken dim sums and try the Pork Belly Potstickers from their new menu. With cooked minced pork filling, this dim sum variety goes well with the lemongrass soy sauce.

Soon came the salads! The Som Tam Salad made of raw shredded papaya with a dash of tamarind, chilli, and lemon crushed peanut was wholesome and flavourful. We couldn’t have asked for a better salad. As we inched closer to the finale, we also relished their Crispy Fried Chicken in Roasted Chilli Paste a try. The hint of sweetness from the jaggery was just right. We finished it with their signature Water Chestnut Rubbies and Lengon dessert. Believe us when we say that the dark pink dessert, cooked in coconut milk tastes as good as it looks!

Price for two: ₹1,700

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Dine to the nines

The sauce platter

Japanese soto ayam

Steamed tofu

Blueberry Mojito

Snacks salad

From the wok

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