Republic Of Noodles, Aerocity: First Look

A new hotel and a fresh face on South Asian fare — what more can one ask for? A leg lift for the hotel, Republic of Noodles. First visible in India has been a leg lift, and the brand itself now has the prestigious Times Food Award.

THE AMBIENCE:
The restaurants eye-catchin wide display unveiling the map of South East Asia along with memorabilia from the region’s different countries including passport covers and postal stamps make for great conversation pieces. Its location in an offbeat area overwhelms the pristine skin and a unique and unconventional feel.

The Food:
Giving authentic noodle and savoury cuisine from Thailand, Singapore, Vietnam, Indonesia, Cambodia, Myanmar, Australia and more. The menu has been designed to have a balance of authentic and fusion dishes. The menu, which has been created by chefs from various countries, offers a range of dishes from pillows to idlis.

The Menu:
Speaking of the menu, it’s a fine blend of interesting fusion and varieties. Besides the usual starters, soups, rice, noodles, curries and desserts, Republic Of Noodles serve signatures that cannot be missed.

Most try's include Indonesian Banana Gnocchi with Vegetable and Kacap Manis, Thai-style Fried Rice Noodles with Red Sliced Peppers, Green Peppers with Pork, Thai Green Curry with Chicken, Vegetables, and Green Peppers, Pineapple Curry with Prawns and Lychees, and Yellow Curry Fish with Coconut and Tamarind.

From savoury to sweet, desserts are given their due with Water Chestnut Rubies and Longan in Coconut Milk, Social Red Almond Bean Pancake and its cream in Nanas like Tamarind, Walnuts, Green Tea, Kaffir Lime, Lemongrass and Orange.

In A Nutshell:
Times City Village: A one-stop tour of Pan Asian cuisine at friendly prices.
Restaurateurs & Other Doctors of Noodles: page 8, Times City
Meal for 2: Rs 1,000
Cuisine: Pan Asian Cuisine
HOURS: 12 Noon to 11pm and 7pm to 11pm