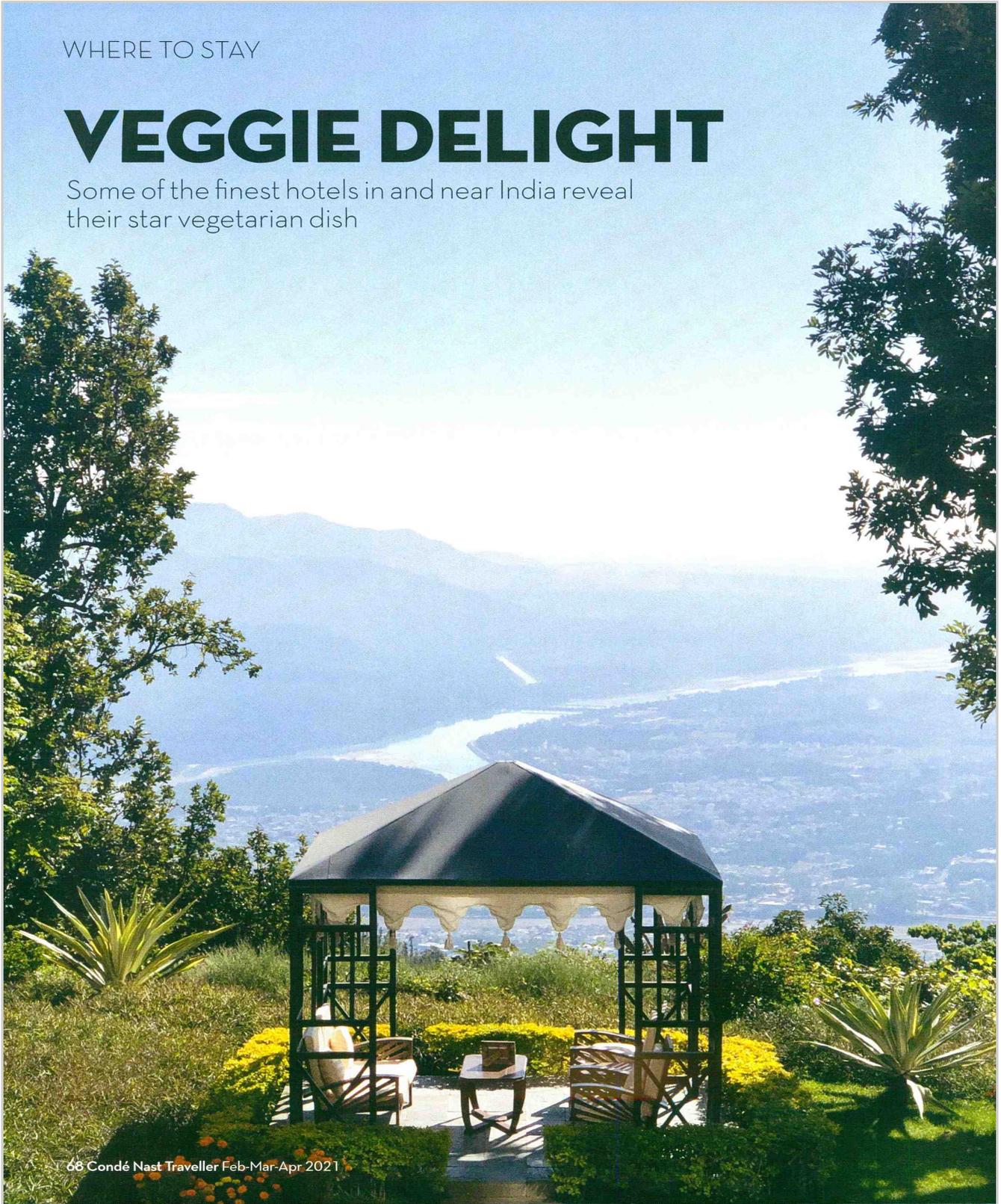


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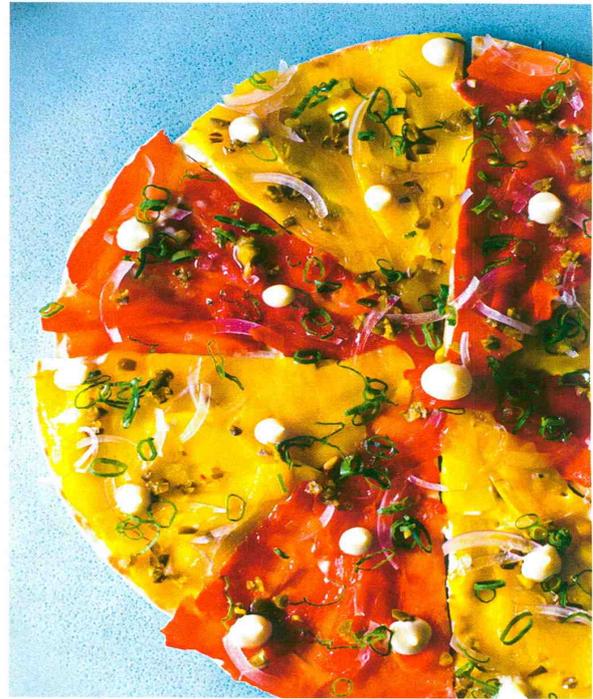
WHERE TO STAY

VEGGIE DELIGHT

Some of the finest hotels in and near India reveal their star vegetarian dish



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Above from left: **The Khyber Himalayan Resort & Spa, Gulmarg; the yellow and red pepper pizza with truffle and scallion at W Goa**
Opposite page: **Ananda in the Himalayas**

THE KHYBER HIMALAYAN RESORT & SPA, GULMARG The restaurant Cloves offers panoramic forest views and global cuisines. If you enjoy eating local, the nadru yakni is a must. Fried lotus stems are cooked in yoghurt with spices such as bay leaf, cardamom, cinnamon, asafoetida and Kashmiri red pepper. The preparation can be eaten with steamed rice, or as part of the wazwan feast. khyberhotels.com

W GOA Spice Traders serves pan-Asian cuisine with views of the grounds and the Arabian Sea. Get the yellow and red pepper pizza with truffle and scallion. The main ingredients are sourced locally to prepare the organic red and yellow pepper confit on a housemade pizza base with a dash of white truffle oil and scallion. marriott.com

ANANDA IN THE HIMALAYAS The Restaurant, set in a grove of sal trees overlooking Rishikesh, serves wellness cuisine that adheres to Ayurvedic principles. The thali from Uttarakhand uses seasonal produce. A glass of tadka chaanch is served

with kandali (Himalayan nettle leaf) ka saag, mwarya kadi, ghas patyud (wild greens cutlet), bhaddu ki dal, timple ka patta (wild fig leaf), mandue (finger millet) ki roti, rikhw bhat, jakhya aloo, gulgule (fritters), bhaang ki chutney, roasted lakhori chili and jhangore (barnyard millet) ki kheer. anandaspa.com

ITC GRAND BHARAT RETREAT, GURUGRAM The hotel's swasthya cuisine Indian, Asian and European cuisines to enhance well-being, preparing farm-to-table meals according to principles such as the ideal combination of foods and fluids. At the multicuisine bistro Aravali Pavilion, the Indian swasthya cuisine includes saag paneer with soybean dal, brown rice or nine-grain roti, and low-fat yoghurt. itshotels.com

VANA Salana, the communal dining space at Uttarakhand's Vana retreat, serves contemporary wellness cuisine with an emphasis on seasonal menus and local produce. The spinach and cottage cheese kofta draws inspiration from the Nargisi kofta, but instead of the baked and deep-

fried egg wrapped in meat, the preparation echoes the texture and flavour with balls of spinach, paneer and gram flour that are fried and baked, and served with curry and rice, millet or bread. vana.co.in

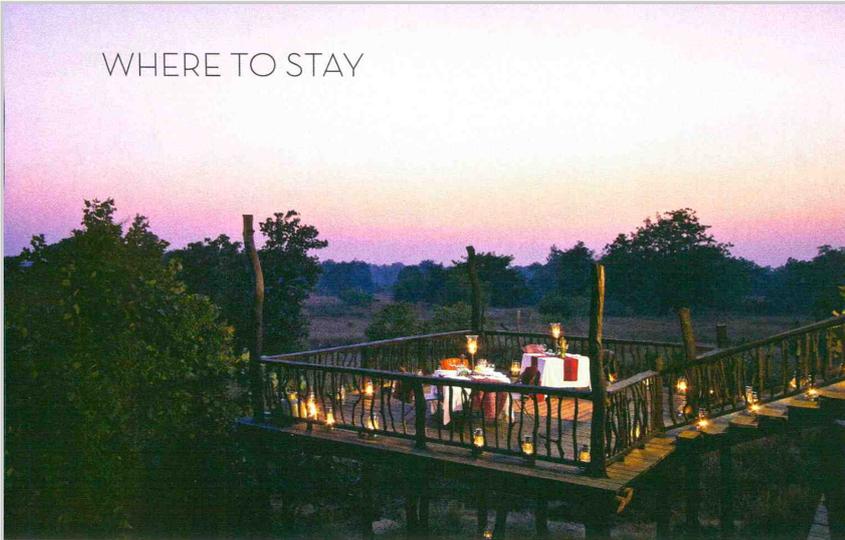
HILTON GOA RESORT Soak in coastal views on the patio at all-day diner @Saipee, over a plate of Impossible Meat Jacket Potato. Locally sourced, tender jackfruit meat is cooked in tomato sauce, tamarind sauce and herbs and spices including oregano, rosemary and thyme, then stuffed into roasted and fried potatoes, and topped with guacamole and sour cream. hilton.com

SUJÁN THE SERAI Local specialities and Western fare, prepared from family recipes and using homegrown organic produce, feature on the daily changing menus at SUJÁN The Serai. A particular delicacy at this 100-acre estate of desert scrub is the khumbe ki sabji: khumbi mushroom is marinated and then stir-fried and thickened before cream is spooned in for a rich finish. thesujanlife.com →

PHOTOGRAPH: TOM PARKER TEXT: SAUMYA ANCHERI

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Clockwise from top: al fresco dining at Samode Safari Lodge; Élan at The Lodhi; insalata di legumi served at the Hyatt Regency Delhi; Opposite page: The Oberoi, Gurgaon

SAMODE SAFARI LODGE Whether dining indoors or al fresco at Samode Safari Lodge near Bandhavgarh National Park, the forest is companion. For the anjeer ke kebab, balls of fig, hung curd, cottage cheese and gram flour are roasted in a pan, and served with fig salad and tomato chutney. samode.com

GRAND HYATT MUMBAI HOTEL & RESIDENCES Tandoor-grilled vegetables are among the highlights at Soma, the North-West Frontier specialty restaurant. Definitely get the garlicky spinach lasooni palak curry

and the Ajmeri kofta curry, with balls of paneer, potato, mawa and raisin simmered in a gravy of tomato puree, fresh cream, fried onion and aromatic spices. hyatt.com

THE LODHI Silken tofu is mashed and hung, then dressed with sesame, artisanal soy and rice vinegar, and garnished with cucumber, baby radish and sesame seeds to create the Japanese appetiser shira ae, on the Yokoso menu at The Lodhi's restaurant Élan. Shira, is the Japanese word for "white" and ae translates as "to dress"; the

preparation is a signature recipe from the traditional Shojin Ryori vegetarian cuisine of Japan's Buddhist monks. thelodhi.com

CONRAD BENGALURU India's royal kitchens inspire the restaurant Indian Durbar, which draws on time-honoured cooking techniques and recipes. For the Mughlai delicacy that is dahi ke kebab, hung curd, mascarpone cheese, roasted chana powder and spices are mixed in a bowl and shaped into tikkis that are stuffed with mango chutney, before being coated in semolina, fried and served piping hot with mint chutney. hilton.com

HYATT REGENCY DELHI Italian restaurant La Piazza is among the hotel's well-established dining options; it was Delhi's first trattoria-style restaurant when it opened in 1994. The hotel highlights ingredients sourced straight from their farm, and a great way to enjoy the fresh produce is the insalata di legumi, prepared with barley, lentils, carrot, celery and zucchini and accompanied with roasted pumpkin. 011-66771243

THE PARK CHENNAI The winter menu at Six 'O' One, the all-day dining multi-cuisine restaurant at THE Park Chennai, features portobello mushroom caps, South Indian millet kedgeree, goat's cheese crust and roasted golden beetroot salsa. The large, juicy mushrooms are sourced from an organic, chemical-free farm in Chattarpur on the outskirts of Delhi, stuffed with chevre and sorghum millet (which is plentiful in Tamil Nadu), and paired with golden beet salsa. theparkhotels.com

THE LALIT NEW DELHI Methi palak papad ki sabzi is one of the signature dishes at Baluchi, which serves regional dishes from across the country at six hotels by The Lalit. The preparation uses homegrown organic spinach cooked in desi ghee with homegrown spices and chilli, and finally garnished with crushed papad and a dollop of butter. thebaluchi.com

TRIDENT BANDRA KURLA, MUMBAI At O22, which offers global cuisines, savour a plate of goat cheese brûlée and a glass of cabernet sauvignon. The dish is an eggless take on the classic cheese brûlée, incorporating goat cheese to retain the texture and base flavours with its sweet, thin crust, and garnished with orange, fig, arugula and Thai asparagus. tridenthotels.com

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THE OBEROI, GURGAON The hotel's elegant all-day diner, threesixtyone° offers Japanese, Chinese, Italian and Indian dishes. It is particularly popular as a brunch spot, with live show kitchens where guests can watch chefs at work. Settle in for a contemplative meal: gaze out over the reflection pool and vertical garden over a plate of cream of wild mushrooms or curried pumpkin ravioli. oberoihotels.com

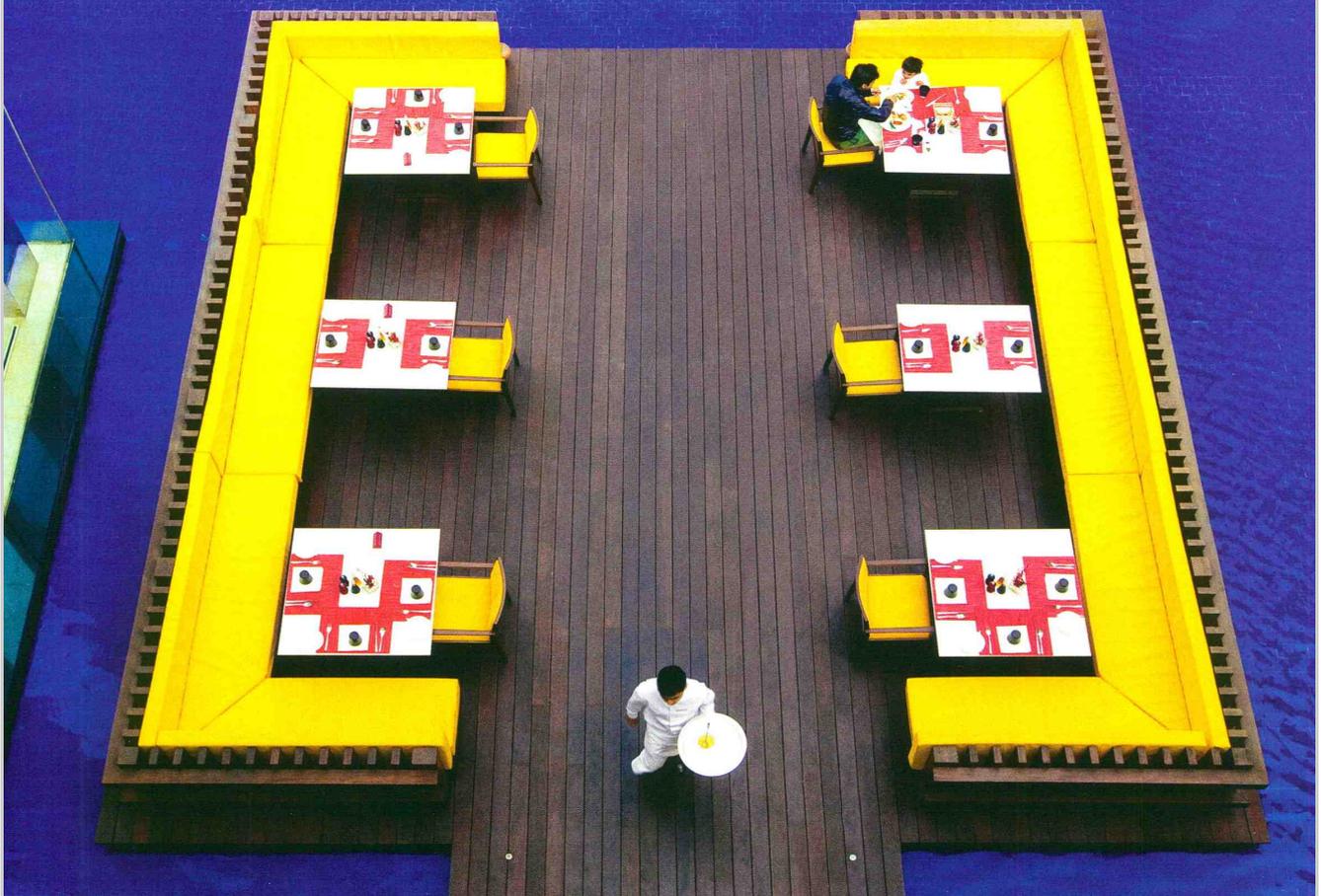
LAZY LAGOON, BAGA – A LEMON TREE RESORT Citrus Café, the multi-cuisine coffeeshop at Lazy Lagoon, Baga – A Lemon Tree Resort, rustles up Indian, pan-Asian and also European preparations. Tuck into the button mushroom tawa chilli fry, which is sautéed with yellow and red bell peppers and served on garlic-buttered, toasted bread, or get yourself an order of the vegetable piri piri, which is served on Goan poi bread. lemontreehotels.com

JW MARRIOTT MUSSOORIE WALNUT GROVE RESORT & SPA Wisteria Deck, with its stone walls and serene mountain views, draws on local ingredients from the Himalayas for its Mediterranean fare. A must-try dish is the wild nettle grass and Himalayan tofu ravioli, which is prepared with the leaves of the medicinal herb locally known as bichoo grass and the Himalayan soya bean. marriott.com

SHANGRI-LA'S - EROS HOTEL, NEW DELHI China's Sichuan, Cantonese and Yunnan fare are highlighted at Shang Palace, one of the five restaurants and bars at Shangri-La's - Eros Hotel, New Delhi. Make space for the signature delicacy: the freshly baked eggplant puff with chili garlic. The light, flaky dim sum puff ensconces a sweet and spicy eggplant stuffing and is flavoured with soy, sugar and chili paste. shangri-la.com

ALILA FORT BISHANGARH At the 230-year-old hilltop fortress-turned-hotel Alila Fort Bishangarh in Rajasthan, the al fresco restaurant Nazaara serves local, seasonal Shekhawat and Bishangarh delicacies. A particular spotlight is the Rajput hunter cuisine cooked in sandpits and on open flames. Get the Govind gatta curry, a hearty dish comprising stuffed balls of gram flour, sun-dried berries, capers and spices that are cooked in a rich curry. alilahotels.com

HERITANCE AARAH Ambula, the signature restaurant at the gorgeous all-villa resort Heritance Aarah in the Maldives, offers 13-course journeys in contemporary Sri Lankan and Maldivian fare that are paired with alcohol. A star preparation is the mint-compressed watermelon with onion gelée and coconut syrup, garnished with diced honey mango. heritancehotels.com →



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Above from left: **The Ritz-Carlton, Pune;** the baked eggplant puff served with chili garlic at **Shangri-La's - Eros Hotel, New Delhi**

THE LEELA PALACE CHENNAI

The black quinoa salad, packed with superfoods and immunity-boosting seeds, is a popular choice with guests at the multi-cuisine restaurant Spectra since it reopened after the coronavirus-related lockdown. Pickled beetroot, oranges, romaine lettuce and pomegranate seeds are placed on a bed of quinoa, which is drizzled with avocado curd and chia seeds. theleela.com

JW MARRIOTT HOTEL BENGALURU

At all-day dining restaurant JW Kitchen, one of five culinary venues at the hotel, make sure to order the avocado and pickled beetroot salad. Slices of avocado are topped with mesclun greens, orange, beet and feta cheese, garnished with sorrel, rocket, microgreens and edible flowers and served with roasted beetroot wedges. marriott.com

INTERCONTINENTAL CHENNAI MAHABALIPURAM RESORT

Make a beeline for the wok-tossed lotus stem at Tao of Peng. The contemporary Chinese specialty restaurant focuses on Hunan,

Cantonese and Sichuan cuisine. A bestseller at the restaurant, the dish spotlights lotus stems, which are sliced, fried and tossed in the house chili sauce. The stems are sourced from Thailand for their distinct flavour and texture. ihg.com

THE PRESIDENT - IHCL SELECTIONS, MUMBAI ON TAJ QMIN

For those who would prefer to dine at home, hop on to the Qmin app and order in Thai Pavilion's som tam from The President - IHCL Selections, Mumbai. The young papaya salad with long green beans, cherry tomatoes and carrots is combined with sweet and spicy sauce to deliver a healthy, tasty bowl garnished with roasted peanuts. qmin.co.in

JW MARRIOTT HOTEL PUNE

The Italian specialty restaurant at the JW Marriott Hotel Pune, Alto Vino, serves up everything from wood-fired pizzas to creamy pastas. Treat yourself to the organic beetroot two ways, with whole-grain crisp dotted with brie cheese mousse, or the broccoli-based tandoori malai phool. marriott.com

GRAND MERCURE BENGALURU AT GOPALAN MALL

Devanahalli pomelo ishtew with fruit scapece is the seasonal star at the restaurant La Utsav, which serves local and global delicacies. The dish strikes the sweet notes of Devanahalli pomelo, which is stewed with melon and cinnamon, and topped with fresh microgreens, mint and a drizzle of extra virgin olive oil. all.accor.com

THE RITZ-CARLTON, PUNE

The Three Kitchens Restaurant and Bar serves Indian, Western and Asian cuisines from distinct kitchens. The hotel emphasises seasonal, sustainable produce from local farmers and the use of traditional techniques. Don't miss the signature avocado toast with pistachio dukkah. ritzcarlton.com

CONRAD PUNE

At Zeera, the Indian specialty restaurant at Conrad Pune, order the kesari paneer pukhtan. Dumplings of homemade cottage cheese and pumpkin are served in a saffron-flavoured gravy, and the staff is on hand to help you find the best wine to pair with your meal. conradpune.com