

Shibuya

1st Floor, M-63, Greater Kailash Part II, New Delhi 110048

Ph: 011 4036 6262

Meal for two: Approximately ₹2000 + taxes, without alcohol

Simi Kohli is a lady of many parts. She has spent most of her life in Iran and speaks Farsi perfectly. She is a gourmet cook of Persian food, yet her restaurant serves street-style Japanese and Chinese dishes. She and her husband travel for food: they visit Japan to eat *sushi* at 6 am in Tsukiji; they travel to South Portugal to do an olive oil tasting at an olive grove; they zero in on Sichuan in China to sample the street food of Chengdu and so forth. Though *Shibuya*, her South East Asian restaurant, is just eight months old, it was nebulously conceptualised a decade ago, when she told a chef, an architect and a graphic designer that she would “use their services” if she ever opened a restaurant. Ten years later, all of them have been co-opted to make the menu, design the space and work on a logo respectively, and Simi herself is at the venue every single day of the week. It is not surprising at all, her devotion to *Shibuya*, that she refers to as her ‘second baby’ after Siffat, her other baby who attends nursery school.



The story of how this sassy young lady plans her day so that she is always in the restaurant, only returning home to welcome her daughter at the bus stop and how she personally tweaks recipes in the *Shibuya* kitchen is a masterpiece for all to follow.

Poké bowls, tuna nachos, the ever photogenic *okonomiyaki*, Vietnamese-style caramel chicken wings, *Dim sum*, *sushi*, *ramen*— there is an intelligently drawn-up menu with popular favourites that you cannot leave out of a restaurant in Delhi

and food that will appeal to the expatriate community. The result is that depending on the time of the day that you visit, you will either be seated next to Korean ladies at a weekday lunch or residents of South Delhi, out for their fix of *raisukarvee*. Simi, ever the iconoclast, has started forbidding regular guests from ordering the *Shibuya Toast*—the single dessert that has become the darling of the chattering classes. Instead, she urges them to try the other sweet treats on the menu.

Sazerac

11st floor, 21, Sundar Nagar, New Delhi 110003

Ph: 011 33105057

Meal for two: Approximately ₹4500 + taxes, with alcohol

In the somnolent market of Sundarnagar, *Sazerac* is the newest restaurant. There are just two other restaurants in the neighbourhood, so it is quite big news. What is even bigger news is that it serves modern American food— not a cuisine that has ever been done in Delhi, and no, we’re not referring to just burgers and *Po’Boys!* Everything from the US of A is always welcome in Delhi and the



tiny restaurant on the first floor (no lift) has become extremely popular from day one.

Their all-day breakfasts are gargantuan feasts of pancakes, waffles, eggs Benedict or the quintessentially American bagels and lox. All-day breakfasts are a thing now, but you do have to give it to *Sazerac*: because

American food is their concept, their breakfasts have a far wider range because of sheer variety (Jewish deli, New York style all the way to Southern lobster rolls). Expectedly, their ribs are great: the quality of the meat as well as the preparation. We must mention how eminently suitable *Sazerac* is for a quiet afternoon with a friend or two, off meal times. You can share a pizza that has neither cheese nor tomato and is hand tossed rather than rolled. Topped with mushroom *tapenade* and doused with truffle oil, it is yet another indication, if any were required, of how versatile the pizza is. The management tells us that nearly everybody mentions that they would like to order *Peanut Butter and Dense Chocolate Mousse* as their dessert at the time of making their reservation! 🍷