

WHAT'S

HOT

IF IT'S HAPPENING, IT'S HERE.

A celebration with ceramics

The annual Studio Pottery Market Bandra is back again in association with Bhoomi Pottery. This market features studio potters and ceramic artists from many cities across India, with their own unique style. You will get to see and buy tableware, home decor and sculptures to adorn your homes. At this event, have fun with clay on the wheel, and you can also learn and explore at the 'Paint a Pot' workshop.



Where: The Vintage Garden, Patkar Bunglow, Turner Road, Bandra
When: December 14 to 15
Time: 11 am to 8 pm
Contact: 9882547449
 Entry is free.



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WINE & DINE / CULTURE

Restaurant Review FOO TOWN ASIAN TAPAS

I'm saddened and I'm gladdened. I'm experiencing two contradictory emotions simultaneously. I feel sad, very sad at the shutting down of one of the city's oldest Chinese restaurants, Kamling. It's red-tasseled lanterned room is full of nostalgic, happy memories of the many dinners which Shashi Kapoor and his family had there, of sharing the Chimney Soup with the dashing Karan Kapoor, and of endless meals of comforting Chinese food. The family Tham has replaced its old-world Kamling with the young and vibrant Foo Town, serving Asian tapas, sushi and sashimi, too.

Who better to review it with than the dapper, avid golfer, gourmet Japanese Consul General Michio Harada? Not only has he travelled the world but cooks brilliantly, shops for the freshest fish at the Sassoon Docks and loves entertaining in his sprawling Carmichael road home. Harada san has been in India past seven months and is already well-loved here. We had a super time over dinner discussing golf, Japanese and Indian restaurants in Mumbai, but the food did not match the fare at Foo in Phoenix High Street.

So, we went back for a second check, my gourmet spies (who'd



Rashmi Uday Singh

Dining with the Japanese Consul General Michio Harada at Foo Town



Rashmi Uday Singh

The columnist visits the restaurants unannounced and pays her own bills

dined with me at the restaurant) sat in the outdoor section and gave the food a thumbs up.

DÉCOR

Located in the buzzing Churchgate area, the old-world Kamling has reincarnated as Foo Town. Kudos to Sumesh Menon for creating an ambience that straddles the past and the present. A custom

fishscale stone flooring with red mosaic inserts welcomes you into the warm and inviting interiors of Foo Town with its burgundy finish arched windows that echo the design of Foo at Phoenix Mills. Commercial music fills the cheery space.

FOOD

Small plates. Big plates. Dimsum, soups, salads, sushi, sashimi, a couple of Kamling favourites and a few with Nikkei influences, too. Two meals here serve up two different

experiences. At our meal with the Japanese Consul General, only a few dishes stood out. Thin carpaccio like avocado salad, Po Po... Pomelo pork salad vibrant with citrus and spicy Thai lotus root. Okay-ish dimsum plump with tasty fillings.

We enjoyed the comforting old-world Kamling Hakka Chicken. Ask for their popular Foo Asian Burrata and quinoa salad. Vegetarians have plenty of choice — crisp Vegetable Tempura to 'Foo Vegan' Maki sparked with avocado and Thai chilies. End with the Yuzu Orange Cream Caramel. Sake, creative cocktails, fully-stocked bar, too.

MINUS POINTS

Stodgy sushi, small portions of stale sashimi were the biggest disappointments. Overcooked lamb, ditto for the Kamling whole pomfret. Over-sauced sweet potato and many a dish lacked the vibrance of dishes at Foo, Phoenix Mills. The sesame cheesecake dessert fell flat, too. Inconsistency marked the food over our two meals.

MY POINT

There's been a reincarnation in Churchgate. Kamling has been reborn as Foo town. 'Foo' translates

TIMES FOOD GUIDE

FOO TOWN
82, Nagin Mahal, Veer Nariman Road, Churchgate
Contact: +91 9920133499
Open: 12 pm to 1 am
Meal for two: ₹3,000

RATING: ■ Food: 3.5
 ■ Service: 3.5 ■ Décor: 3.5

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What's HOT. (1) Excellent (4) Very good (3) Good (2) Average (1) Poor

to 'fortune' and 'good luck' in Chinese and fortunately (for us and the owners), it is moderately priced, has friendly service and great ambience, too. All the ingredients that go to make up a great restaurant experience. However, the most important element, food, was not up to par at one meal and great at the next. Consistency is most crucial and hopefully, the experienced restaurateurs, Ryan and Keenan Tham (of Koko and Foo fame) will ensure it, and Foo town will have us foo-dies asking for more.

CALLING... NAVI MUMBAI, CHEMBUR AND POWAI

You. Yes, I'm on the lookout for you, if you know the restaurant-scape of Navi Mumbai, Chembur and Powai. I would like to know your favourites — the well-known, the unknown, the big and the small. And, I'll be happy to dine with you as my guest #blindfoodiedate. Instagram or tweet @rashmiudaysingh, and mail rashmiudaysingh1@gmail.com.

GET LISTED, GET HOT

Staging a play, a dance recital, organising an art show, hosting a food festival / screening or having a top DJ/Musician perform? Send us your event details at bombay@timescity.com Follow us on Facebook @bombaytimes, Twitter @bombaytimes