

# CEIA

JUNE 2024



## BEYOND THE REGULAR PUNJABI FARE

*Much more than just Butter Chicken*

**Culinary Maestro**  
**Chef Matteo Arvonio**  
*Italy's pride, India's joy!*

**The Goodness of**  
**Home-Made Chhena**  
*India's rustic cheese*



# NOM NOM

Asia on Your Plate  
By Bindu Gopal Rao



After creating a buzz in Mumbai's Pan Asian scene, Nom Nom is now in Bengaluru to tickle your tastebuds and it does not disappoint. The 75 plus cover restaurant is vibrant, chic and has a modern décor that has the nostalgia of the streets of Asia. The mix of modern and traditional architecture makes this a warm and cosy space apt for both family outings and romantic dinners. The menu has an eclectic selection of Thai, Chinese, Korean, Japanese, and Burmese delicacies that are rooted in comforting flavours of Asia served with a twist.

The focus is on using fresh ingredients, bold flavours and wholesome food, so think freshly pounded curry paste, perfectly crafted dim sums, stir-fry, grills, and sushi that are paired with signature cocktails and beverages. Start with the wholesome soups - choose the 8 Treasure Soup, an authentic Chinese soup made with eight ingredients or the Creamy Sweet Corn with Asparagus. All soups come with the option of adding chicken or prawn. Move on to the salads where a must try is the Tender Coconut & Raw Mango Salad that has fresh coconut, raw mango, crunchy lettuce leaf all tossed in a creamy sweet chili dressing.

For starters the Crunchy Water Chestnut that has chilli oil with burnt garlic adds a perfect crunch to the meal as do the Thai Prawn Crackers that are served with sweet chilli sauce. The Kung Pao Chicken Sichuan Style with cashew and homemade kung pao sauce is also a great choice for a starter. There are also Buns on the menu that come in a set of three and the Char Sui Chicken Bun and Three Style Mushrooms Bun are the clear winners. The Prawn & Chives Dumpling and Truffle Edamame Dumpling are good choices for dim sum lovers. And of course, there is Sushi - the Avocado Tempura Roll, Spicy Tuna Roll and Edamame Cream Cheese Roll all of which are bite sized flavour bombs. The main course has a wide selection of dishes as well and the Wok Tossed Veggies Served with your choice of sauce (black bean sauce/black pepper sauce/oyster mushroom chilli/ holy basil) teams well with rice. Non vegetarians must try the Flaming Fish, you have a choice of seabass, pomfret or red snapper in oyster garlic chili sauce that pairs well with noodles. And to end your delectable meal on a sweet note, there is the Choco Maki, a sushi roll in dessert form and the Asian Flavour Chocolate Delice Dark, a decadent dark chocolate with a hint of coffee and matcha cream are some that are recommended. The choices of drinks, both alcoholic and non-alcoholic, have the ethos of a unique Asian zing that incorporate bold flavours. Ready to take your taste buds on an Asian sojourn?

**Address: South Gate, Kiosk no. 24, Building no. 31, RMZ Ecoworld, Bellandur, Near Adarsh Palm Retreat, Opposite The Bay, Bangalore.**

**Reservations: 7619462181**

**Timings: 12.00 p.m. to 4.00 p.m. & 7.00 p.m. to 12.00 a.m.**

**Price for two: Rs.2500 with taxes & alcohol**