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DELIGHT YOUR TASTE BUDS WITH THE NEW MENU AT GRACE! t2 GETS YOU THE DEETS.

Grace at Kolkata Centre for Creativity has come up with a new menu that brings together a host of fresh flavours and dishes. Known for its modern and progressive vegetarian fare, the menu has a mix of Indian as well as global inspirations.

“At Kolkata Center for Creativity(KCC), we believe in creative excellence and experimentation in arts. Grace is one-of-a-kind progressive vegetarian restaurant based in this Arts Centre that furthers the vision of KCC by offering dishes that are rooted in local flavours and are cooked and presented artistically. Grace has recently launched a new menu that includes a wide range of choices for Indian and continental palates. Cranberry Apple Quinoa, Vegetables Fennel Crostini and Paneer Tikka Tart in the new menu are as enrapturing in taste as in their presentation. I would like to invite everyone to treat their taste buds with some exquisite preparations at Grace,” said Reena Dewan, director, Kolkata Centre for Creativity

With their exquisite plating and presentation, these new dishes are a sight to behold. t2 gets you a few faves.

What: New menu

Where: Grace-Kolkata Centre for Creativity
Timings: 11am to 7pm
Meal for two: 1,100-plus



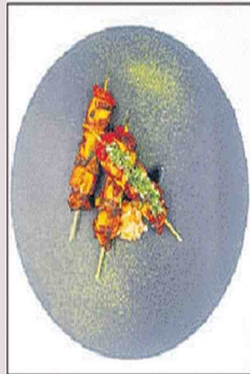
Veg and Cheese Balls: Cottage cheese and Parmesan mixed with veggies and a hint of Bandel cheese stuffed with mozzarella and apple gel makes this dish with a fruity twist.



Chocolate Cranberry Mousse: Cookie crust, chocolate mousse infused with cranberry and melted rich dark chocolate creates this fun and berry-licious dessert.



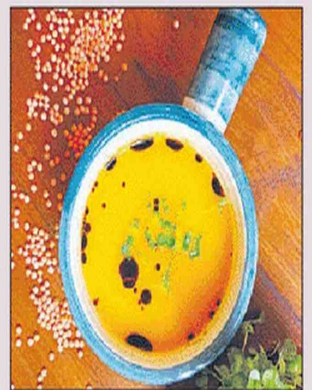
Cranberry Apple Quinoa Salad: Cracked wheat, soaked apple and cranberry compote with honey balsamic dressing create this salad with a fresh bite.



Barbequed Paneer Skewers: Cottage cheese marinated with barbecue sauce and pickled onion salsa served with chimichurri. This a Mexican rendition of the good old paneer tikka.



Naan with Pindi Chole: Looking for a comforting and filling plate? This simple Indian chickpea curry and fresh naan are just what you need.



Lentil Carrot Orange Soup: Red lentils cooked with roasted carrots and orange zest flavoured with chilli *kalonji* oil. The oil adds a hot zing to the soup.

Zeba Akhtar Ali