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KCC CAFE HAS LAUNCHED A SUMMER MENU FOR THE FIRST TIME AND t2 CHECKED IT OUT

KCC Café at Kolkata Centre for Creativity has launched a brand-new, sunshine-infused menu. Inspired by the vibrant bounty of the season, the cafe's chefs have whipped up a menu bursting with juicy fruits, garden-fresh veggies, and global flavours that your taste buds crave during summer. The all-vegetarian menu features zesty mango salads, herb-kissed pasta, tropical desserts and much more.

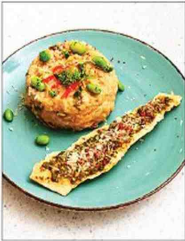
“At KCC Cafe, we’re excited to unveil a thoughtfully curated summer menu that celebrates the richness of seasonal fruits and vegetables. Each dish is a creative blend of global flavours and fresh ingredients — designed to refresh, inspire, and delight all who walk through our doors. We invite everyone to savour the season with us at our carefully crafted vegetarian fine-dining experience,” said Richa Agarwal, chairperson of KCC.

Whether you’re a foodie, a fitness enthusiast, or just someone who loves a good meal in a cool setting, KCC Cafe is your go-to summer escape. Here’s what we liked.

What: Summer special menu
Where: Kolkata Centre for Creativity, 777 Anandapur, EM Bypass
On till: June 14
Timings: 11am-7pm
Pocket pinch: ₹169-plus onwards



Pineapple Upside Down Blinis has crunchy crackers topped with chef’s special mixture and roasted pineapple slice.



Al-Funghi Risotto with Edamame is creamy risotto made with wild mushroom mixed with arborio rice, with a touch of Edamame and served with pesto lavash bread.



Asian Mango Noodles Salad is made with glass noodles and topped with crunchy veggies and garnished with assorted crushed nuts.



Rickey Gondhoraj Soda is a *gondhoraj lebu*-infused mocktail made with orange juice for a sweet and bitter sip.



Braised Cottage Cheese Steak with Mango is where a braised cottage cheese chunk is seared and topped with mango-infused Chimichurri sauce.



Berry Compote Tarts are berrylicious wheat tart shells filled with fresh blueberry and cranberry compote.

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