

Dishes to walk a mile for

In this new series, food mavens pick menu favourites they would recommend to visitors in city restaurants. This time, Mumbai. By Roshni Bajaj Sanghvi



BRAISED OYSTER MUSHROOMS, HOUSEMADE KIMCHI AND TOMATO DASHI AT *The Table*

When the dish arrives, all it contains is deeply buttery and meaty discs of mushroom stem sitting on a bed of mildly tangy but perfectly crunchy in-house kimchi. What brings this textural marvel together is that glorious umami-rich Japanese stock called dashi, which is poured tableside. Chef Alex Sanchez's version is no ordinary dashi though, it's a madly intense consommé-style broth — and it's all vegetarian. I always call for seconds, and I could drink it by the jugful, if they'd let me.

Kalapesi Trust Building, Ground Floor, below Suba Palace Hotel, behind Regal Cinema, Apollo Bunder Marg, Colaba, 022 22825002

KAKUNI AT *Kofuku*

Pigs' bellies provide many forms of tasty happiness — bacon, pancetta, kakuni... to begin with. Kakuni is Japanese-Chinese braised pork belly, and Kofuku's version is so ably executed, it makes bacon look boring. A single square cross-section of the meat is braised slowly in soy, sake, mirin and a touch of sugar. The collagen-rich meat becomes moist, acquires a gelatinous sheen and transforms into a cloud of rich pork flavour. The serving may seem small at first, but hold off on ordering mains until you're done with this.

Kenilworth Shopping Arcade, Level 2, above KFC, Linking Road, Khar, 022 49176766



KEEGAN CRASTO (THE TABLE), CYRUS DALAL (KOFUKU)



DUCK SAUSAGE AT *Imbiss*

Forget regular hot dogs and frankfurters. Forget processed and pink pork and chicken. Forget stuffing a sausage into a roll, topping it with mustard, or masking it with other condiments. This duck sausage's casing splits open to reveal meat with the soft grain of tender kheema, and the dark stuffing yields a voluptuous but not-too-gamey flavour. This sausage deserves respect. Have it hot, have it by itself. Have two, eat them slowly.

Ben O Lil Haven, Shop No 5, Ground Floor, next To BOB Tailor, off Hill Road, Waroda Road, Bandra (West), 022 845494641

ROCKY ROAD AT *Ellipsis*

Deconstructed cuisine has been around since the mid-noughties, but to dismiss chef Kelvin Cheung's Rocky Road as such is to simplify it unnecessarily. He has done much more than just take the components of the famous American Depression-Era ice cream and then treat them individually. The ice cream is homemade with cookie bits in it, the rocks are chunks of nitro-frozen chocolate mousse, and the swirl of marshmallow on which both sit is a soft warm puff of meringue, which has been torched until it is golden-edged and caramelised.

Amarchand Mansion, opposite NGMA Gallery, 16 Madame Cama Road, Colaba, 022 66213333

