

# Simple Chic at The Table

Casual fine dining in south Mumbai

**K**een to start a restaurant with a difference, husband and wife team Jay Yousuf and Gauri Devidayal found a lovely spot just a short distance from Mumbai's quintessential sights: the charming Gateway of India and the city's harbour. Combining their own passion for food – acquired from extensive overseas travel – with the expertise of San Francisco Bay Area's Consultant Chef Joey Altman and Executive Chef Alex Sanchez, the couple have sought to conceptualize and create The Table in order to offer diners a unique fine-dining experience. And this experience unfolds as soon as you set your eyes on the restaurant located opposite Dhanraj Mahal.

Tall, graceful, glass-fitted arches line two sides of the restaurant, while the inside boasts a bold black and white chevron pattern on the stone floor, an inviting 20-foot cross-cut Burma teak community table, small tables with backgammon and chessboard patterns, an elegant mezzanine dining section, and a railing inspired by musical notes. Designed by New York-based architect Tarik Currimbhoy, all these elements come together to create a classy "Mumbai-style San Francisco-inspired wine bar and restaurant", as Gauri puts it. The name of the restaurant draws inspiration from the long table that extends seamlessly from the bar at the far end to the community table with revolving bar chairs.

Wines can be ordered by the glass, by the bottle, as well as by the half-glass, which makes it easier and more affordable to enjoy the different wines on offer. The pricing ensures that a bottle of wine costs the same as five glasses of wine or ten half-glasses so that the guest is not overcharged for opting for a glass or a half-glass of wine," explains Gauri. Wines have been listed under simple descriptors such as "Medium-bodied, Semi-dry, Citric Whites", "Light-bodied, Easy Drinking, Youthful Reds" and "Full-bodied, Complex, Spicy Reds", rather than by grape variety.

The food menu is simple in that there



The Table, Mumbai

are a select number of dishes, and these are categorized as snacks, small plates, large plates and sides to allow for more informal sharing. "The menu is not extensive as we want to provide the best. We retain favourites on the menu, but add new dishes as we source fresh ingredients. It is globally inspired cuisine – you can't identify any dish as being from a particular country or region. It is simple, flavourful food which reflects Executive Chef Alex Sanchez's experiences and familiarity with the San Francisco style of cooking, with fresh local ingredients, ensuring each dish is unique in flavour and texture."

Among the food and wine pairings that Gauri recommends are Laborie Chardonnay, Paarl, South Africa with Spicy Grilled Calamari; Vallonné Chenin Blanc with Zucchini Spaghetti; Stone Cellars Merlot, Beringer, California with Boneless Chicken Wings; Mannara, Grillo Pinot Grigio IGT, Sicilia, Italy with Himalayan Trout; Wallace Shiraz Grenache, Ben Glaetzer, Barossa Valley, Australia with Provençal Lamb Ragoût, Pappardelle Pasta; and Taylors Fine Tawny Port, Portugal with Warm Chocolate Tart, Vanilla Bean Ice Cream and Morello Cherry Sauce. ❖

— BRINDA GILL

*The Table, Kalapesi Trust Building, Apollo Bunder Marg, Mumbai. Ph: (022) 2282 5000/01/02*

## ON THE WINE LIST

Number of Wines: 56

Number of Indian wines: 8

Wines by the glass: 28

Bottles Rs 2,000 and under: 8

Bottles over Rs 2,100: 48

Prices start at Rs 300 per glass and Rs 1500 per bottle