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The table introduces a new food division: 'made to order'

Mumbai, May 21, 2013: The Table has launched a new 'made to order' service, which allows our guests to enjoy their favourite Table-made products from the comfort of their homes. These products will also be offered online through Foodesto.com, an online gourmet retailer that provides home delivery.



For starters, The Table will offer a selection of fresh pastas, pasta sauces, soups (of the season), dips and pate, condiments, breads & snacks, cookies & brownies.

Here is some of the lip-smacking Table-goodness now on offer: The handmade **pastas** (Pappardelle, Fettucini, Taglierini), prepared using the finest Italian flours, rich egg yolks, and Spanish extra virgin olive oil, will now be available to take home for a luxurious meal with family and friends; **The Table Ketchup** made from sun-ripened San Marzano tomatoes and Chef Alex Sanchez's secret blend of herbs and spices; **Chilli sauce**, which is the result of years of fine-tuning, blends both dry and fresh chillies; the **Cajun Mayo**, a wonderfully versatile condiment with a touch of Cajun flare; and finally, The Table's famous **Olive Tapenade** and **Chicken Liver Pate**.

Announcing the launch, **Gauri Devidayal**, owner of The Table, says, "The gourmet retail space has grown significantly over the last five years and is expected to continue growing. We have seen a rising trend in customers wanting to

take home our ingredient-driven cuisine, hence we have decided to introduce this made to order service of pastas, dips & pate, breads & snacks. We will gradually expand our offerings to include other products as well".

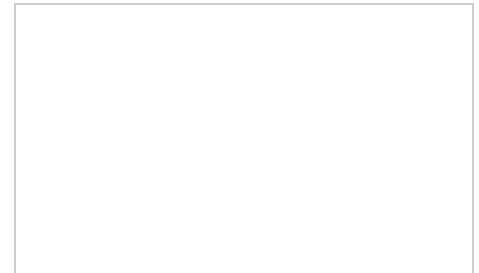
Adding to that, **Chef Alex Sanchez**, Executive Chef at The Table, says, "Our restaurant has been known for serving high-end contemporary food, drawing on a range of international cuisines - everything from gourmet burgers to steaks, to pastas and risottos. With the launch of the made to order service, we intend on taking our food renaissance to our customer's doorsteps".

Customers can call on 022 22825000 to place orders. A one day's notice is required for all orders. Larger orders may require additional notice. For home delivery, customers can log onto Foodesto.com to place their orders.

Delivery available all days except Sunday and Holidays.

Chef Of The Week

Chef Renji, Ziya, The Oberoi, Mumbai



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

Wine Review: Tenuta Luisa Sauvignon Blanc






The Budding Gourmet - Tenuta Luisa Sauvignon Blanc

www.thebuddinggourmet.com

Region: Friuli-Venezia Giulia. Beautifully ripe and fragrant displaying feijoa, currant and herbaceous characters, the Sauvignon Blanc has a beautifully succulent taste and is full of delicious flavours on the palate with a refreshing mouthfeel and a lingering finish. It can be paired with


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