

Hot tables

Our critics' pick of Mumbai's best restaurants

- ▼ Vegetarian
- ┆ Cocktails
- ★ *Time Out* Food Award nominee
- 👑 *Time Out* Food Award winner

Best breads

The Table ┆👑

Alex Sanchez, winner of *Time Out*'s Best chef award, has been slowly but surely making his mark on Mumbai's culinary landscape. With his cubical, boneless chicken wings, zucchini spaghetti (long peels of the vegetable which look like spaghetti) dressed with parmesan, messy lamb sliders, cheese cannelloni and tenderloin steaks so hunky they've turned discerning critics into regular customers hungry for more. The pedigreed chef – he's served time as sous chef in two-star Michelin restaurant Manresa in California – has a lightness of touch and respect for ingredients that shines through. The restaurant also has Sunday brunch and high-tea menus that boast of lobster brioche, fruity cocktails, cucumber sandwiches, fresh scones slathered with jam and clotted cream and, because this is The Table after all, flutes of chilled Moët & Chandon champagne. *Hotel Suba Palace, Apollo Bunder, Colaba (2282-5000). Noon-3.30pm, 7pm-midnight. All major cards. Meal for two ₹4,000.*

The Pier ┆

The cobalt blue sofas add much needed colour to the dimly lit restaurant that is done up predominantly in dark wood. The sangria though is light yet flavourful largely in part to the fruit pulp that had been added to it. It's not on the menu though and will have to be specially requested. We recommend the quinoa tabouli salad and the pan-seared rawas with lemon grass beurre blanc. We noted that the bread basket came with three different types of butter; plain, a herb variety and an excellent olive one. The main course, which came plated with cherry tomatoes and braised bok choy, was a revelation for its lemon grass beurre blanc, which unfortunately looked like dahi chutney but surprised us by adding a subtle flavour to our dish. End your evening with the fluffy cappuccino soufflé accompanied by the surprisingly piquant Kahlua sauce. Fritter away a night sampling The Pier's expansive cocktail menu.

41/42, Minoo Desai Marg, behind Radio Club, Colaba (6066-0036). Daily 7-11.30pm. Alcohol served. All major cards. Meal for two ₹3,000-5,000.

THIS IS HOW WE DO IT

- Each fortnight all the restaurants and bars that appear in this section are chosen by *Time Out*'s Food & Drink critics. We visit the establishments anonymously and pay for our own meals and drinks.
- Listings are chosen at the discretion of the editors. *Time Out* does not accept compensation of any kind in exchange for listing venues.
- Prices shown are our estimates of typical costs for two people with drinks and services.

