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## What's better than Good Food on The Table ?

Knowledge series, Media Coverage March 13, 2014 No comments

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They say there is no greater love than the love of Good Food & we couldn't agree more ! About 2 years ago, our hunt for Good Food brought us to The Table – Colaba & it has since become an integral part of our celebrations & is cherished by friends and family , where we meet & build memories over delicious food , chatter & great wine.

Aptly set in Colaba, The Table, brings to its patrons – comprising of tourists and well-travelled locals, San Francisco – style cuisine served to perfection with quality ingredients. The 'Gatsbyesque' black & white flooring sets the tone for a special meal the minute you step in.



Courteous & helpful staff guides you through a delectable menu & yummy ( brought to us by Chef Sanchez who is truly a wizard in the kitchen), thoughtfully put together by husband and wife, owners Gauri Devidayal & Jay Yousoof .



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Jay , inspired by his stint in San Francisco brings to us a dining experience that comprises of a fresh , dynamic and delicious menu that amalgamates the various influences of the west ensuring we keep coming back for more.

While there maybe a woman behind every successful man , in this case Gauri – our Woman of Substance , chooses to walk side by side & lends her experience & expertise while managing work & home with grace

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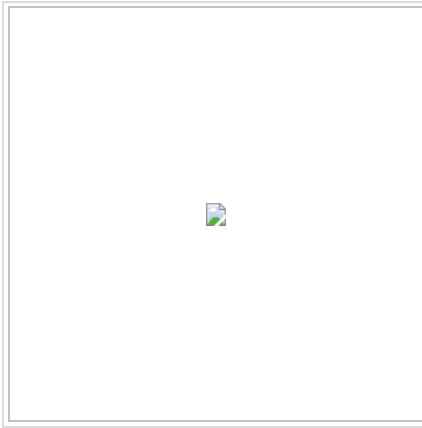
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We are so excited ! This spring we bring Gourmet food to your doorstep ! Stay tuned to know more :) #forthe loveofgoodfood #foodie #gourmet

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Gauri Devidayal of @TheTable\_Colaba is a true woman of substance - she balance all...  
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and style.

An award winning restaurant , The Table still excites both first-timers & regulars and we think Gauri is deserving of the title for her contribution towards revolutionizing the local food scene. She's a mother , a wife & a successful business woman and a fantastic one at that !



A law graduate from the University College London & a qualified Chartered Accountant from the Institute of Chartered Accountants England & Wales , Gauri pursued her career as a tax consultant with PricewaterhouseCoopers in London and Mumbai for 8 years. After 8 years in London, Gauri returned to her roots in Mumbai. It was in early 2008 that she met Jay & was soon persuaded to leave the tax profession to join him on his restaurant adventure. With no previous experience of the hospitality industry and having never dreamt of doing anything entrepreneurial, Gauri nevertheless supported Jay in creating The Table.

Gauri, now 33 and currently living with her husband & 10 month old daughter, Dia, is a full time hands-on restaurateur and mother and

handles both roles with equal enthusiasm.

We asked her a few questions so we could share the secret to her success in every role !

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Gauri the mother v/s Gauri the business woman how do you balance your life ?

I was checking and sending work emails from the hospital bed the day after Dia was born! Unfortunately the restaurant business (and probably any owner driven business) is such that one cannot really ever step away for too long so it was really important for me to be able to find a balance. Obviously I had nine months to plan for the time after my baby was born so I set up everything so that I could work from home and also ensured I delegated as much as I could and had given enough time to my core team to take handover where possible.

Now I manage to work about 5-6 hours a day as I have a great support system between my husband, my family and a nanny. And plenty of babysitters at the restaurant when I do bring her in to work!

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What is the one piece of advice you would give your daughter as she grows up as a mother / successful business woman ?

What I'll always be grateful to my mother for is the independence she gave me so I would definitely encourage my daughter to pursue whatever she feels passionately about and also to try and be as financially independent as possible.

The confidence that it can give one is incredible.

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What were the initial challenges you faced after quitting your professional career? What is the advice you can give other women contemplating a (similar) switch?

Initially I faced a lot of resistance from my family because I was quitting a successful career path to enter an industry which is known to have a high failure rate and which neither my husband nor I had any background in. I was also warned by many against the idea of working with my husband. I was told it was a recipe for disaster !

In fact if I wasn't working with Jay on the restaurant project I would probably never have seen him since all our waking hours in the first year or so were spent at the restaurant. In retrospect, my advice to anyone considering working with their spouse would be that it's fine as long as at the outset, you clearly set out different areas of responsibility for each one so that you are not treading on each other's toes all the time.

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A woman in a male dominated industry how does it feel? Have you faced any challenges?

The biggest challenge for me as a woman would probably have been to deal with the government bureaucrats for the all licensing work that is required for a restaurant. Fortunately that's Jay's area of responsibility. I don't think I've come across any major gender related hurdles in this industry.

In fact, I think I faced more challenges on that front in my previous profession.

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What is your favourite dish at The Table that you recommend our readers must try?

That's like asking a parent to pick a favourite child! The Table Farm Salad is especially close to my heart

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since every ingredient of produce used in that has been grown at our farm in Alibag which is a pet project of mine. We are trying to really ensconce the farm to table experience at The Table and for that we have started growing a lot of produce at our own farm and supplying the restaurant.

I also love the crab risotto but unfortunately it's availability is subject to us being able to get fresh crab.

How according to you has the food industry in India evolved over the past few years and what are the gaps that you would like to see filled ?

The number of restaurants that have opened in Bombay since we ventured into the industry is incredible. I think standards have definitely risen due to the increased competition so even the most successful restaurant 5 years ago can no longer be complacent.

There is still a long way to go for the kind of restaurants I'd like to see here but unfortunately that depends largely on support from the government by way of things like the licensing process, import duties, etc. as well as the quality of produce available locally.

I also hope to see more restaurants and chefs from India being recognized on an international platform.

What are your future plans?

Hopefully more restaurants but expansion is tough and can be tricky so taking it slow !

What advice would you offer our readers based on your experiences ?

Make sure you are getting into it for the right reasons. A lot of people get into the restaurant business because it's considered glamorous. Make no mistake about the hard work involved so ensure you're passionate about it. You work hardest on the weekends when everyone else is enjoying their time off!

Any recipe that you love and would like to share with our readers so they may try it out at home .

I love food more than I love cooking and after owning a restaurant I've become even more lazy about cooking so I'm probably not the best person to ask for a recipe!

If you haven't experience the food at The Table we totally urge you to try it out ! You can follow the team on Facebook & Twitter @TheTable\_Colaba & Instagram

We wish Gauri all the very best in her roles as a businesswoman , mother & wife & are sure that she will play the part with grace and panache because she is a Woman of Substance !

\*\*\*\*\*



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