

Restaurant Review

PATISSEZ

Freak shakes, Cafe, Fusion



DÉCOR ★★½

A space is a space. It is what you do with in that makes a difference. At Patissez, they have worked on the walls, keeping them white, making them the canvas for interesting, memorable murals. The one done with shades of blue is quite captivating. If ocean waves had faces, they'd look somewhat like this. That said, the floor is dark, unpolished marble, and the furniture simple and sensible. Walls are sofa-lined, and chairs are metal. Tables are wood, painted in distressed blue, and movable. The lighting makes a world of a difference, while adding cheer to the café. Outside, the terrace is equipped with seating that can be used for a private party or as seating on overcrowded evenings, which seem to be the way the place is headed.

FOOD ★★½

I know my Ghewar. But I know it as a sweet from Rajasthan. So, when I see it on the menu, with Chaat next to it, I'm intrigued, and promptly order this one first. Turns out the Ghewar Chaat is actually nice. It has a delicate crispness that remains till the last bite, along with hints of the ghee it is deep fried in. Then there are those chut-



neys, sweet, tangy, strong. Walnut halves add personality. I do take a look at the lettuce leaves (but don't eat them), and I am pleased to see them surrounded by an onion ring. I'm suddenly a fan of the 'salad', with avocado and Chunda mixed in. The creator is a chef who knows his stuff and is having loads of fun making it.

Kumbh Ka Mela takes my imagination to the dripping, milling crowds on the banks of the Ganga. When the plate arrives, I see large stuffed mushrooms. Hot and juicy, the otherwise bland mushroom plays host to a host of flavours. I get spice, I get smokiness and then I get hints of ginger along with minced mushroom. This is a mushroom... oops,



sorry, Kumbh Ka Mela for sure. Ever since it arrived, my eye has been on the Melagu Pongal Arancini. It is round, crisp, and has Arancini attached to Pongal. But, unlike the other two, this one falls flat. Yes, it has the mozzarella strings, and yes, it has Pongal. But somewhere, the idea turned bland.

Getting straight back into the groove, I turn to Michael Jackson and Dynamic Rock Shrimp for comfort. And am happy I did. Because, Michael Jackson is a freakshake that has chocolate, chocolate ganache, chocolate cookies, frozen milk, brownie, and is topped with ice cream. Suddenly, the famous song, 'Don't stop till you get enough' plays itself in my head, as I manage to finish it. This one is not as heavy as it seems, nor is it too sweet. All elements in that jar are made in-house.

Now, about the Dynamic Rock Shrimp, it is served in a paper cone, and could well be bhel with prawn instead of papdi, because it has puffed

Address: Phoenix Market City, 142, Second floor, Velachery;
Phone: 070106 91203;
Reservations: Yes;
Parking: Yes; **Veg/ non-veg:** Both;
Credit card: Yes; **Alcohol:** No;
AC: Yes; **Home delivery:** Yes;
Free Wi-Fi: No;
Timings: 11 am to 10 pm;
Cost of meal for 2: ₹1,500

RATING: ■ Food: 3.5 ■ Service: 3.5
 ■ Décor: 3.5

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 (5) Excellent (4) Very good
 (3) Good (2) Average (1) Poor

MUST TRY: Aaloo Textures, Chicken 75, Prawn Devils, Potato Rosti, Paneer Tikka, Pizzas, Rajasthani Laal Maas, Hartella

rice that sogs up the dynamic sauces while adding intriguing texture. The shrimp, marinated in sriracha sauce is the dynamic part. So, with this again, Patissez is back on track.

PLUSES AND MINUSES: Mostly the food is good, well thought out. A few tweaks here and there could work to make it better. Housekeeping needs to up their act, pull themselves together and be more vigilant.

— AMEETA AGNIHOTRI

WINE DINE

TRADITIONAL SOUTH INDIAN FOOD WITH A