



Bursting with flavours

Gazebo, the Indian restaurant at Deira City Centre, serves the chain's delightful signature offerings with aplomb — never mind that they rest ever so heavily on your stomach

A gazebo is usually housed in a garden. If you are blessed with imagination, you'll think of it being ensconced in one bursting with delicate, sensual fragrances.

The name Gazebo, for the Indian restaurant chain — smattered across Dubai and Sharjah — may lead you to wonder about the analogy (er, al fresco landscape vs food?), but let's not dwell on semantics and head straight to a tasting session. If nothing, it proves the food — like the garden with a gazebo — is bursting with flavours.

Most lovers of Indian fare would have

paid a visit to at least one of the outlets of this hugely-popular chain, but the great thing about it is that you're invariably spoilt for choice. I have myself dined in — and ordered takeaways for swooning guests at home — at the Mankhool branch (close to where I live), but if I had any doubts about a feeling of *déjà vu* when I pay a visit to the Deira City Centre one, the culinary revelation is that no, there is none of that.

The restaurant's menu is exhaustive, almost like a mini-journal, and one can spend a goodly amount just going through the copious contents.

As usual, there is a problem of plenty;

pre-conceived notions about wanting to order "precisely" X or Y or Z dissipate quickly (a friend had, in fact, highly recommended something whose dishy name I clean forget as I stare at the menu pages); and I — along with an equally-confused couple-in-love — turn helplessly towards the smiling restaurant staff to be the guiding stars.

They bring us Masala Papad, topped with a tangy tomato-onion-coriander-lemon juice mix, along with crisp Subzi (vegetable) Samosas to dig into while we await the arrival of the famed charcoal-grilled and Dum-style offerings.

The barbecued delights muscle their

BY SUSHMITA BOSE • Let us help you decide your weekend dine-out options



What we liked:
Great flavours, wide range of offerings, attentive service

What we didn't like: The heaviness that accompanies the meal

Cost for two:
Dh200-250

Contact:
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Editor's Rating



way in: Kesri Murgh Tikka, Murgh Seekh Bharwan, Gosht Galawati Kabab (this is not chargrilled, but pan-fried), Jhinga Zaitooni and Tandoori Machli. The kababs are top-notch, but a special nod goes out to the Murgh Seekh Bharwan, flavourful minced chicken seekhs stuffed with a creamy filling of mint and coriander. The *jhinga* (prawns) and *machli* (pomfret fish) are zesty and fresh, while the *galawatis*, placed on pieces of *tawa parathas* – the package is one of my personal Gazebo favourites – smacked us off our seats yet again.

We are fully satiated and even won-

der vaguely if we should give the mains a pass. Of course that's not to be, so we settle for some basic Gazebo fare without getting too adventurous: yellow dal, Palak Paneer, Bhuna Gosht, Murgh Kadai set to the accompaniment of *kadak* (crisp) rotis and soft naans, and, the mandatory biryani which comes in a *handi* (we get the Murgh Zafrani version out of a long list of treasures).

All this is followed by some old-fashioned, predictable *desi* desserts: Shahi Tukda, Rasmalai and Gulab Jamun. Everything is uniformly good, though the gastronomic aftershocks tend to make you feel somnolent.

A statutory warning about the lassi: both the regular and the mango are divine but real rich, so if you want to imbibe that as a starting drink, chances are you may have to forego the pleasures of eating halfway; yes, it fills you up deceptively.

We are lucky, we collectively decree, that we opted for a 7pm dinner; any time later would have been a minor health management disaster.

So do tuck into an early dinner if you want to go all the way at Gazebo and soak in the fine senses of traditional Indian cooking. **W**

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DID YOU KNOW?

Gazebo offers the Dum style of cooking – that denotes “cooking over slow fire to extract the rich, succulent flavours”; “pukht translates as pure... In effect, it means pure ingredients are left to simmer on a slow flame in order to let them cook in their own rich juices, thus preserving their natural aromas.”