

M!

hot
picks



• INFORMATION:

Location: Deira City Centre
Tel: 04 256 6999;
www.gazebo.ae

TOP TABLE GAZEBO

If you miss home-cooked Indian food, then Gazebo is the place to be. This popular restaurant located at Deira City Center (and other locations across the city) ticks all the right boxes when it comes to good *desi* khana. My colleague and I had a great time the other day when we went there for dinner.

Right from the time we stepped inside, we were given the royal treatment and taken to our private cabin by the friendly staff.

We started off with refreshing blends. I ordered a fruit punch that was a mix of different fruits whereas my colleague chose a *kesar lassi*. Sweet and tangy at the same time, the *lassi* was very unique, to say the least. Drinks over, it was time for *chaat*. The *papdi chaat* topped with grated mashed potato, beaten curd, sweet and sour tamarind chutney and a sprinkling of chilli powder brought back memories of home and evenings spent on Juhu beach in Mumbai!

Ordering the starters proved to be difficult given the choice on the menu but I finally decided on the soft and tender *murgh reshmi kabab*. My colleague decided to go vegetarian with the *lasooni paneer tikka*. The soft paneer cubes marinated in pickling spices and masala cheese was grilled to perfection.

Among the mains, I stuck to the always delicious butter chicken in creamy tomato gravy which went excellently with hot *tandoor cheese naan*. Needless to say, I didn't even bother looking at the calorie count while devouring this sinful delight of cheese, butter and chicken.

My colleague once again ordered a vegetarian



dish – *paneer tikka biryani*. The grilled *paneer tikka* cooked with spices, served in a *matka* (clay pot) was aromatic and filling. It received a huge thumbs up from us!

Expectedly, we were ready to burst but how could we leave without a bite of the divine desserts? So I ordered a *kulfi falooda* which is fresh home-made *kulfi* (ice-cream) served on a bed of noodles drizzled with rose syrup. Simply yummy! My *kesar*-loving colleague opted for *kesar rasmalai* – the miniature poached dumplings of cottage cheese made from milk dipped in saffron and cardamom flavored milk and garnished with nuts were so tasty, she was almost tempted to order another one.

With a wide menu and emphasis on good taste, Gazebo is always a draw for *desi* food lovers like us. ☐

ON THE MENU...

APPETISER

Papdi Chaat

Dhs 14

Murgh Reshmi Kabab

Dhs 28

Lasooni Paneer Tikka

Dhs 26

MAIN

Butter Chicken

Dhs 53

Paneer Tikka Biryani

Dhs 36

Cheese Nan

Dhs 10

DESSERT

Kulfi Falooda

Dhs 15

Kesar Rasmalai

Dhs 12