

HARI SHANKER R.

Summer is perhaps the best time to taste some sizzling delicacies such as steaks and grills. Our craving for exquisite grilled treats brought us to the 'Sizzle and Grill Fest' at The Residency Tower.

Battling thunderstorms and flooded roads we reached the hotel and soon found ourselves comfortably ensconced in the rooftop restaurant, with the hotel's hospitable staff for company, as we poured over the expansive menu.

"To ensure a healthy variety of dishes for our fete, we have included a host of recipes from across the world," says Sanoj Somasekhar, executive sous chef. "The highlight of the fete are the sizzlers, essentially open-roasted, grilled or fried pieces of meat, chicken, fish or even vegetables, mostly served with a host of accompaniments such as tomatoes, carrots, and other ingredients, and served on wooden platters," the chef explains. "We have included seafood, lamb, beef, chicken and vegetable sizzlers along with a many barbeque dishes as well," he says.

My wife and I have a tough time selecting the dishes for the evening. Sipping the tasty welcome drink, we finally arrive at a decision and start off with 'Shade of Corn' soup. The soup, an American dish, had the refreshing taste of herb-roasted chicken. Having finished the soup without much ado, we tucked into our starter - the 'Zesty Summer Chicken Kabob.' The dish comprises grilled chicken cubes marinated in teriyaki sauce, neatly arranged in skewers, with vegetables and fries. The chicken breast pieces were quite tender and juicy and the teriyaki sauce (a Japanese style sauce prepared using soy-sauce, garlic, and pineapple juice) made the dish all the more delectable.

Next in line was the 'Red Indian Mix Grill' - a barbeque dish that offered a unique combination of steak, grilled chicken and sausages, which turned out to be my pick of



SUMMER sizzlers

Dine on a variety of steaks hot off the grill at The Residency Tower's 'Sizzle and Grill Fest'



appoint either. It had tiger prawns, sear steak (prepared using sear fish), grilled squid and crab and was served with jacket potatoes and grilled vegetables. I found the sear steak and tiger prawns to be quite delicious. The béarnaise sauce and maitre d'hôtel butter served along with this dish added to the explosion of flavours in the mouth. I avoided the crab, however. I also tried the 'Spicy Paprika Chicken Sizzler' as well as a vegetarian barbecue dish - the Veg Cordon Blue, both of which appealed to my taste buds.

We concluded the delecta-

the day. Both the steak and the grilled chicken were equally delectable. The presence of caramelised onion, balanced the spice and added a unique taste to the dish.

The 'Norwegian Seafood Mix Grill Sizzler' did not dis-

able meal with a Mango Fire Fondue (mango cheese cake served with mango ice cream) and an Oaxacan Coconut Flan (a coconut flan topped with caramel).

The fete is on till April 26, from 7 p.m. to 10.30 p.m. Contact: 0471-2331661, 9847072050



HOT DELIGHTS: (Clockwise from top) Norwegian Seafood Mix Grill, Mango Fire Fondue, Red Indian Mix Grill, Zesty Summer Chicken Kabob, Spicy Paprika Chicken Sizzler
PHOTOS:ARCHANA MOHAN

The highlights of the fete are the sizzlers, essentially open-roasted, grilled or fried pieces of meat, chicken, fish or even vegetables