

Do you love the flavours of Japanese cuisine? How about pampering your gastronomical buds with flavours of Buddhist Zen cuisine? Head straight to the



Donburi festival at the RED restaurant at Radisson Blu MBD Hotel, Noida. The flavours give every food lover a chance to explore and try out something different from the mainstream Japanese you are accustomed to.

The restaurant has a calm ambience with pastel coloured walls and sophisticated wooden furniture which complement the rest of the decor. The soothing music accentuates the atmosphere. But what is Donburi? Master Chef Raymond Sim said, "Donburi, is a one pot Japanese meal consisting of rice, chicken, some exotic veggies, which has an altogether different taste and texture. It is a dish which one can eat while short on time. Besides, it is very easy to cook."

As we settled down to browse the menu, Master Chef Sim helpfully made some suggestions for us to make the best selections. Our lunch began with a glass of freshly made watermelon juice, perfect to beat the scorching Delhi heat.

The arrival of a piping hot bowl of chicken manchow soup and some chicken and vegetable dumplings signalled the start of the meal. The soup had different flavours – oregano and pepper. The thinly-sliced carrot and

Japan in a bowl

Chefs from Singapore create updated versions of classic dishes from the land of the rising sun. By ANJANA MAHATO

chopped coriander added texture and aroma. Two different kinds of dumplings, one stuffed with seasoned minced chicken and the other with veggies like spinach, accompanied the manchow soup.

The delicious flavours had us salivating for more and soon enough the star dish Donburi was served. The rice bowl with pan chicken, vegetables and eggs was flavoured with dark and light soy sauce and a hint of sugar. It was nourishing food at its best. The garnish of caramelised and spring onions elevated the whole texture and taste



of Donburi. The main course was hearty and filling which satisfied all our food cravings.

I decided to try yet another popular dish, noodles with stir-fried chicken and exotic vegetables. The perfectly stir-fried veggies in a variety of sauces and fresh hand-picked herbs complemented the well-seasoned noodles. For desserts the unanimous choice was mango and lychee ice cream. Freshly cut sweet-aromatic alphonso and a big scoop of ice cream with fresh chunks of lychee made for a perfect end to a light summer meal.