



Try some exotic picks at the ongoing Sizzle and Grill Festival at Hotel Residency Tower

VARIED PLATTER

by Navamy Sudhish

Texan Beef Steak Sizzler comes hissing and bubbling in its bluish flame. Drenched in mushroom-pepper sauce and accompanied by heaps of caramelised onion and butter rice, it erupts in your mouth in a spicy-juicy flurry. Sizzlers and grills, not the locally tweaked ones but authentic varieties, are on offer at Hotel Residency Tower, Statue Junction. "Our Sizzle and Grill Fest features select international picks. They are prepared following original recipes with imported spices and sauces," says Siju Thilak, General Manager.

We begin with 'Shade of Corn', the creamy continental soup with an exotic taste and texture. Sharp jalapenos, crunchy corns and herb-tempered chicken strips, it turns out to be the perfect start for our gastronomic trip. "We have used a blend of herbs and cheeses to create this exclusive taste," says chef Sanoj Thomas Jacob.

What rolls in next is the Fisherman's Platter, a yummy seafood starter with Thousand Island dip. The batter-fried fish and prawns are fresh and juicy with the right hint of spices. We also try Zesty Summer Chicken Kabobs, which is skewered chicken cubes served with steak fries. The specialty of the dish is its marination - the aromatic teriyaki sauce. "Teriyaki sauce is quite popular in Japan and is marked by its distinctive fragrance and flavour," the chef adds.

From the grills and barbecue section we go for New Orleans Chicken that arrives blanketed in white sauce. "It's chicken breast marinated with mixed



herbs and served with mashed potato and New Orleans sauce," says the chef. And then we move on to the Red Indian Mix Grill, an assortment of loin steak, chirzo sausages and grilled chicken. Though the festival offers plenty of non-veg picks, veg fare seems limited. You can go for Sizzling Caesar Veg Skewers or Mexican Exotic Veg Sizzler. Veg Cordon Bleu, another option, is a blend of mix veg moulded patties

TERIYAKI SAUCE IS QUITE POPULAR IN JAPAN AND IS MARKED BY ITS DISTINCTIVE FRAGRANCE AND FLAVOUR

PICS: MANU R MAVELIL

served with steak fries, Creole sauce and butter rice.

In the dessert section are delicious Mango Fire Fondue (mango cheese cake served with mango ice cream) and Plum Upside Down Delight (plum cake topped with plum sauce and black current ice cream). And if you are a fan of the coconuty taste go for the melt-in-mouth Oaxacan Coconut Flan, a rum-flavoured coconut flan topped with caramel.

The festival is Walk in anytime pm to 10.30 pm.

on till April 26. between 7

