

view point

Revamping THE Table Ramps

Playing with crockery themes in compatibility with the restaurant theme is the latest trend catching on the restaurant tables. To make the table tops look visually tempting the managers do the hard yard, and make sure that everything put up is as alluring as the restaurant. We at HC spoke with few f&b heads to know more on their brand preference and the table trends for 2016. Here's what they have to say...

By Rachita Sehgal



Tell us something about your in house restaurants and do you follow any particular theme for your different restaurants?

Nikhendra Kashyap, Director, Food and Beverage, Movenpick Hotel and Spa Bangalore: We have three Food and Beverage venues - two restaurants and one bar.

My Place-All day dining restaurant: An eclectic diner with home-style comfort and comfort food, Indian kitchen, freshly baked breakfast pastries and breads, Island bar, Alfresco and live music. Also it has a dedicated coffee wall for the coffee lovers. It showcases different types of coffee trays for the guest to choose from.

Mozziana-Italian Gourmet Restaurant: Named after the crescent shaped chopping knife (whose name in turn is derived from the Italian for 'half-moon'), Mozziana is a fine dining Italian restaurant offering gourmet Italian classics with a contemporary twist. The culinary Italian expertise would be guaranteed by the resident Italian chef, and the restaurant world focus on celebrating the cuisine of different parts of Italy every month, in



Nikhendra Kashyap

addition to hosting specials for various Italian festivals.

Obsidian Art and Dine Bar: This is the hotel's main bar, located at the lobby level, on the left as one enters the hotel lobby. It has bar stool seating for two guests as well as traditional sofa and table seating. The name 'Obsidian' is derived from the name of a naturally occurring volcanic glass formed as an extrusive igneous rock. It is produced when felsic lava extruded from a volcano cools rapidly without crystal growth.

Jaideep Jagran, Director, Food and Beverage, Pride Hotel: All our

restaurants are contemporary serving fusion cuisine. Please find below details for better understanding.

Mr. Coalfirehouse: Located on the ground floor, Lounge is an ideal venue for small meetings that offer surprisingly elaborate tea/coffee menu and soft beverages. At lounge you can enjoy mouth watering range of freshly baked sweet and savory delights. We also offer delicious cakes for special occasions and celebration.

Cafe Pride: Located on the lobby level is an all day dining restaurant that offers world cuisine with a highlight of the French interactive kitchen. Guest can enjoy flavours from across the world with a specialisation in Indian, Italian and Asian cuisine round the clock. Apart from a choice of a elaborate buffet and a-la-carte menu, Cafe pride features distinguishes itself from a others as its showcase contemporary décor accompanied with brilliance of natural light for the guest.

Stallion The Bar: Located on the lobby level, The Bar offers Togo style snacks and have international range of wines and spirits. It is an amalgamation of vibrant ambience, comfortable and rich furniture which offer a perfect place to relax.

Oriental Spire: Savour a quintessential oriental food cooked on live grill at oriental spice, our pan Asian specialty restaurant guest can enjoy having



their meal cooked to perfection in an extraordinary culinary theatre that will feed the senses and entertain the appetite. The highlight of the restaurant Asian style cooking where trained chefs will excite the guest by an eclectic display of their flair cooking, the random interiors of the restaurant with earthy palette accented with oriental accents in the decor.

Karanbir Singh Galati, Assistant Director, Food & Beverage, Pullman & Novotel New Delhi Aerocity. The Pullman & Novotel New Delhi Aerocity offers an extensive selection of dining options to satiate your taste buds. Guests can choose from six dining options to suit their taste as well as the need of the hour, along with an in-house firm. Each restaurant is different from the other and has its own essence that sets it apart.

Phuck: A creative firm to table story with Modern European and Contemporary Indian flavours, Phuck is an award-winning restaurant with an in-house firm and is committed to offer the freshest, select ingredients in a seasonal menu that is locally sourced and globally artistic, celebrating a healthy relationship in our tables.

Blank: A fusion-style specialty restaurant, Blank features a contemporary Asian à la carte menu. While the food is inspired by the street-style cuisine popular in Asia, the presentation and decor is distinctly organic, invoking the farm-style food of the region. The menu has been carefully curated to showcase culinary influences from the diverse regions of Asia. The Al-fresco dining



Mohanraj Karthikeyan

option gives this 'open-for-dinner-only' restaurant, an added edge.

Café Phuck: Café Phuck is a contemporary and stylish joint and an delicatessen, located at the lower ground level offering an extensive range of tea, coffee and other beverages along with croissants, freshly baked treats and gourmet retail goods. It's the perfect new spot to grab a cup of freshly brewed coffee even at midnight. Our in-house coffee roaster ensures the freshest bean-to-cup coffee offering in town.

Ping Pong: Ping, situated at the lobby level, is a lounge bar that showcases the signature Vintages by Pullman which offers an international wine selection by the glass or bottle. At Pullman, wine is an ice breaker, a conversation starter. We aim to serve a broader selection

of wines by the glass to enable the guests to try even more wines. The elegantly designed aesthetics of the bar, accompanied by the stupendous selection of hors d'oeuvres and tapas, make it the perfect place to meet friends and associates alike.

Food Exchange: A signature restaurant at Novotel New Delhi Aerocity offering an exceptional culinary experience comprising of organic Asian flavours coupled with an impeccable chic ambience. Food Exchange offers a casually elegant dining experience with a progressive modern approach to traditional Indian cuisine featuring artisanal desserts, home charred ice creams and familiar comfort food, all refined for the modern diner's palate.

Queen: It is a chic, modern bar offering exquisite wines, cocktails and premium beverages. Queen is inspired by the concepts of Liberty and Louisiana. With individual seat style seating and alfresco ambience, live sport screenings etc., Queen promises an experience like no other.

Manna Kool, Executive Chef and Director, Food and Beverage - Shalimar Okhla, Sofitel Mumbai BKC: At Sofitel, we have three fine dining restaurants namely Pondichery Café, Tandoor and Jyraa. Each of these restaurants has different story behind its design.

Pondichery Café: Pondichery is today known as Puducherry and has been a union territory since 2006. Prior to this, the city was a French colony until 1954, when it officially





Manoj Kaul

joined India. The official flower of Pondicherry is the Cannonball Tree Flower, which is the motif you see on the walls of Pondicherry Café's Private Dining Room.

Tuskens: Tuskens the old colonial name for the Elephant, the world's largest vegetarian and a symbol of strength in Indian mythology. The design for Tuskens was inspired by Colonial times, when elephants were plentiful in India and occupied a space in our daily lives and these are the motifs you see in the restaurant. The dining bar interior is designed in a bold Indian using rich warm leathers, walnut chesterfields, carpets, grill walls, and plank wood.

Jyras: The signature restaurant of Sofitel Mumbai BSC, Jyras Tandoor & Dining Lounge, draws a Persian

essence meaning 'lost love' in the language. An epicurean experience for the meat connoisseurs, Jyras features the cuisine of the poets and warriors from the north-west frontiers of India. The restaurant symbolises the relationship of a young boy Jyras who once befriended an elephant from whom he learnt the valuable lessons of life.

Do you pick tableware and glassware in compatibility of your restaurant theme or do you follow the same pattern in all your restaurants?

Nikhilesh Kadiyappi: We select tableware and glassware as per the industry trends and do a thorough survey of the competition hotels. We at Moterpick believe in innovation and setting new standards for the industry, hence any new tableware and glassware that is being brought in our hotel comes after a lot of brainstorming and discussions with our team members. So making us as a creatively inspiring organisation.

Jaldeep Jagrawal: Keeping our target guests in consideration, we plan and opt for crockery and cutlery best suited for the theme. We pick up different cutlery patterns and cuts for our different restaurants.



Karanvir Gulati

Karanvir Singh Gulati: Tableware and glassware should go hand in hand with the kind of cuisine being served at the restaurant. It's an extension of the food & beverage being presented and so is the case at Pullman & Novotel New Delhi Anamcity. Each crockery being used in our restaurants has been meticulously researched and bought to complement the different themes that our restaurants follow.

Manav Kaul and Shaheen Osheri: In this industry, everything is about taking care of guest experiences at the same time still keeping in mind the brand standards and restaurant themes. Hence, it is our priority in choosing the right kind of tableware/glassware which is linked to the theme and cuisine of



Favourite brands

- Awke-nox
- Rosenthal, Faria
- Berto
- LSA
- Villeroy and Boch
- Lenox
- Amara & Harrods
- Serax
- 55 bcn
- Bernardaud



Jaideep Jagran

the cutlery. We also keep in mind the French culture and link it through all our hardware.

The table and glassware are the least durable products and needs to be updated every now and then. How do you ensure that you bring in new cutlery and still maintain your budgets?

Nishendra Kashyap: Looking at the industry trend we always try and bring change in our tableware. We do not blindly follow a trend as we do our own research to understand the best available in the market. Yes, we do have a budget and take a call. We look for durability and brand and Movepick does not use any local product. We use the popular international brands and are the only hospitality brand to do so.

Jaideep Jagran: As mentioned earlier our focus is on training and re-training for the wait staff to ensure less breakage/spillage of the stuff, we have robust process in place be it washing, cleaning or stacking at proper place and best is our daily inventory done by KST manager to arrest any shortfalls. We have carefully designed our put stacks, so that if any need arises we can change.

Karanbir Singh Gulati: Tableware and glassware are not only important to fit in aesthetically, but also to set the right theme for creating a particular atmosphere or mood, and enhance the

food & beverage experience of the diner. In order to ensure that, we have separate storage racks for every item which fits in correctly to avoid any kind of breakages. Cutlery needs to be polished and buffed, so that they look as good as new. As there are many vendors, it is critical to have different crockery and cutlery for every venue, which also allows circulation of the old ones to bring in the new styles or concepts.

Manav Kaul and Shobham Oshroth: There's always a cost of doing business and breakages are something we have to keep in mind. We allocate a certain amount every year towards replacement of all our crockery and cutlery and our constant endeavor is to have minimum breakages and strictly follow a decay system.

Do you often go for a same brand for all your F&B servings or do you pick up different brands according to the themes?

Nishendra Kashyap: Movepick is an organization which believes in innovation and doing things differently, that's why. When it comes to choosing the tableware for outlets we choose the best in the market which can go with the décor and those also we try to purchase from one supplier in case the options are not available we go for other suppliers.

Jaideep Jagran: We at the Prime Plaza firmly believe that there should be diversity in every segment of our hotel. We don't want our guests to experience repeated elements and thus whenever possible I try and pick up different F&B servings for my restaurants.

Karanbir Singh Gulati: It is beneficial to have the same brand, but due to many reasons such as availability of the design, size we opt for different brands which also goes well with the theme of the cuisine served.

Manav Kaul and Shobham Oshroth: As mentioned above, we link all our crockery to the theme and nature of our restaurants. For example, we select a local range of cutlery for our signature restaurant - Jyoti. That's not used at our pure vegetarian dining -Tuskers and we use French brand crockery at Artisan, which is our French Bistro.