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Naya - Usher in the New!



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It looks sleek, petite even, but take a minute to consider optical illusion when you enter Anya, Gurgaon's newest boutique hotel. Planted firmly on the prestigious Golf Course Road, Anya is a surprise! Enter an expansive lobby, it's probably an extension of the illusion with high ceilings and plenty of natural light and you're suddenly transported away from the mayhem outside! Art is the predominant theme and I am told they are all collector's pieces. Naya, their all-day dining sits pretty at the end of the lobby corridor and is modern, comfortable and serviced by a live kitchen and few buffet counters. Naya spills out into the Beer Garden, an al-fresco

space, very European which is further cemented by the fact that they serve 30 varieties of international beers. Naya is an a la carte kitchen but they do experiment with weekend buffets. The menu is a balance of comfort foods from across the world, house made pastas and dishes ideal for kids with a dedicated

Review of: Naya, Anya
(<https://www.facebook.com/AnyaHotels?fref=ts>)

Price: INR 3000++ (Meal for 2)

Reviewed by: Parul Pratap Shirazi
Rating:

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Summary:

If you analyze this menu so far, it has all the usual suspects as far as dishes, cuisines and ingredients go

but its how they've been married and plated that makes all the difference.

Kids Menu. Considering the location, the menu is a good call; Gold Course Road residents party as hard as they work! Chef

Anuj Kapoor has created a bistro vibe for his restaurant with a classic sense of freshness, house made pastes and bases, breads and some pretty heart warming desserts!

We started with the Pear and Blue Cheese Salad (INR 425) served rather cleverly with chilli almonds. I love texture in my food and this was just the kick the crunchy, sweet pears and somewhat dank (in my opinion) blue cheese needed. This was followed closely by an interesting Apple and Feta Salad (INR 425), well mainly because of the add-ons, pesto twists and salted pistachio, this one is a whole meal if you like your fruits and fresh cheeses. The next course was comparatively explosive but in a good way; the all-new Laksa was a delight. It was spicy but just enough, with sweet-tangy-spicy goodness cut ever so gently by fresh mint – this would be a dish to go back for! The menu is categorized into meal types more than cuisines: all-day dining, hearty comfort, sandwiches/wraps/burgers, light eats, all of which comes together with a round of desserts. We tried the Roomali Kaathi Rolls (Chicken and Egg – INR 575) from the Wraps and thankfully it wasn't chicken tikkas slathered in chutney and wrapped in a roomali – it was less bready, filled with juicy bits of chicken and a chunky sauce of onions, tomatoes and capsicum. I liked that Chef Anuj kept breaking the monotony with variety and flavour because what we had next could go on to become a classic for this kitchen. The Andhra Prawn Curry, another newbie for Naya, was beatific; hearty with rich, raw, red spice which you can cut with a fluffy, hot Malabar Parantha. The prawns were fresh, juicy and steeped in the flavours of a typical, pungent Andhra curry. Made me start appreciating (well executed) multi-cuisine kitchens a little bit more. To get an entire sense of the menu we had to sample staples like the Burgers and the Pastas. Don't miss Naya's Burger (Tenderloin – INR 745), it's huge, juicy and the bread has perfect integrity – add grainy mustard and this is a great meal for a week day afternoon. Though if you're a true blue pasta lover, then my suggestion has to be the Pappardelle with 4 hour Beer Lamb Ragout (INR 625). Accentuated with rosemary and fortified with Merlot, this was some of the best house made pasta I've had in a long time. If you analyze this menu so far, it has all the usual suspects as far as dishes, cuisines and ingredients go but its how they've been married and plated that makes all the difference.



(<http://chefatlarge.in/wp-content/uploads/2014/09/Poutine.jpg>)

Pretty presentation

Don't miss the desserts at Naya, miss a course if you must and if you could make a meal of a dessert (or two) like I can, then Naya is a super pit stop for a load of good 'ol comforting desserts. We had the Apple and Sour Cherry Crumble with Anise Gelato (INR 345), what a simple yet decorous presentation! The Anise Gelato was truly elegant – paired with a rustic crumble in a skillet, meal worthy. That's if you don't swap with the Brownie (INR 345), gooey, 72% Swiss Cocoa and what they call a 'real vanilla gelato' and real it was! Very elegant meal, I must say. Well thought out, beautifully presented and supported by competent service staff and a chef who's the best combination of traditional and modern!

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