

Yauatcha enters Quest Mall, Kolkata



Yauatcha, London's favourite Michelin-starred dim sum teahouse having established itself in Mumbai since December 2011 and on the heels of extremely flourishing launches in Bengaluru and New Delhi last year, entered the East region of the country with Kolkata just before the Durga Puja. Located in the heart of the city, in the luxurious Quest Mall on Level 5, the brand is offering affordable luxury in the world of eclectic food expression. KA Hospitality Pvt Ltd., with an aim to bring world class dining experiences to India has launched this Michelin Starred brand here in the City of Joy which is the fourth outlet in the country. It is a 151 seat restaurant offering an all-day dining experience with dim sums, wok preparations, macaroons and petit gateaux. Additionally, an open al-fresco area shall cater to 51 guests.

The palette of design materials used in Yauatcha Kolkata forms a modern interpretation of the old Chinese teahouse. The seating embodies the atmosphere of a congenially vibrant 'chatter shop,' akin to the traditional Hong Kong dim sum restaurants. Beautifully embroidered Chinese motifs on the leather chairs lend an added sense of grace to the restaurant. The lighting of the tables is accentuated with ceramic shades handmade in Scotland. On walking past Yauatcha, one can see a large expanse of the immaculate al fresco area and the 19-foot bar glistening with exotic and exclusive liquors.

After entering the restaurant from either the al fresco side or the main entrance the guests will see the open kitchen on the left where

the master chefs are at work and the main dining area on their right. The restaurant is wrapped in cosy black pine and fly ash bricks.

The discovery continues as the guests walk by the main dining area towards the rear part of the restaurant which is walled by a glass facade for the guests who like to dine with a view.

Yauatcha Kolkata has one private dining room seating 10 persons with a warm wooden ceiling and blue opaque glass panels.

The chefs have infused modern sensibilities with traditional Chinese recipes using methods of cooking true to thousand years of Chinese tradition. The result is Cantonese cooking with a contemporary flair and all made with authentic ingredients. Being a Dim sum tea house, Yauatcha has an extremely high focus on its selection of teas. Yauatcha Kolkata has a selection of wine especially chosen to complement Yauatcha food.

Snehal Kulshreshtha, CEO, KA Hospitality Pvt. Ltd. said, "We are thrilled to announce the arrival of Yauatcha in Kolkata. We are certain that the city is ready to experience Michelin Starred standards of food and service. The



city is known to be the cultural capital of the country and exudes warmth that combines traditional and contemporary tastes. Fine dining has evolved to a great extent in the city and the discerning diners are keen to experience exclusive global cuisine. I am confident that Yauatcha will be welcomed wholeheartedly in the city and create a lasting impression in the hearts of the people of Kolkata"

Yauatcha is a contemporary Dim Sum teahouse which opened in London in 2004. Yauatcha received a Michelin star within one year of its opening and it is part of the HKK Hospitality Group, London which includes HKK, Hakkasan and Sake No Hana. ●