

# New reviews

## Bamboo



AMIT CHAKRAVARTY

### Peking luck.

It's been a wait for Bamboo. I first noticed the space months ago, on another visit to The Park, but it only opened its doors in late August. When we visited on a Saturday evening, it was empty. A cricket match being telecast at that time probably had much to do with it. There's no widescreen TV in Bamboo (thankfully), unlike at the

bar and in Zest, their other restaurant. But there's a lot else missing here – no paper lanterns, no red walls, not even a brush-stroke typeface in sight. Hoorah! But the design overdoes it a little. Stainless-steel chopsticks? Doesn't work for me.

But enough about the decor. We start by asking whether there was any Chinese hooch to wash down the travel dust, and whether there

was a tasting menu. "No" and "huh?" respectively, we're told. So we decide on a beer with our starters. The sea bass baked in the hollow of a split length of bamboo (Rs 695), our waiter's recommendation, is impressively presented and tastes wonderful, but to my mind, not wonderful enough for the price. The barbecued pork ribs (Rs 225) are excellent – tender, meat easily persuaded off the bone, nice sauce. Our other big production number is the Peking

duck (Rs 350 for a quarter portion). Pancakes ceremonially placed on plates, sweet bean sauce proffered for us to smear, then some crunchy greens and the strips of duck. Lips smacked all around.

Main course: the Lo Han noodles (Rs 245) with extra shrimp topping (Rs 50) is light and tasty, though the topping is all at the bottom (I got four of them off the last spoonful served to us). The Bamboo Rice

(Rs 195), sticky rice served in a bamboo vessel, has us wondering why such a fuss was being made of steamed rice. The beef tenderloin (Rs 395) got the 12-year-old at our table up in arms: not another sweet sauce, she said in disgust, stabbing it with the wooden chopsticks they provided us with when we made fun of the metal stuff. She is mollified by the Fuyang prawns (Rs 525), prawns wrapped in slices of chicken, with a distinct bite to the sauce, but, to my relief not enough to overwhelm the prawn.

The Long Jing tea I sip between courses isn't complementary (Rs 90 for a cup barely larger than a thimble). Its task could have been performed by a glass of water. Chef Li's Sweethearts (Rs 245), dimsum with ice cream, for dessert is okay but underwhelming considering it bears the chef's name. *Peter Griffin*  
**Bamboo** The Park Navi Mumbai, No 1, Sector 10, CBD Belapur, Navi Mumbai (2758-9000). Daily 7pm-11.45pm. Meal for two without alcohol, Rs 1,200. All major credit cards.

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