

## Punjabi By Nature

### Clone ranger

If you live in Delhi, you've eaten the vodka golguppas and you've been to Punjabi By Nature. If you've succumbed to the charms of this city classic, rejoice in the knowledge that the Noida branch is open again. Even in its renovated avatar, though, the Noida branch looks exactly like it should – the familiar PBN: large stone walls with water shimmering down them, a fountain out front and grand tables with majestic silver chalices for water.

We ordered quickly as we knew exactly what we wanted: the dal makhani (Rs 295), the Amritsari bharwan aloo (Rs 295), the raan-e-Punjab (Rs 695) and butter naan (Rs 85). The raan came first, sizzling its way onto our table. The meat was incredibly tender and the

spices delicate and perfect. The dal makhani didn't disappoint and neither did the aloo, both of which delighted our vegetarian friends.

The aloo was more spicy than we had expected it be, though, so we ordered some lassi to soothe the tongue. We tasted the sweet-and-salty, the mango and the peach varieties (all Rs 95), but we suggest you stick to the basic version. The sweet-and-salty lassi was delicious, but the mango just tasted like juice, and the peach may as well have been unsweetened peach yoghurt in a glass. Apparently, peaches aren't naturally Punjabi.

However, our advice for dessert is exactly the opposite of our opinion on the drinks. We thought a traditional phirni would be lovely, while ordering the flambéed gulab jamun was just a lark. The phirni

arrived in a clay bowl, and the gulab jamun came to our table jumping with blue flames. As it turned out, gulab jamun plus brandy is delicious (who knew?), while the phirni was exactly like a tasteless

custard. *Piyali Bhattacharya P-19 Sector 18, Noida, near McDonald's (95120-4250111). Alcohol served. All major credit cards expected. Daily noon-11.30pm. Meal for Rs 2,000.*

