

## Second helpings

### Oh! Calcutta

Our latest visit to Oh! Calcutta was just as exciting as our first. We started the evening gazing at the darling illustration of a busy Calcutta street on the plates out for show on each table. After these were taken away, we got down to business, ordering the aam pora shorbot (mango sherbet, Rs 75) – our favourite through the mango season. As we sipped on our tangy green drinks, the Bengalis at the table argued with the Punjabis about whether to order mutton or fish. In the end, we ordered both.

We started with the crumb-fried Calcutta bekti fish (Rs 375) with aloo bhaja on the side. The fish was crisp, light and juicy. At length, the luchi (poories, Rs 80) arrived, hot and puffed, just in time for our kosha mangsho

(mutton curry, Rs 325). The meat was tender, the spice just right, and with the fried luchis to go along with it, we were in heaven. Then the chingri malai curry (Rs 410) arrived. The chef had put in a little more chilly than we expected – this dish is usually more sweet than spicy. But we weren't complaining; it was delicious and the prawns were large and scrumptious. We poured every last bit of it over some white rice and by the time the waiters brought us our finger bowls, we thought we wouldn't be able to walk out of the restaurant.

But, of course, no true Bengali will quit a meal without the dessert. We ordered some roshogolla, which was not available that night. Distressed, we ordered some mishti doi (Rs 60) and a bowl of gurer payesh (Rs140) instead. This turned out



to be a good thing. While the doi was perfectly sweet and red, the thick, syrupy payesh is possibly the best in the city. On our way out, we popped a complimentary meetha paan each into our mouths – the perfect way to end

a great meal. *Piyali Bhattacharya*  
HA-1 International Trade Tower,  
ground floor, Nehru Place (2646-4180). Daily noon-3pm; 7-11.15pm. All major credit cards. Meal for two Rs 2,500.