

t2 READS THE TEA LEAVES AT KARMA KETTLE

From the house of Cochrane Place in Kurseong comes a sensory tea room experience on Swinhoe Street called Karma Kettle. The 20-seater tea room is the brainchild of Dhiraj and Priti Sen Arora, who have successfully set up two

restaurants in Singapore: Rhapsody and Karma Kettle. "When we decided to head home to Calcutta, we knew what we had to do next... set up a Karma Kettle in the city that's so closely connected to tea," smiled the couple.

Done up in shades of wooden finish, the space is adorned with tea trivia and a transparent ceiling for ample natural light. That apart, there is a devoted tea store where one can pick up different brews. t2 savoured the experience and here's how it went.

NEW IN TOWN

What: Karma Kettle

Where: 4 Swinhoe Street (near Tasty Corner)

Opens: October 3

Timing: Noon to 8pm

What to expect: A sensory tea room experience and store which boasts of specially crafted teas for different moods. Enjoy a high-tea experience, and pack some tea to brew at home.



The Gora Sahib High Tea: This English high tea, Karma Kettle-style, serves a platter of 4 finger sandwiches (choose from Ham and Cheese or Cucumber and Cheese), 2 Coconut Macaroons, 2 pieces of Lemon Meringue Tart or Apple Pie, Chicken or Vegetarian Quiche and a pot of premium loose tea. Just the right sip-and-munch for a hearty chat with your BFF. The timing for high tea is between 3pm and 6.30pm.

Rs 450-plus for 2

The Burra Sahib High Tea: Suited for those who like their high tea desi-style, this platter comprises 8 pieces of assorted vegetarian pakoras, Mini Hara Bhara Kebab or Corn & Cheese Tikki or Cocktail Samosas, 4 pieces of fresh sandesh, 2 pieces of Indian sweets and a pot of premium loose tea. We paired the Paan Chai with this, which was surprisingly flavoursome with a betel aftertaste.

Rs 450-plus for 2



From the festive range, t2 tried the Birdsong Tea (a pink-coloured soothing brew made from Silver Tips White Tea with cockscomb flowers and lavender) and the Nightingale Tea (a violet blue cup of Silver Tips White Tea with butterfly peaflower and jasmine blossom). Both are priced **Rs 350 for 30g** loose leaf tin.

t2 pick: After trying over 18 different blends, what soothed the palate the most was the Gulmarg, which is essentially the Kashmiri Kahwa blend made from emerald green tea combined with toasted almond slivers, cardamom, cinnamon, and safflower petals, apricot bits and saffron. The saffron lends a bright shade to the tea, whereas the spices and almond add a musky flavour. Something we'd love to sip on again... and again. **Rs 400 for 50g**

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