

WYKIKI IS HERE TO MAKE A 'SPLASH' IN NEW TOWN

It has been sometime since Calcutta started warming up to the idea of open-air spots as a venue for letting their hair down while dining or drinking out. One of the firsts to start the trend was Swissotel Kolkata Neotia Vista with their sky lounge Splash. Nine years later, the same location has given rise to an all-new, 3,500sq ft lounge named Wykiki. It is an "Asian street bar" featuring dishes from the popular street markets of various Asian countries, along with a well-curated beverage menu. "For the last nine years, Splash used to be the centre of interest for mostly fine-dining around winters due to its open terrace setting. It was about time that we made this a regular place for our patrons. The unique concept promises to offer an interesting blend of clubbing and comfort dining," said Ishandeb Chatterjee, director of sales and marketing, Swissotel Kolkata Neotia Vista.

The cabanas draped with white linen have given way for an enclosed structure with glass for walls all around. What remains is the lily pond. The adjacent space is for open-air brunches, live kitchen and for those who prefer sitting outdoors than indoors.

Wykiki blends in different patterns, textures and colours in its decor. What works the most is the ample use of glass. While it lets in natural light, giving an illusion of a bigger space during daytime, at night the mellow lights against the glass backdrop transform the way Wykiki looks.

What:
Wykiki

Where: Sixth floor, City Centre New Town

Opening on: May 26

Timings: 4pm to midnight (Monday to Thursday), 4pm to 2am (Friday), noon to 2am (Saturday) and noon to midnight (Sunday)

Meal for two:
Rs 2,800-plus

Miss Rossa Fizz is mild and refreshing. Made with gin, vermouth, litchi puree and more, the cocktail comes at a price of Rs 699.



Michilada, priced at Rs 599, is a mix of spices created in-house, along with beer.



MUNCH & SIP MENU

With meat that falls off the bone and hoisin sauce that is just the right amount of sticky and sweet, Charsui Pork from the street markets of Hong Kong is a star dish on the menu. It's cooked for six hours and is priced at Rs 450.



Crispy, saucy and spicy. The Thai Lotus Root that comes for Rs 350 makes for an ideal starter to nibble on with your tippie. What stands out about this dish, made with sesame seed, honey and handmade tomato and chilli sauce, is the spicynutty flavour and the crunch as you bite into the lotus roots.



Why order a variety of dim sums when you can get an assortment in the form of sharing platters? Each Dimsum Tasting Platter, available both in non-veg and veg, comes with four varieties and is priced according to the number of pieces you opt for. Our favourite was the Charsui Pork Bao and Gold Dusted Chicken & Chive.



When we say that this dish is loaded with chillies, we kid you not! Whistling Chicken, priced at Rs 325, is fiery with the kind of spice that hits you slowly and steadily.



Juicy, marinated prawns are wrapped in filo sheets and fried to give a crispy-on-the-outside-and-crunchy-on-the-inside texture. Served with a zesty lemon aioli, the Fire Cracker Prawn comes at a price of Rs 500.



Southern Japanese Sour has ingredients like whisky, cognac, egg white, orange reduction and yuzu. The citrusy notes is what makes this whisky sour, priced at Rs 1,199, different.



Text: Nandini Ganguly
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