

PLAN YOUR WEEK

FRIDAY

PHOTO EXHIBITION



Le Corbusier, the Play of Light's photography exhibition by Ajay Shukla, a down entry photographic at Alliance Francaise.

SATURDAY

DELICIOUS

Embark on a culinary journey with Chef Suresh Arora of Smoke House Deli and celebrity author Ryan Ferraro at their Indira Nagar kitchen. 4pm.



SUNDAY

LIVE MUSIC



Waji Singh Live with Grand Symphony at Karnataka Tala Promotion Organisation in Whitefield. Be there at 6pm.

MONDAY

SWEET TOOTH

Indulge in an eclectic range of sweet and savory products at The Baking Company in Orion East Mall.



TUESDAY

POETIC IMAGERY



Welling Pot' an art exhibition that combine images of diverse elements poetically at Sublime Gallery.

BONJOUR WITH GOOD FOOD!

French food truckers Le Casse-Croûte open their maiden cafe in the city

Specialized

Just within a week of opening, one can say this charming little French cafe is going places. Le Casse-Croûte, located on the fifth floor of the MUMA building on Church Street, which also houses Church Street Social on levels zero and one, is the brain child of two energetic young Frenchmen: Nicolas Gossens and Nicolas Coupez (Coco).

Starting as a food truck in the city, this place has a great rooftop eat-in, along with a private room, and some food ideas on French cooking.

Spending with the co-founder Nicolas, here is what he had to say, "I started off as a student of international management and entrepreneurship, and came here to Bangalore to do my internship, and as I worked back in France in a restaurant, I wanted to get into the food and beverage business, and that's how we started a food truck and now we moved into a cafe. I wanted to bring in something unique that Indians have never tasted before."

This led to creation of their signature product, the French toast. Served on a large plate, just like one typical Indian thali, this one consists of toasted potatoes, carrot puree, bread salad, wheat salad, homemade chutney, home-



made bread, and a typical French bread called Bûche. A portion of homemade cured sausage is also served in the good seasons. The neo-vegetarian version of the thali comes with 1500.

Coming to the younger demographic segment, and that's where "We have the recipe to taste something different," Nicolas also adds. "We are planning to meet the 'jet set' crowd on 'the day of the day', it will be enough for two days' lunch." The French thali is pleasing, and the quantities are certainly an eye.

The chef at this place is Coco, who also happens to be the co-founder.



GEMS OF BANGALORE

Heritage has been dwelling here for over a century

The fabulous grandeur of Howrah in Japan is undergoing renovation at the very moment, I write this. A blue plank about is stretched on the roof and it will take a few weeks before it is attached to its original splendour. It is easy to see an especially remarkable colonial house today in Bangalore, but after they are gone, down-



back rooms as well, so typical of the colonial imagination. Wooden floors have been added to the brick ones, having removed the old backlogs in use and the tiles of course have been replaced accordingly.

"That window is so heavy we need 20 men to help lift it," explains Unnikrishnan. All the doors and windows are of original work and the great ventilators open out to the high roof to keep the house cool through the monsoon. A lightning pipe flows down to the floor but open the ventilators.

In the kitchen, seven men are at work cooking up the lunch and the huge dining table can seat 12 people with ease. The back garden boasts of 40 mango, banana, Avocado and various other trees around a large