

PUJA SAHNEY

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A successful journey began for the Nathowalia brothers when they set out to expand their culinary skills in Canada. Creative chefs and owners of Cafe Bombay, one of the top Indian restaurants in Vancouver, Canada, the three of them are now toying with the idea of opening a restaurant in Pune.

Speaking to *PT* at their newly bought home in Pune, they talk about their success in Canada and plans to open a unique restaurant here in the city. "Right now, Pune is more happening than Bombay. It is more than welcoming for a restaurant with a difference," says 29-year-old Bikram. With their experience in the foreign market for the last four years, they feel

that French food with an Indian touch will do the trick.

"People abroad are adventurous and love to

Three Indian brothers run one of the top Indian restaurants in Canada. They speak to *PT* about *tandoori*, *bhel puri* and more

Catering desi tastes on foreign shores



(L to R): Bikram, Jogi and Raunaq Nathowalia relax at their home

try out cuisines. This culture is catching up in India too," adds Bikram.

With just a slight Canadian accent but Indian identity strongly intact, they seem relaxed and content with life. After passing out from Mumbai's top catering college, they

packed their bags and flew to America with soaring dreams to open their own restaurant. Soon, they realised that Canada was a better option than USA. Which is why, they decided to migrate. "Canada was definitely a better option for us, since it's a tourist coun-

which she finds more practical

inviting her to Tibet where she wishes to sample Tibetan hospital- a reminder, she leaves behind a lesson she follows, "Life is always right. Flow with it and it will always do you good."

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try and people in Canada are more friendly than those in America," says Bikram. Moreover, with a large population of Indians settled in Canada, this was definitely an easy decision. "We have 99 per cent Whites, since they are very adventurous and constantly want to try something new and foreign."

However, they are quick to point out that their menu is different from the regular *desi* ones. "We realised that every Indian restaurant has a typical menu of *Tandoori* and *Butter chicken*. We wanted to cater to a wider variety and serve innovative dishes," says Bikram. Although, they have specialised in ethnic Maharashtrian cuisine, the three ace chefs prefer to serve food from all over the country. "We also serve a lot of Mumbai fast-food like *bhel*, *SPDP* and *pani puri*. However, our most popular dish is *Frankie*. Their unique selling point is that they add an innovative dish to their menu every week. "Each of us is specialised in different cuisines like Thai, Mexican, Oriental, Chinese and Indian. Mixing and flavouring the different cuisines leads to some exquisite delicacies which people enjoy," says 33-year-old Jogi.

"There is no real native Canadian food. People from so many different cultures live here. As a result we are also adept at concocting various cuisines," he concludes.

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