

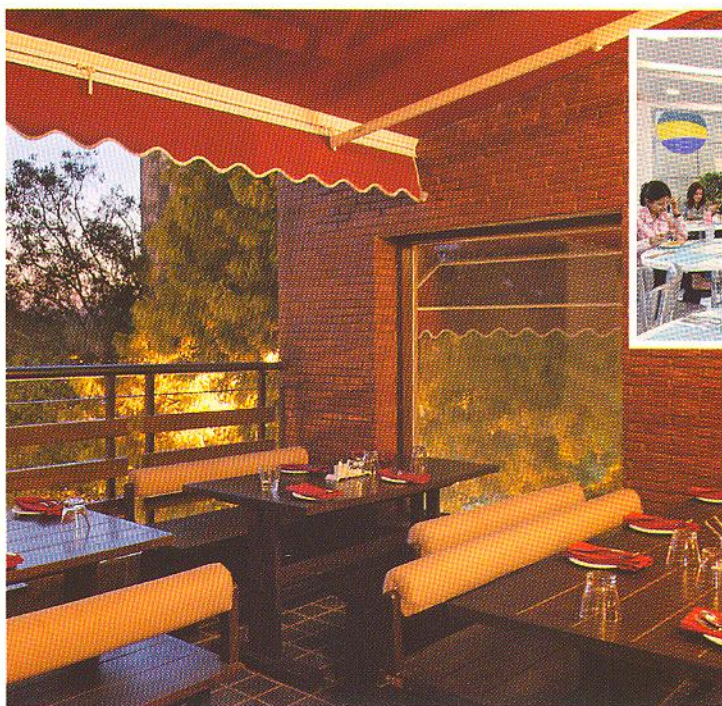
## LITERATURE AT LEISURE

**BOOKS** *Great Britain* (IL&FS; Rs 490), Visit Britain's

offering for Indian travellers is comprehensive, attractively produced and loaded with enough information to last you your trip. With chunky sections on England, Scotland, Wales and Northern Ireland, pretty much everything is covered in this handy volume. We like the tantalising sidelights that are scattered throughout—like, for instance, the fact that the Sally Lunn Bun is a must-eat in Bath!

• *Ten Heritage Walks of Mumbai* (Rupa; Rs 395), by Fiona Fernandez, as promised, takes you through ten trails that show a different aspect of India's busiest, buzziest metro. A quieter, more gracious side where the past still holds its own in the face of modernity. With maps to help you along, this book will urge you to put on your walking shoes.

• For Bengaluru buffs, *Beantown Boomtown* (Rupa; Rs 295) by Jayanth Kodkani and R Edwin Sudhir, is an excellent anthology of writings on the garden city by writers of the calibre of R K Narayan, Ramachandra Guha, Timiri Murari and Anita Nair.



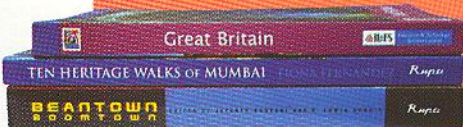
Above: Grabbing a bite at Saltz. Left: The outdoor seating area at Sidwok.

## café culture

**FOOD**

Shopping and dining go hand in hand, and two new spots in New Delhi's busiest markets are enhancing the experience. **Sidwok** (45, Khan Market, Delhi; 91-11/4358-7122; meal for two Rs 750 plus taxes), is a great eatery in the midst of this upscale market. The interiors by Sumeet Nath are minimalist and chic and the terrace is perfect for outdoor dining in the cooler months. This 72-seater easy-dining deli offers all the traditional favourites like lemon coriander soup and chilli chicken, but the adventurous of palate can try the Korean *chap see* (stir-fried vegetables with sesame seeds), or the Vietnamese *suon nuong* (barbecued spare ribs).

After a spate of hectic shopping in M-Block Market, escape to a little oasis called **Saltz** (M-69, Greater Kailash-I, Delhi; 91-11/4653-6233; meal for two Rs 500). This brand new coffee-shop-style eatery seats 32 people and serves scrumptious titbits like sandwiches, salads, wraps and pastas, along with international fare from Southeast Asia. Reasonably priced, each dish is a complete meal in itself. Sample the laksa—Malaysian noodles with gravy, or tuck into the grilled Vietnamese chicken with sticky rice in an all-white contemporary dining space that's peppered with silver-grey chairs. Finish off with a fresh fruit sorbet from Gelato Vittoria downstairs.



## FUNCTIONAL AND FUN

**DESIGN**

If you love Lladro's pretty porcelain pieces, you won't be able to keep your hands off their new *Re-Cyclos Magical* collection (Available at Lladro boutiques in Mumbai, Chennai, Kolkata and Bangalore; Rs 4,700 upwards) that features functional objects, lighting and jewellery. Designed by Bodo Sperlien, the range features elements from existing Lladro pieces that have been given a new design twist. We love the chandelier that is composed of porcelain butterflies, fairy lamps, and more.

