

## Ladies Wine and Food Society of Melbourne

### End of Year function – Atta Restaurant, Albert Park Melbourne

28 February 2023

*If food hasn't stimulated your sense like sight, smell, touch and taste then you have not experienced food.*

*Changing the perception!*

*Atta*

This is the mantra of Atta restaurant. Atta is a realized vision of owners Brijal Patel and Harry Dhanjal who aim to bring classic and modern dishes from all corners of India and serve them with a 'modern twist'. The aim of creating fusion dishes is brought together by a team that experiments with the Indigenous ingredients of India to bring to life many traditional Indian dishes that are often overlooked; changing our perception. The fusion is not only between Western and Eastern cultures but between regions of India. The chefs also roast and grind their own spices, creating over 15 garam masalas for their dishes.

For the dinner guests were served five courses of Indian dishes all with an exotic and experimental approach. These were paired by the wines selected by the wine master Julee Andersen.



#### **Essential – Canapes – Chapatta Paan**

On arrival guests were served a small serving of Tandoori chicken, cabbage foogath and balsamic gel on a betel leaf. The tandoori flavour of the delicately shredded chicken was complimented by the cabbage which had been stirfried in mustard-green curry leaf tempered with coconut oil and combined with freshly grated coconut. The balsamic gel provided a contrast in palate using texture and a thick consistency.

NV Vilmart & Cie Grand Reserve 1er Cru Brut.

The chosen champagne was NV Vilmart & Cie Grand Reserve 1er Cru Brut. There was a pint of discussion as one bottle had a variation and described was olive green flavour to the wine. The cause of reduction is a lack of oxygen at certain times during the fermentation These have been accepted as positive traits and increase complexity in the wine.



#### **First Entrée – Skandari raan**

This was perhaps the highlight of the meal. Skandari raan is known as the 'roast lamb' of Indian. Cooked for 16 hours in souvide the dish was served with small cumin roasted potatoes, dutch carrot and mint chutney. The dish was given an edge by the use of apple wood



smoke. The dish was served under a glass cloche to each guest which was revealed on arrival at the table much to the delight of all!



### **Second Entrée – Dirty Samosa**

This dish is another specialty of Atta. The traditional triangle of pastry has been pulled apart and dashed with masala yoghurt, mint and tamarind chutney. It is a homage to contemporary chefs Gaggan Anand and Massimo Bottura, both have deconstructed dishes that have inspired chefs across the globe.

2011 Coldstream Hills Reserve Chardonnay

2010 Sangiovese Rocco Di Montegrossi Chianti Classico 'San Marcellino'

Julee chose both a white and red to served with the entrée. The Coldstream Hills Chardonnay did not disappoint with Characters of lemon rind, lime and honeydew melon were evident which complemented the lamb brilliantly. What to serve with the Dirty Samosa a light red with dark fruit flavoures and sweet spices with a long finish. A dense and muscular wine still needing time

### **Main Course – Murgh Chettinard, Beef Mircha, Palak Paneer. Served with garlic naan, butter naan, plain naan and saffron rice.**

The dishes for main course were beautifully presented demonstrating the attention to detail from the team at Atta. The Murgh Chettinard was a combination of chicken in yoghurt, coconut, chilli pepper, tomato and onion gravy. The garam masala for the dish is house ground and roasted. The Beef Mircha was quite spicy with a tang provided by the tempered mustard, sundried chilli, tomato and onion sauce. These were complimented by the tender flavours of the Palak Paneer; cottage cheese, onion, garlic, spinach and ginger. All the flavours roasted and infused into the sauce and the smooth texture of the cheese provides a soothing contrast to the spice.

The presentation of the bread and the rice complimented the presentation of the main course dishes. Having several varieties of naan allowed guests to select a bread to compliment the flavours of the main dishes.



2011 Grosset Polish Hill Riesling  
2010 Bindi Wine Growers Block 5 Pinot Noir

At the trail dinner we chose from Atta's menu a Riesling and a Pinot Noir. Which is why Julee choose the wines for the main course. The Grosset Polish Hill Riesling provided remarkable consistency of style. There was a savouriness, a hint of lime, intense and a mineral aroma which dissipated once poured and a dry and satisfying finish. The second wine was Bindi Block 5 Pinot Noir. Brilliant colour with spicy, peppery, nettle and cherry aromas. It was weighty in the mid-palate, structured, with ample tannins



**Dessert – Chocolate and Ras-Mahal**

India is not known for specializing in desserts but at Atta this is another dish that demonstrated the interest in fusion cooking. Served in a glass bowl the dessert consisted of a cottage cheese dumpling, chocolate soil, saffron milk reduction, raspberry and hazelnut Chantilly, strawberry gels and brick pastry. Flavours from all regions of India combined in one dessert. Ras-mahal is a tea flavour, raspberries and strawberries are grown over India and saffron is known for its exotic colour and flavour. The dish had the texture of mousse and there was a nod to the British raj in the inclusion of Chantilly and chocolate. The historical, colonial and contemporary all rolled into one.

The finale was the perfect example of all that Atta strives for fusion, experimentation, attention to detail and excellence.

