

# 10 RESTAURANTS, 2 VENUES, 3 LAKH FOODIES — EBONG ILISH, PRESENTED BY t2 & CITY CENTRE, WHIPPED UP A BLOCKBUSTER HILSA FESTIVAL IN THE CHENNAI EXPRESS WEEKEND!

**M**ore than 300,000 hilsa lovers celebrated their love for the fish at Ebong Ilish, the three-day festival presented by t2 and City Centre, over the weekend. Fried, steamed or cooked on *dum* — foodies potted around with plates of traditional and fusion hilsa dishes at City Centre Salt Lake and New Town from Friday to Sunday, ignoring the drizzle. "I had come on Friday and loved the *ilish* festival so much that I returned on Sunday, this time with my full family. Thank you t2, such a great festival," said Jyotirmoy Deb, a resident of Bandel. Hooghly. If there are people who made quite a journey for a date with the hilsa, some residents of Salt Lake and New Town made it a point to have their lunch and dinner at Ebong Ilish. Here are some snapshots...

## CITY CENTRE SALT LAKE

### DAY 1



Born and brought up in Lucknow, the city of kebabs, BSNL employee Sajal Banerjee decided to check out Ebong Ilish after reading about it in t2. Along with niece Aditi Mallick, he dug into four hilsa preparations from Raajbari Khawa. "We had Kochu Shak with Fish Head, Hilsa Paturi, Shorshe Ilish and Ilish Fry," said Sajal.



Anjan and Rita Chatterjee from Jadavpur love their hilsa fried. After a quick look at the menu, they chose the Continental Catering Services kiosk for its Fried Hilsa with Steamed Rice. "The oil from the fried hilsa is just fantastic," declared the foodie couple.



Susreeka Sinha (right) and Manami Sarkar settled for the Ilish Bhapa-Basmati Rice combo from Raajbari Khawa. "The taste is good," said Manami, a Class XII student of Bharatiya Vidya Bhavan, in between picking the bones from the fish.

### DAY 2



Papita Das (in blue sari) treated her family to Ilish Paturi from Bhooter Raja Dilo Bor and Prince Restaurant. Their vote went to Prince.



Their workplace is just opposite City Centre Salt Lake and Saturday being half-day at office, colleagues (L-R) Kakali Paul and Monalisa Banerjee didn't want to miss Ebong Ilish. Their pick? "The Ilish Bhapa and Rice combo from Raajbari Khawa. We rarely get such quality fish in the local market," said Kakali.



The six-member Saha family from Salt Lake, led by college teacher Tuhin Saha (far right), was there for a hilsa lunch. And each member ordered a different item from Bhooter Raja Dilo Bor — Ilish Borishali, Ilish Bhapa, Shorshe Ilish, Ilish Paturi....

### DAY 3



Siblings S Faizal and Omar Zor shared their plate who were told The Rose (Viand) set had run out Italian B's Hilsa. "We hilsa but I have it m home bec has too m bones. He baked hils almost boneless," Omar wit impish gr



Flambe and *ilish*? Well, Pradip Rozario of K.K.'s Fusion drew quite a crowd on Sunday evening. "The queen of fish is the celebrity today because of t2. I am going to flambe a hilsa with pesto sauce," said the restaurateur.



New Town residents Rumjh Sarkar and Sanglap Roy opt Italian Baked Hilsa from Th (Viand). Ilish Paturi from P Restaurant and Shorshe Ili from Sonar Tori. "The Patu okay, the Baked Hilsa was n different but the Shors Ilish was the best," said San



The proprietors of the momo haunt The Blue Poppy — Doma Wang (left) and her daughter Sonam (right) — arrived with family and friends. "We are here to try at least one item from each stall," they chorused, starting their *ilish* adventure with Laupata Diye Ilish Machher Cutlet from 6 Ballygunge Place.



Rarely does one c across a two-year hilsa connoisseur Abhiraj Chakdi f Garia is certainly The I'll one finish a fishhead (with I Shak, from Raajh Khawa) like a prc

### SONAR TORI



### BHOOTER RAJA DILO BOR



### CONTINENTAL CATERING SERVICES



### RAAJBARI KHAWA



### BHOJ CATERERS



### PRINCE RESTAURANT



### 6 BALLYGUNGE PLACE



### KK'S FUSION



### THE ROSE (VIAND)



### CAFE SWISS, SWISSOTEL



### DAY 1



Tirna Kundu, Class VI student of Mangalam Vidya Niketan, relished Ilish Paturi from Bhoj Caterers. "We live next door: So we decided to have *ilish* and then watch *Chennai Express*," said the 11-year-old.



Belegghata residents Nina Ghosh (extreme right) and her sister-in-law Sonali Das, both 34, chose Ilish Paturi from Raajbari Khawa as their "starter". "We saw it in t2 and decided to bring my husband and children," said Nina.



Debankar Dutta and his friend Arpita Pramanik were the odd ones out. They tried only tiramisu from the Swissotel stall. "We came to shop and since the weather is humid, we chose tiramisu over *ilish*," said Debankar.

### DAY 2



Calcutta Boys' School kindergarten student Chirayu Sengupta clung to his father and pointed to his favourite dish — Shorshe Ilish (at Raajbari Khawa).



Sritama Bhattacharya (right), 19, loves fish but not her friend Patrali Roy, 23. All that changed at the festival. They took only a few minutes to lick clean their plate of Ilish Biryani from Bhoj Caterers. "This is the first time we heard of the dish," said Patrali.



The rains couldn't stop Preeti Roy and her son from enjoying Ilish Paturi from Bhooter Raja Dilo Bor). The family from Dubai are on vacation and this was their first rendezvous with the hilsa. "We just couldn't resist it," said Preeti.



The Majumders from Baguiati were caught with some spicy hilsa preparations... Ilish Bhapa, Ilish Biryani, Ilish Paturi and Ilish Pulao. "The day we read about the festival in t2, we decided to drop in for lunch. The entire place smells of *ilish*, which is making us hungry. At restaurants we don't get to see the food until the order arrives but here we can order after seeing the dish," said 57-year-old homemaker Mahua Majumder.



Ebong Ilish brought together three generations. After sharing Ilish Paturi from Bhoj Caterers with her mother and grandmother, second-year engineering student Hridiya Mukherjee (left) turned to Shorshe Ilish from Prince.



Their families are vegetarians but not they! So husband-wife duo Rudresh and Divya Tiwari made the most of the hilsa festival. They had Shorshe Ilish from Prince Restaurant. "This is one Bengali dish both of us love and since we cannot cook it at home, this is a perfect place to enjoy it," said Divya.



Adrija Dutta, Class IX student of Delhi Public School, New Town, and her father Amit Dutta wanted to try a modern *ilish* preparation. They chose Ilish Biryani from Bhoj Caterers and Ilish Vindaloo from K.K.'s Fusion. "Usually at home we cook traditional *ilish* recipes. That is why dad and I chose something different," said Adrija.

Text: Sibendu Das and Malancha Dasgupta

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Did you enjoy Ebong Ilish? Tell t2 @abp.in