

All those with a yen for speed and adventure sports will love this place in Lonavala. It is called Della Adventure, the brainchild of the dynamic architect and Managing Director Jimmy Mistry of Della Tecnica Group, which is a one-stop destination for adventure sports enthusiasts to indulge in ATV and Dirt Bike riding, High rope actions, flying fox, rock climbing, horse riding, parasailing, zorbing among countless adventure and hobby activities, paintball, golf, archery, restaurants, music lounge, banquets, business centre – no wonder it is the preferred conference

for activities which go beyond accommodating in a single day. These camps are tents equipped with five-star luxury furnishings and fittings replete with a Jacuzzi bathtub, LCD screens with HDMI, mini bar and a private sit-out to enjoy your breakfast amidst breezy, open-air setting.

After exploring a whirlwind of outdoor tricks and getting zorb ed downhill on the 200ft long natural turf, we decided to treat our bellies at PNF restaurant at Della that whips up Continental, Indian and Oriental cuisine. For starters nibble on Tandoori Platter, Saunfiya Paneer Tikka with a touch of fresh fennel seed and cream, Crispy Calamari served with Cajun mayonnaise, Murg Banjara flavoured with Kashmiri chilly and tandoori spices and more. Tandoori Achari Kumbh Masala and Nihari Gosht (baby lamb dices in special homemade sauce) are fine examples of how flavours can be subtly altered to lift the recipe from the mundane to something special.

On the Oriental front, Thai Spring Roll, Lamb in Oyster chilli sesame, Tempura and Crispy Potato/Vegetables finished in hot garlic sauce make for appetising dishes. The Continental fare, if you wish to try, includes the likes of Zucchini Roulade, Tomato Basil Bruchetta, Pastas and Risotto with Italian Arborio rice.

Looking out for some unusual dish, then it can't get better than savouring Hungi. Hungi is a Maori dish from New Zealand that entails a time-con-



Adventurous Dining At Della

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suming method of cooking, similar to our tandoor. Meat or vegetables marinated in exotic spices are wrapped in leaves, buried into a pit and allowed to cook underground over some hot volcanic rocks. Chef Conrad informs that it is served only on pre-placed orders as it takes not less than 6-7 hours of

cooking time. Each tasty morsel melts away in the mouth, as the vapor twirls and winds upwards. This is a dish you are unlikely to find on any other restaurant menu. Accompanied by fine wines and single malts, this fine dine restaurant satiates the gourmand cravings.

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Veg Seekh Kebab

INGREDIENTS

- 1 cup cooked vegetables (carrot, peas, cabbage, beans)
- 2 potatoes (boiled and mashed)
- ½ cup gram flour
- ½ tsp red chilli powder
- ½ tsp ginger paste
- Finely chopped coriander leaves
- 1/2 tsp green chilli paste
- 1/2 tsp garam masala powder
- 1/2 tsp lemon juice
- Oil to cook
- Salt as per taste

Method

Mix all the ingredients except oil. Spread the mixture all over the skewers. Cook on hot griddle with ghee on low flame and keep turning them till brown spots appear on all sides. Serve hot with tomato sauce.



place of corporate sector who now follow the trend of combining recreation with business. You can even satisfy your pastoral instincts by milking Jersey cows, walking the dogs or by simply watching the Emu birds in their morning sprints.

Camp Della, situated atop the highest point from where you can view the surrounding misty mountains, is where you can stay if you wish to go