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B CUISINES & COCKTAILS

“THAT ’90s LOUNGE OPENS IN THE CITY”

Nestled in the iconic Krishna Palace Hotel at Nana Chowk, Tardeo, B-Cuisines & Cocktails opens its doors to the city this week. Enter the statement emerald green door, make your way past the selfie-worthy wall of artworks to a space that promises to take you straight to the '90s. An era defined by nostalgic rock music, conversations over easy cocktails, dim lighting and an exuberant energy of a city that never sleeps.

B-Cuisines & Cocktail's design is hip and cool – it promises to attract both casual evening drinkers as well as those who enjoy dressing up for a night out. At 'B' conversations spill into the night with music spanning easy '90s rock music to new-age African beats to old school hip hop. With every new bar seeking to get the attention of today's millennial with its Pinterest-inspired designs, botanical cocktails and craft beers, B-Lounge plans to grab the attention of the millennial with its simple uncomplicated approach.

From a neon light signage that reminds guests that 'A Little Party Never Killed Nobody' to selfie-friendly corners and a zebra head that blends with the pop-art black and white walls, the décor is artsy and new-age. You'll spot Van Gogh and Frieda Kahlo raising a toast in artsy frames.

Baroke to B

In its earlier avatar of 'Baroke', it was the last standing nightclub for the city's nightlife enthusiasts who have memories of dancing the night away till the wee hours of mornings.

Led by Director and second-generation owner Saurabh Shetty, the space has levelled up into 'B-Cuisines & Cocktails - an intimate space for the love of a good song list, a satiating food menu dotted with Mangalorean and Shetty specialties like Ghee Roast and a well-priced cocktails menu.

Saurabh has a dream for Nana Chowk, which for years is known for its bhaji gali, the ever-buzzing commercial shops and humble mom-and-pop food stores. "I want to transform this area into a vibrant, culturally-rich district. When you offer crowds something of value, they will create their own interpretation around it. Just as New York's

Meatpacking district was accepted as the world's most famous nightlife district, B-Lounge attempts to be a similar shift for Nana Chowk. We want to set the tone for more outing destinations here,” says Saurabh.

He embraces his Mangalorean roots, his Shetty lineage and some fond memories of his favourite bars across the world. “During my time abroad, I have studied F&B offerings and drawn inspiration from them. For example, a New York jazz club in a basement showed me an intimate vibe, while the best cocktail bar in the world, Red Rabbit, showed me how to create spaces that matter.”

B- Specials

From 7 pm to 10 pm, They run the B 'Ours offer where patrons can enjoy special rates on premium alcohol. At 10.30 pm every night, B Switch! is a spectacle that gives the lounge a glitzy vibe for the night. Bartenders break into a jig, open the dance floor and create a celebratory ambiance.

Let's Eat

Consulting Chef Aseema Mamaji's food menu takes guests through the hotel's Mangalorean and Mumbai lineage as well as a world tour for the global palates. The authentic Mangalorean Ghee Roast Chicken and Mangalorean Ghee Roast Paneer is served as a Khari Bruschetta, Lamb Seekh kebabs and vegetarian Hara Bhara Kabab are served on soft-shell Thepla Tacos reflecting the Gujarati community in the area and for the global taste buds, Onion Rings burst with cheese and served with Chipotle mango ketchup, and Trash Can Nachos have a double portion of tortilla chips, dressed with refried beans, roasted tomato salsa, guacamole, sour cream and cheese sauce.

Hand stretched, Neapolitan Pizzas are topped with classic as well as desi dhamakka like Paneer Makhani and Chicken Tikka Makhani. Small plates that are perfect as bar nibbles. The '80s and '90s favourite bar bites include Schezwan Paneer with double cooked noodles, Chakna platter of Makhanas, Fryums and Soya sticks. An ode to the after-party crowd is found in the roll section which has options like Bhuna Chicken Roll or Chilli Paneer Roll to choose from. The typical South Indian filter coffee finds its way into the dessert as potent Filter Coffee Tiramisu.



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Let's Drink

The love for filter coffee continues in the Martini section with a Filter Coffee Martini. The cocktail menu also lists creative concoctions using molecular mixology. Gin-based Wrong Turn is smoked with dry ice and rosemary. Homegrown ingredients like curry leaves for smoking Cari Fumo Secco, a whisky and rosso drink. In our premium section, B, Gold Martini finishes a gin, sweet Vermouth, white wine and honey concoction with Gold Dust. For those who love their masala paan, Dumroo Paan marries chocolate, paan, and vodka.

About Krishna Palace Hotel

Krishna Y Shetty opened one of the city's most iconic no-fuss hotels Krishna Palace Hotel at Nana Chowk in 2004. It houses a classic popular vegetarian restaurant called 'Sudama' and a 24-hours food haunt 'Flute 24HRs'.

More about Location:

TIMING: 7PM to 3AM | MRP B-Hours from 7PM to 10.30PM | B-Switch Hours from 10.30PM to 3AM | CONTACT: 9819353915 | FOLLOW US: @bcuisines&cocktails

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