

WITH A STUNNING FAÇADE OF A GOAN PORTUGUESE BUNGALOW, HOSA CREATES A CONTEMPORARY INTERPRETATION OF THE FLAVOURS OF SOUTH INDIA

BY AKANKSHA DEAN

Where art meets good food



There's never a bad time or reason to visit Goa and this time round it's for acclaimed restaurateur Rohit Khattar's newly opened concept HOSA (translates to new in Kannada) in Siolim.

Coming from EHV International, the company behind such acclaimed restaurants like Indian Accent, Comorin and Koloman in New York, the expectations are high. And the good news is that HOSA not just manages to live up to those expectations but far exceeds them.

Exploring the culinary diversity of south India, beyond the familiar HOSA also features a creative and energetic bar. Set on the waters opposite the magnificent St. Anthony's Church, it creates a slightly more approachable and contemporary interpretation of the marvellous flavours of south India.

The first look is a stunning façade of a Goan Portuguese bungalow, and as I step in, I am in awe with the impressive 14-foot bar (a destination in itself), the commence of an elegant, contemporary cosmos that unwraps the various rooms that can house nearly a 100-odd patrons with art for companionship. From stunning photographs to paintings to sculptures HOSA impresses you with all the art it houses.

Coming to the food, Chef Suresh DC offers a contemporary take on south Indian cuisine with dishes that are unique and presented in a contemporary manner while retaining their authentic flavours.

He packs in gastronomic delights from five states of the south i.e. Tamil Nadu, Kerala, Andhra Pradesh, Karnataka and Telangana. The menu features outstanding dishes like Guntur Crab Fry, Jackfruit Ghee Roast and Almond 65 with the Pachadi garnish harmonising the effective almond fritters, served on a bed of curd rice. Wistfulness on a platter!

The plates here are orderly finished and impressively plated; more prominently they show a completely new side to Indian cuisine never seen before in Goa.

FOOD & BEVERAGE



Their cocktails complement the food menu further with as a complete multitude of globally classy low to zero-alcohol sodas, potions and tonics by celebrated mixologist Varun Sharma!

My meal concludes with the creative Mysore Pak Coffee Cheesecake. While I absolutely relished dessert, it felt the most thematically detached for me, neither Karnataka nor south Indian but instead Italian.

With highly efficient service, HOSA's magnificence is refreshing and memorable. All in all, the creative interiors, chic friendly air and good food and cocktails will surely attract people in droves.

HOSA has all the ingredients for a great culinary experience! [h](#)

Timings: Open lunch and dinner

Call: +91 8326747212; 7498627977

Average meal for two: Rs3,000 without alcohol

