



FRIDAY 31<sup>ST</sup> JANUARY 2020

## PRATEEK SADHU

### MASQUE

Unit G3 Laxmi Woollen Mills  
Shatki Mills Lane, Off Dr. E. Moses Road  
Mahalaxmi, Mumbai 400011  
+91 22 4973 7431  
bookings@masquerestaurant.com  
www.masquerestaurant.com

7.30pm for 8.00pm  
Louis Roederer Brut Premier and canapé reception  
Five-course signature menu / £150 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price

**P**rateek Sadhu is one of India's most innovative and creative young chefs. His wilderness-to-table ethos, inspired by his time working at Noma in Copenhagen with Rene Redzepi, that employs seasonal and sustainable ingredients has won him numerous accolades since opening Masque with business partner Aditi Dugar in a converted warehouse in Mumbai's old cotton district in 2016.

In their rave review, the Times of India proclaimed, 'A star is born!' and said that 'the premium that Masque places on seasonality and regional produce is laudable but what is most important is the taste and the experience. And Masque delivers on both counts'.

Sadhu's multi-course tasting menus are the result of several years of research and development spent travelling India searching out the best regional produce from local farmers. Masque's chic décor employs natural materials such as rosewood tables, stone clad walls, textured slate and marble floors to



His time working in Michelin-starred restaurants across Europe included what proved to be an influential stint under Rene Redzepi at Noma, which strengthened Prateek's intent to source and spotlight local ingredients. He later moved back to the Pierre Hotel, New York, followed by a return to India as sous chef at Le Cirque, Bangalore.

Masque was ranked among the top 10 on Food Tank's 2016 list of restaurant innovators in the world. That same year, Prateek was

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echo the chef's naturalistic approach. Dishes might include lamb brain paniyaram (ball shaped dumplings made with fermented urad dal and rice batter) and duck served with fresh and pickled peach.

Born in Kashmir in 1986, Prateek Sadhu grew up around family farms, learning the basics of the kitchen from his aunt and mother. His love of food inspired him to abandon his plans to become a commercial pilot, instead enrolling in a hotel management school in India and working in the kitchens of the prestigious Taj Hotels group.

He graduated from the Culinary Institute of America with double gold medals and went on to work in some of the finest restaurants in America including Alinea in Chicago, the French Laundry in the Napa Valley and Le Bernardin in New York, all three Michelin-starred kitchens.

awarded Most Innovative Chef of the Year by the Western Culinary Association of India. In December 2017, he was named Chef of the Year at the Conde Nast Traveller Top Restaurant Awards and in 2018, the restaurant was ranked five on the list.

