

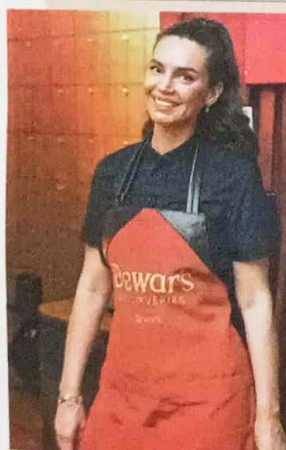
Culinary excellence

Dewar's Discoveries X Sarah Todd at Little Bit Sober was a rediscovery of Calcutta's culinary celebration

Some cities are best understood around a table, over stories shared between strangers and flavours that linger long after the last course. Calcutta found itself at the heart of such an evening as Dewar's Discoveries brought its Calcutta chapter to life at Little Bit Sober, marking a return to a city that has been part of the brand's story for over a century. In collaboration with chef Sarah Todd, the intimate gathering brought together culinary discovery, craft cocktails and conversations inspired by the many moods of the city. From carefully crafted cocktails to dishes designed to complement the evening's spirit, every element was rooted in the idea of discovery. "Dewar's and Sarah Todd are united by a shared passion for discovery and an uncompromising pursuit of excellence. As the world's most awarded blended Scotch and one of the culinary world's most celebrated innovators, we believe the best way to experience a culture is through its flavours and stories," said Goodies Narayanan, marketing director, CMO, India, at Bacardi.



An interactive session of making a punch that invited guests to join the pouring experience



"My time in Calcutta has been extraordinary. I'm taking away an appreciation for Bandel cheese, a smoky, complex cheese that's absolutely exceptional. As someone who adores cheese, this is a treasure I'll definitely be bringing back with me," said Sarah Todd.



Inderjit Singh Dhillon, general manager, Brown Spirits, and Tanvir Singh Virdi, brand manager, Dewar's



Nitin Tewari, popularly known as Mr Bartender, curated the cocktails, keeping the history of Calcutta in mind



Garima Banka and Preetam Budhia



Rudradipta Mukherjee, founder, Little Bit Sober, and Navonil Das, fashion designer



Bandel Cheese Papdi: Bandel cheese, one of Bengal's much-loved culinary legacies, takes centre stage on a crisp papdi. Whipped Bandel cheese, *chhena* and tamarind soy are layered with chilli crisp and cucumber, creating a bite that moves between creamy, tangy, spicy and fresh.



The Eastern Connection: A nod to the eastern influences that found their way into Calcutta's evolving food and drink culture. Dewar's 15 YO meets the sharp brightness of *gondhoraj* lime and the gentle heat of Sichuan pepper cordial, finished with jasmine soda and a delicate *gondhoraj* mist.



The Bengali Root: For a taste that feels unmistakably close to home, Dewar's 15 YO is paired with *aam ada*, alongside local honey and lemon. Bright, gently warming and distinctly Bengali, this cocktail brings familiar pantry flavours into a contemporary glass.

The Burnished Flower: The humble cauliflower gets a burnished makeover, glazed with miso *kasundi* and paired with smoked *chhena* and water chestnut cake, green jackfruit and fragrant *Gobindobhog* rice. Bok choy, mustard coconut and *kombu* sauce bring another layer to the plate.



Tanesia Ghose Dey
Pictures: B Halder



The Kolkata Fusion: This brings many Calcutta influences together in one glass. Dewar's 18 YO is paired with the unmistakable aroma of *paan* leaf, rounded out with almond orgeat and aromatic bitters, then served over ice.



Bhetki Katsu: Calcutta's *bhetki* meets the Japanese *katsu* tradition in this cross-cultural bite. Crisp-coated fish is served with soft milk bread, *kasundi* and pickled Chinese cabbage, bringing together the flavours of Bengal with the textures and techniques of Japan.

Betel leaf moves forward from its familiar after-meal role and into the starter course. A crisp tempura-coated leaf carries sticky teriyaki chicken, *radhuni* cucumber and daikon pickle, finished with black sesame for an interplay of sweet, tangy and savoury notes.