



Celebrate the festival of colours 'Grace'-fully this year!

Holi, the festival of colours is round the corner and everyone's busy making plans in full swing. Glammed up faces, assortment of delicious sweets and mouth-watering delicacies, piles of gulal and Big B's Rang Barse on loop- the spirit of Holi is a much awaited one that is steadily crawling in since the onset of spring. But holi remains incomplete without a drink – one that will add flavour to all these colours. To double up the celebration, Grace brings to you *Mango Mastani*- a drink with a playful twist of tropical flavours from Vanilla ice-cream infused with mango and garnished with lemon coated in brown sugar. The classic taste of vanilla with the subtle sweetness from the mango and the tangy twist of lemon is a statement drink curated specially for the occasion.

Pocket Pinch- ₹ 180 plus taxes

Timing for restaurant - 11:00 am to 6:00 pm.

Contact Details: Grace, Kolkata Centre for Creativity,
777 EM Bypass, Anandapur, Kolkata – 700107
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About GRACE:

The Kolkata Centre for Creativity embraces and finds creativity in every fibre of the being. Set on the second floor of the centre, one can find art in every corner - even in the food served at the restaurant named 'Grace'. It is a modern Indian vegetarian cuisine restaurant. The focus is to serve modern Indian fusion food that not only represents art and our Indian culture but also caters to food aficionados and lovers. Grace procures local ingredients that are freshly produced to create 'edible art'. The restaurant highlights vegetarianism as an ecological need of consuming the lowest form of life. The meticulous detailing by a dedicated team of professional Chefs – from procuring local and fresh ingredients to passionately recreating vegetarian food makes Grace a one of a kind fine dining restaurant!

For further information, please contact:
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