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Just take it!

FOOD The fare at Yo! China's takeaway in Noida is as great as its service



Prawn singtu at Yo! China

What are the prerequisites of a good takeaway? It should have promptness in service, backed by courtesy over the phone and at the time of delivery. It should have neatly packed stuff, the contents being not too difficult to transfer to your plate at home. The portions should be adequate and retain the warmth of the freshly cooked. Of course, the meal should not burn too much of a hole in your pocket. And, if the menu undergoes occasional tinkering, making sure that your preferred items stay on while some new dishes are added, that would be just ideal.

If these are your requirements, Yo! China's takeaway service in Noida - the chain operates its restaurant from The Great India Place - could just be your calling card. Last weekend, overcome by fatigue of an early summer, I ordered a quick dinner comprising Mongolian clay pot lamb, Thai chicken breast, Hakka

noodles with fried chicken rice. Of course, there were soft drinks to wash it all down. Once I had placed my order, I had some misgivings. The order was for two and I had bouncy little daughters hopefully awaiting their dad's choice. Their appetite is negligible, their capacity to raise a ruckus quite significant. And a wife not too far from a sulk in case the stuff does not match her requirements. Meeting wife's requirements, as any long married man will tell you, is probably only easier than finding a penguin in Sahara! That I almost managed to do it was in no mean part due to Yo! China's prompt service that nipped any potential argument in the bud.

Holding the stage

The waiting having been kept to a minimum, the food built on the good points so gained. The Mongolian lamb was spicy, the Thai chicken had a tangi-

ness to it. A lovely sweet-n-sour blend, it cried for attention on its own. It wanted to play not a companion piece but hold the stage, no, the table, all to itself.

The noodles were well mixed with various vegetables, cheese and what have you. Each strand standing out on its own, giving plenty of evidence that dexterity lay in its preparation.

As for the Mongolian stuff, well, it had a spicy taste to it that reminded me somewhat of our Hyderabad dishes, a little too chilli for some, but just right for me.

Within no time, we had had our fill, but at the bottom of the clay pot there were still small piece of lamb. And the rice tray had not emptied out either. Oh! The portions were just fine. The daughters and wife were content and quiet. My misgivings happily giving way to some burps.

ZIYA US. SALAM