

“YES, I AM A FAN”

Simon Wilson, Metro June 2013

“iVillage elevates Auckland’s Indian dining scene to a new level.”

Shandelle Battersby, VIVA October 2013

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“This is Indian dining at its most splendid.”

Carroll Du Chateau, Life Style
The New Zealand Herald November 2013

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“We are hooked.”

Lauraine Jacobs, Ponsonby News
April 2014

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“A passage to Indian perfection.”

Peter Calder, Living NZ
The New Zealand Herald May 2014

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“An iconic restaurant, with an increasing clientele, those who only want the best.”

Venkat Raman, Indian Newslink
December 2013

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iVillage create dishes that are quintessentially Indian and original, made from recipes passed down through families, with home-made spices and masalas. Enjoy the “asli” (real taste) of India.



“We have enjoyed taking you on an Indian culinary journey to a by-gone era. We look forward to your company and strive to continually exceed your expectations.”

Dimple Girish and team would like to thank you for your support

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Dimple Girish of iVillage at Victoria is an expert cook in European and Indian dishes, her vision was to establish a Restaurant that was truly reflective of Indian cuisine with guaranteed authenticity of taste and flavour.

Since her formative years in her native Ahmedabad, Gujarat, India, Dimple has had a penchant for innovation and doing things that lift the standard of the products and those who deliver them. Months before iVillage opened, she crafted her own recipes at home and later with her staff and friends.

Among her innovations are the I-Bullets,

an Indo-Chinese vegetarian delicacy served at every table at nights and the Tandoori Trio, comprising three generous pieces of marinated chicken cooked in Tandoori style, which appear at the table on a skewer that sits atop a magnificent charcoal fuelled amphora with soft smoke bellowing out in a cloud to perfume the room. Other items include Tandoori Fish, Gun Powder Scallops and Lamb Shank Curry.

Dimple makes the Masalas herself, a weekly ritual of roasting, mixing, hand grinding, all with a love that is reflected in the final dishes.

