

Let Spice of India take you on a culinary journey to India with its wide and distinct range of northern Indian specialities.

By FEI YONG

Lovers of fine cuisine will discover that variety is indeed the spice of life when they dine at Spice of India.

Strategically located in three major shopping centres in Kuala Lumpur — Suria KLCC, Pavilion KL and The Gardens Mid Valley City — Spice of India exudes a sleek, contemporary ambience. It artfully blends modern decorative accents with subtle Indian elements to reflect the continent's rich and diverse heritage.

Behind the scenes, head Chef Ram Singh from New Delhi, India, ensures that the restaurant's specialities remain consistently up to scratch.

"Our extensive menu boasts a vast, tempting array of customary delicacies especially from northern India," he says. "Though replete with different spices, the dishes are not fiery hot but pleasantly aromatic and flavourful on the palate."

"Popular dishes that appeal to both locals and overseas visitors include Aloo Chaat (potatoes

with hot and sour spices), Samosa (deep-fried pastry with spiced vegetable or meat filling), Mixed Tandoori Platter (marinated chicken, lamb, prawn, mutton and fish with assorted spices and then baked in a tandoor oven) and Murgh Makhanwala (a classic Punjabi delicacy of grilled chicken nuggets gently simmered in tomato, butter and cream sauce)."

In the following interview, the 39-year-old master of spices shares some of his personal culinary experiences and explains what makes Spice of India special.

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The murgh pasanda; (above) hara bara kebab.

The spice of life



Q: If the world were to end tomorrow, what would you eat?
I'd indulge in seafood since it has always been forbidden for me.

Spice of India

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Tel: (03) 2143 3669

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Left: Chef Ram Singh (second from left) and his kitchen team from the Spice of India Restaurant in Pavilion KL (below).

Q: How old were you when you first became interested in food and cooking?
A: I was 23 when I first developed an interest in cooking.

Is there anyone or anything that has inspired you as a chef?
My father has been a great source of inspiration for me.

What is the greatest challenge in being a chef?
Maintaining the taste consistency of our food all the time.

What makes Spice of India different from other Indian restaurants?
Our varied menu comprises primarily northern Indian specialities that are prepared based on our own recipes using quality spices and choice ingredients.

Name some of the restaurant's signature specialities.

I'd recommend one start with Hara Bhara Kebab, a delicious appetiser of Cottage Cheese and Vegetable that is best enjoyed with mint sauce and mango chutney.

Then have the Biryani Rice, Naan Bread or Roomali Roti (handkerchief-thin bread) with a selection of our delicious house curries: Murgh Pasanda, a rich chicken curry with creamy almond gravy; Rogan Josh Kashmiri, a piquant lamb curry with Kashmiri masala spices; Bhendi Masala, lady's fingers sauteed with diced ginger, garlic, tomatoes, onions, herbs and coriander leaves; and Dhal Tadka, yellow lentil curry.

For dessert, you should savour Pista Kulfi, Indian ice cream flavoured with pistachio and saffron followed by a cup of hot, milky Masala Tea.

What is your favourite dish?
I'm partial to mixed vegetable curry.

Is there any type of food that you dislike?
Seafood's a definite no-no for me due to my allergy.

What is the strangest thing you have ever eaten?
Nasi Lemak is a dish that I somehow can't get used to.

□ Citibank card holders are entitled to 15% off lunch and 10% off dinner from now until Dec 31, 2011. The offer is applicable only for the à la carte menu with a minimum charge of RM150 in a single receipt. It is not valid with other promotions and beverages.

