

the versatile tandoor

wanting to sample everything. Hot from the oven were lamb kebabs, chicken kebabs, tandoori fish, prawn and chicken served sizzling on a hot plate.

The secret to a good tandoori dish is in the marinade. This was evident in the *Mahi Tikka Badami*, where the juicy fresh fish revealed flavours of yoghurt, spices and almonds in each bite.

The surprise, however, was in the tandoori vegetarian platter.

The serving of cauliflower, corn, mushrooms and cottage cheese, barbecued until the edges were slightly burnt, had a pleasant aroma and a slightly tangy flavour.

The capsicum was sliced in halves, stuffed with a spoonful of mashed potato and cottage cheese and then barbecued.

Batra said tandoori specialties are available in spicy, medium spicy and non-spicy options.

"The spicy option is prepared with mint, bird's eye chilli and yoghurt; the medium spicy option is a mixture of saffron, red chilli powder and turmeric; and for the non-spicy preparation, cashew nut,



yoghurt, herbs and cream are what we use to marinate the meat," Batra said.

Chefs from New Delhi were employed to give diners the originality of North Indian cuisine, according to Batra.

"It is important for our diners to get the same taste from our food as they would get in India.

"Besides having experienced chefs in our employ, the ingredients we use, such as spices, dhal and

are brought in from India," Batra said, explaining that there was a distinct difference in taste when local spices were used.

The outlet has a selection of soups that are quite different from the creamy soups and consommés served in Western restaurants. For a sneak

preview of soups, we had Lamb Shorba - a house specialty.

It takes more than 24 hours to make this dish, Batra said.

It had a strong peppery and meaty taste that results from a mixture of ginger, garlic, tomato, onions, saffron, herbs and lamb bones and meat cooked over a slow fire.

The Fish Amritsari and Golden Fried Prawns teased the taste buds with their slight spicy aftertaste but the combination of herbs and spices made both these items ideal as appetisers.

There are plenty of North Indian dishes to savour here, including all-time favourites like Mutton Roghan Josh, Chicken Tikka Masala, Fish Saag and Biryani (Mung Ambar Biryani, Gosht Dum Biryani, Prawn Biryani, Fish Biryani and Shahi Subz Biryani), among others.

Batra said Spice Garden also served South Indian food as well as Arabic food.

"We also have 50 kinds of homemade breads like Makki Ki Roti, parantha, poori, naan and capati," he said.

While having dinner, it might be a good idea to sample some Indian-style cocktails, like Chack De Phatte, Panjabi Soccer, Core of Himalayas, Sweet Heart, Greenery of Kashmir or Toxicated Gin.



Spice Garden is a fine dining outlet which offers good food and good value.

The refreshing Jal Jeera, a stimulating appetiser with roasted cumin, mint and lemon served chilled.



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