



Perfect starters ... Harabara Kebabs (top) and Fish Tikka to be enjoyed with mint sauce (centre).

Spicy drink with

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Photos by SAM THAM

Jal Jeera, the Indian version of lemonade, is a favoured drink in the subcontinent, especially during the hot dry summer.

The spicy concoction has an extraordinarily cooling effect and hence it is sold in every street corner and can be found in every household in India.

Apart from its marvellous thirst-quenching quality, it also does wonders to stir the appetite.

Thus, Jal Jeera is usually served as an appetiser in Indian homes and restaurants.

While most Indian restaurants in the city offer Jal Jeera, the version served at Spice Garden Imperial is



distinctly different.

"The authentic version is made from water, but we use soda and 65 different Indian herbs and spices," said Spice Garden manager Dheeraj Sharma.

"The main ingredients used are cumin, mint, black salt and cilantro leaves," he said.

Served chilled in a tall glass, the greenish beverage is an energy

booster that keeps one alert. It is available either sweet or salty.

Spice Garden Imperial sports pretty and elegant decor and is divided into two floors.

The ground floor of the outlet can accommodate almost a hundred people.

For those seeking privacy, there are also three private rooms.

The upper floor has a seating capacity of about 110 persons and 170 persons for a buffet.

Lunch took off with Barbecued Tandoori Mushrooms. Marinated in yoghurt and spices and barbecued in a tandoor, the mushrooms were crunchy and buttery and most delightful with a tinge of Pudina, a mint sauce, and mango chutney.

Meanwhile, the Fish Tikka - boneless fish flavoured with yoghurt, saffron and and various other spices - was tender but only mildly spicy.

"Our dishes are served spicy, medium spicy or non-spicy according to customer preference. The degree of spiciness can be controlled, from mild to very hot and super hot."

The Harabara Kebab is a vegetarian appetiser made from carrots, beans, potatoes and cauliflower mixed together and formed into flat patties before being deep-fried.

For main dish, a variety of breads are available.

Dheeraj said there were about 50 types of homemade bread baked in a tandoor (clay oven).

Dishes served with the bread include Aloo Ghoobi, a potato and cauliflower concoction, and Pala Paneer made from cottage cheese and spinach.

Complementing the main dishes is the aromatic Basmati rice, which goes particularly well with Chicken Makhani.

This dish features chicken cooked in tomato gravy and rich butter.

"We use only authentic Indian herbs and spices here, and everything is cooked in a tandoor, so the food is healthy and non-oily."

Dheeraj also gave an assurance that no artificial flavouring or



Spice Garden Imperial in Bukit Bintang sports a pretty and elegant decor.

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City of billboards

EXCLUSIVE

Sultan

By WONG CHUN WAI
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SHAH ALAM: The Sultan of Selangor is upset that Petaling Jaya, which attained city status less than three weeks ago, has claimed the title of "Billboard City."

Squeezed into its 97 sq km are some 800 billboards of which only 282 have been issued permits.

And Sultan Sharafuddin Idris Shah has ordered newly-appointed Petaling Jaya Mayor Datuk Ahmad Terminizi Puteh to explain why the city council is dragging its