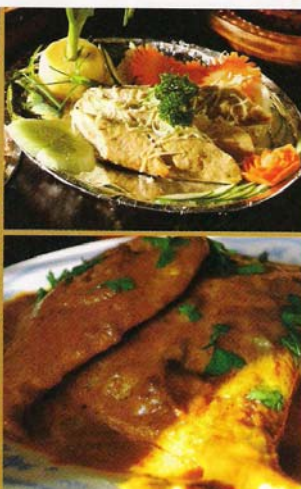


## 32 DINE & LOUNGE!

### Journey to India

Multidimensional cuisines are the specialty of all the restaurants in Bali as French, Chinese, and Indian dishes are offered in several restaurants throughout the island making the question of "What and Where to Eat in Bali" a never complicated affair. Indian restaurants in Bali are very popular among local people and also foreigners, so here at iStyle we've compiled a short hard list on must-eat destinations for the very best in Indian cuisine.



### Queen's Tandoor

The menu offers an extensive list of curries, tandoori dishes, rice platters and vegetables. Every 6 months the menu is reviewed and new culinary innovations are added. This constant development has caused some interesting fusion dishes to appear on the menu next to authentic golden oldies.

The vegetable samosas and vegetable chili kebabs are amazing, both have a nice spicy kick to it and the samosas are remarkably crispy yet not oily. The owner explains: 'In Singapore and Malaysia, Indian food is often too oily. We serve authentic recipes without loss of taste, yet we use as less oil as possible. Also we never change the ingredients of the spice blends, but we try not to use too much, otherwise it will kill the taste'. The chicken korma, mutton mugli (lamb curry) and fish tava are all very different in taste but equally aromatic. Whereas the mutton curry

is the most legendary amongst them, the fish tava is certainly worth a try: very tender chunks of fish in a full bodied yet delicate sauce. This is all accompanied by safran rice, palak paneer (creamy spinach with cottage cheese) and several side dishes of bread (roomali roti ,butter naan and chapatti). The occasional sip of fresh mango lassi compliments the dazzling array of flavors perfectly. There's just enough room left for a dessert, and the cliché 'last but not least' definitely applies here. As a perfect example of the before mentioned fusion innovations, a sizzling hotplate arrives with an unexpected treat on top of it: a baked brownie with ice cream and hot chocolate sauce, a simple yet genius idea and an all ages favorite. Even though the gajar halwa (sweet carrot porridge) is not bad at all, the sizzling brownie hotplate somehow disappeared light-years before it.

**Jl. Raya Seminyak no.73 ( Gallery Seminyak )  
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# I style

No.34 May 2009

## Dine & Lounge

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