

Royal Indian Cuisine: Treasures From The Deep South

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BY VEENARAO

Tucked away in a little strip off Abbotts's Bridge Road in Duluth, Royal Indian Cuisine offers a trove of gastronomic treasures from the deep south. Try their luscious paniyarams, light appams, or authentic kothu parathas, and you will know what this writer means.



The menu is extensive- 154 items in all. There are vegetarian and non-vegetarian appetizers to choose from, a full tandoor section, a chaat section, south Indian and north Indian vegetarian, non-vegetarian and seafood entrees, and an Indo-Chinese section.

But Royal Cuisine, possibly, has the most extensive dosa varieties in all of Atlanta. There are 25 different kinds of dosas to choose from. These include interesting variations like the Madurai malli masala dosa, chettinadu podi dosa or karaikudi chicken dosa or non-dosas like idiyappams (rice noodles).

Royal Cuisine thrives on its extensive lunch buffet spread. There are 40 items to choose from during the weekends, and 25 items on weekdays.

"Once people try our food, they know what authentic really means," says owner Srinivas Venkatesan, a Madurai native, who runs



the restaurant with the help of four other friends. A former chef at the Le Royal Meridien hotel in India, and later the kitchen-in-charge at

the Aurora Balaji temple in Chicago, Venkatesan has been in the food industry long enough to know what authentic is.

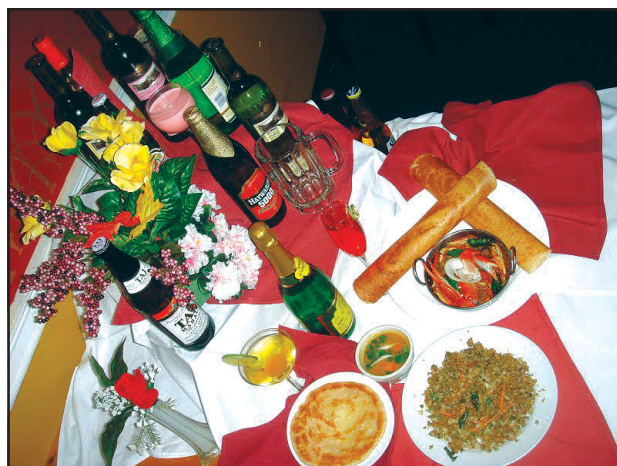
"Our chettinadu entrees are hugely popular amongst patrons, as is our goat biriyani," he says. "Our idlis and coconut chutney are the best in town," he adds with pride. This writer, who got to savor the soft, Royal Cuisine idlis, must agree with this claim.

There are also unusual items on the menu- crab curry and quails. No other Indian restaurant in Atlanta offers these delights.

Venkatesan, who moved to Atlanta from Chicago a few years ago, saw a huge potential for a restaurant with a focus on fine south Indian cuisine in the Duluth area.

"Duluth has a huge Indian community- mostly young professionals with young kids, who have no time to cook because of their busy lifestyles," he says.

Since opening its doors in 2007, the restaurant has accumulated loyal customers not



only from Duluth, but also from all over Atlanta and its suburbs.

"People always come back, because our food is not only tasty and authentic, but it is cooked as per the customer's order," says Venkatesan.

The restaurant is one of the few in Atlanta that also offers breakfast catering, apart from regular catering.

Royal Indian Cuisine has a sparkling, newly renovated kitchen. The chefs place a premium on hygiene and quality food.

The restaurant also has a 50-capacity banquet facility for parties and get-togethers.

If you are not yet acquainted with the authentic treasures from south India, put a visit to Royal Indian Cuisine down in your 'to do' list for this weekend. You will not be disappointed.

High-end Indian Couture

BY RANI SHARMA

This month, let's focus on high-end saris and lehngas. 'High-end' garments are those that are created out of the best quality fabrics, are defined by the best of Indian craftsmanship and are uber-classy. Each piece takes over three months of loving, painstaking labor to finish and are priced at over \$1000. We tend to think of high-end couture as those meant for weddings alone. But couture can be worn at special festive occasions and parties as well.

Couture is made to order and custom-fitted for the multi-million dollar look. Here we feature some couture possibilities from the Raneez collection.



1. Gold, red and green georgette sari (above) with single thread, sunflower theme nakashkari embroidery, red and green brocade border and brocade blouse. Because the sari is loaded, match with subtle accessories. Wear subtle antique gold jewelry with green stone work. Match with green purse.



2. Sea-green sari (above). The color is cool, but the sari is hot. Glass patra is stitched on to the light georgette sari (note that glass patra is used instead of mirrors because it is almost weightless. Works well on light georgette, which would split under the weight of heavy mirrors or heavy work.). Ganga-jamuna embroidery, in gold and silver is designed in waves through the nine yards and over the border.

The intricate work includes champa gota and an intricate combination of other kinds of embroidery. A ganga-jamuna lehnga or gown of this kind could take well over five months to finish! Wear with heavy diamond jewelry and an elegant, diamond encrusted gutchi or clutch.

3. Peach pink sari (right). This creation is meant for ladies in their forties and fifties. A very sophisticated, elegant sari with subtle work for the graceful look. Resham and kasab embroidery through the nine yards in subtle gold. Wear with gold jewelry set with pink rubies and a dull gold purse.



Rani in high-end sari

4. Jodhaa Akbar style lehnga (above) in ivory gold tissue silk material with chenille border and net dupatta. The body of the lehnga is encrusted with diamond-like stones and rainbow colored swarovski crystals and antique finish embroidery. Styled with twelve kalis in mermaid cut, the lehnga is perfect for the svelte bride. Team with custom-made transparent, open polki jewelry in antique gold finish. Hold a polki encrusted purse or gutchi.

The high-end look calls for bright make-up, and the use of a good bronzer to reflect the fabulous dress. Wear platform footwear in gold to carry the heavy dress better.

For more information about high-end wear, call me at 404-633-4966 or email me at rani@nrpulse.com.

Photos by Farukh of Passion Photo & Video

