

Enticing option for discerning gourmet

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TIRUCHI: If you've always found the aroma of street food irresistible, but stayed away due to uncertainty over hygiene, then the 'Big Bazaar Street Food Festival' offers an opportunity to sample the best of local Chettinad delicacies in clean and comfortable settings.

The food festival underway at Hotel Ramyas, has been extended to the end of the month. "Families are generally reluctant about eating out at street food-joints as they are crowded and hygiene is a question. We have at-

tempted to recreate a similar ambience in a hygienic setting," says K.Durairajan, Executive Chef. The open kitchen and attendants attired in traditional wear replicate the street atmosphere sans the noise and clutter. There are separate sections for vegetarian and non-vegetarian cooking which allow visitors to watch cooks work away at 'keema parathas' and put together 'egg lapas'.

While 'kaikari soup' and 'attukal paya' are possible starters, desserts like 'pal kolukattai' and 'neer urundai', depending on your inclination for the sweet or spicy,

help to polish off a hearty meal. For the main course, there is appam, idiyappam and dosa with delectable curries to complement. While the 'surul paratha' from Virudhunagar, a deep-fried affair is a vegetarian speciality, the 'kari dosai' with minced mutton spread liberally scores among the non-vegetarian entries. Kothu parathas are the universal favourites. For those who can't stay away from North Indian or Chinese cuisine, the fried rice, gobi, and biryanis are the ones to look out for. The food festival is on till May 31 between 7.30 and 11 pm.



DELECTABLE SPREAD: A selection of dishes displayed at the 'Big Bazaar Street Food Festival' in the city

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