

*Behano aur bhaiyon*, in continuation to my previous article in which I had written about my trip to *desh* in December, I came away feeling cheated as I was unable to partake in the local drinking festivities while I was there. To make up for lost time and opportunities, I made some strategic calls and got information on some new and happening martini variations making the rounds in *desh*. Before we start, I want to tell you about my recent obsession with creating and drinking the perfect martini. On a fateful evening, yours truly attempted the creation of six dirty vodka martinis, some shaken (*apna Bond style*), and some stirred and reached the final conclusion that he is truly inept at making good martinis. That being said, I shall stick with the professionals to make all my martinis in the future.

*In desh, we have a couple of drinks which are making the rounds as martini variations at popular bars and clubs. Here is a shortlist of desi style martinis.*



Pinkini



Bombay Martini

### CHAITINI MARTINI

Is made by crushing 8-10 mint leaves in a martini shaker along with ice, 60 ml of citrus vodka, 30 ml of lemon juice, 30 ml of sugar syrup along with a desi touch which is 60 ml of *masala* tea (brew, cool and add). The drink is unique to our culture and has a different but familiar taste.

### BOMBAY (MUMBAI) MARTINI

Is made by crushing 2-4 coffee beans along with 10-12 curry leaves and adding them to the martini shaker along with ice, 60 ml of fine scotch (no Johnny Walker due to the smoky flavor and my personal repulsion to this brand), 10 ml of Kahlua and 60 ml of sour mix. Serve with a garnish of curry leaves. It's a nice drink. Looks a little muddy but I liked the mixture of the different flavors.

### TOOTY FRUITINI

Is made by mixing equal parts of *lichi* juice, apple juice, cranberry juice, vodka and sour mix in an ice chilled martini shaker and is served in a regular flute instead of a martini glass. The reason you want a flute is so you can garnish the drink with cut fruit in the flute before adding the drink. I'm sorry, but I couldn't get myself to taste this martini as it sounds a tad too healthy for my taste. I like to sit back and enjoy my drinks, not have a healthy V8 connotation associated with them.

### PINK MARTINI (PINKINI)

Is made by mixing 100 ml of grenadine syrup, 60 ml of sour mix, 30 ml of fine triple distilled vodka and a splash of lemonade in a martini shaker and garnished with a cherry. This is a popular drink at the pool bars in the major metro areas.

After experimenting with these martinis, I have decided to stick to my plain old boring world of scotch and have a *balle balle* of a time.

Write to [darukanasha@citymasala.com](mailto:darukanasha@citymasala.com) with any questions or comments..



Chaitini Martini



Tooty Fruitini

## Restaurant Review: Khan's Curry Kebob Orlando

By: Raymond Jhirad



Curry Kebob is the brainchild of Mr. Saleem Khan, the owner. This restaurant has been open for about 4 months and is one of truly grand proportions standing at 7,000 square feet with two dining rooms, a banquet hall and dance and DJ facilities with a projection screen and seating capacity of 400.

Mr. Khan opened Curry Kebob to bring something to the community and refers to it as a community based establishment available for all festivals and festivities.

There is a main dining area which is called the **Kohinoor Ball Room**, a lounge area which is called the **Shalimar Lounge** and a banquet hall which can be rented.

The restaurant currently functions as a day long buffet establishment for lunch and dinner. The buffet is a huge spread that includes appetizers, salads, do-it-yourself *chaat* and salad bar, dishes ranging from more than 6 non-vegetarian items, 3 vegetarian items, fresh *naan*, rice, *biryani*, and custard as dessert. Some of the dishes that are



available in the buffet are *nihari*, *goat paya*, *channa masala*, *goat curry*, *tadka daal* and *bhindi masala*.

The food is made from fresh ingredients and is prepared from scratch on the premises. The food is delicious and carefully prepared, is not very spicy, definitely not bland and it caters to all palates. The chef has an international background and has worked in the Bahamas and for cruise lines.

family friendly environment. The restaurant also offers special discounts to all individuals who work in the hospitality industry.

The restaurant is located at 7101 S Orange Blossom Trail in Orlando and can be reached at 1-888-77CURRY. For more information on this establishment and what it has to offer, visit [www.khancurrykebob.com](http://www.khancurrykebob.com).



Custom dishes can also be made to order at no additional charge and are available in addition to the buffet. The lunch buffet runs at \$8.95 and dinner for \$9.95. Kids eat free and there is no age limit specified. Curry Kebob is a non-stop dining establishment and is open all day from 12 PM—11 PM.

There are three main concepts to Mr. Khan's business. His restaurant, the banquet hall and catering. He stresses that the catering done by him comes with prompt delivery and courteous service (as low as \$5.95 per person).

In addition to this, Curry Kebob offers 20% off the entire bill for first time customers. You get unlimited high quality dining at low prices in an alcohol-free