



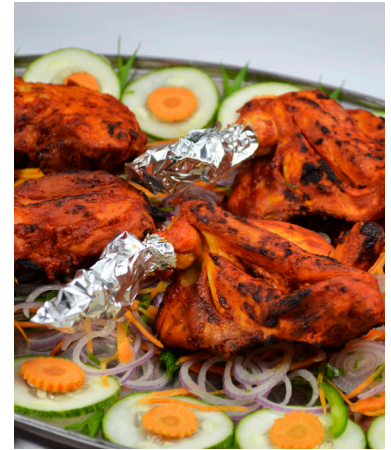
## LIVING UP TO THE NAME

Taste of India's first outlet was founded by Mr. VR. Alagappan and later took over by his son, A. Karthik on January 2010 at 36, Belilios Lane, Singapore as an option for consumers who were looking for Indian cuisine experienced in a fine dining ambience; catering also to private events like weddings and birthday parties as well as corporate events outdoors and indoors with their sitting capacity of 200 inclusive of a private party hall.

One of the highlight of the "Taste of India dining experience" is the beautiful decor in their restaurants, bringing the magical feel of ancient, vibrant, colourful India to their diners with the famous epic paintings hung all around, the fine carvings, sculptures and opulent chandeliers. Coupled with their extensive menu, guests are made to feel like maharajahs of old, tucking into a feast fit for royalty. At Taste of India, diners are spoilt for choice with the wide variety of exquisite dishes cooked with the best ingredients and exotic spices, moreover, their spread is always prepared fresh in their kitchens only upon ordering, ensuring that every succulent dish reaches the tables of diners piping thus never compromising on the taste. Their reception has been so overwhelming that Taste of India is opening their second outlet spanning 3 unit spaces, with a sitting capacity of about 120 as well as offering a new "Private Banquet Hall" in Singapore, at 96 Owen Road, Singapore 218908, by January 2015 for all occasions and events.

Beyond all that is said about the unique features of Taste of India, what further defines them is, how unlike other traditional Indian restaurants in Singapore or anywhere for that matter! Taste of India serves both authentic North and South Indian cuisine as well as being completely Halal, thus catering to a wider variety of audiences. Moreover, they have a huge array of tasty vegetarian options, tandoori options and tiffin options such as Idly, Dosa & Prata; making it the ideal place for large groups of people with different dietary restrictions to dine together with no worries and hassle. Some of the Taste of India highlights are these immensely popular dishes on their fusion menu, ranging from Chettinad Chicken, Pepper Chicken, Malabar Fish Curry, which is a famous dish from Kerala, Mysore Mutton, Mutton Nilgiri, Chapa Pulusu, which is an Andhra base fish curry, to Yeara Thokku; a Tamil Nadu based prawn dish from their South Indian menu. As well as Chicken Manchurian, Keema Mutton, Bengali fish curry also known as Machar Jhole, Bhuna prawn and Methi Prawn from their North Indian menu. Besides the usual rice options like steamed fragrant Basmati rice and Briyani, Taste of India also serves a delicious array of clay oven baked breads to accompany the mouthwatering main dishes listed above including the crowd-pleasers such as Chapati, Tandoori Roti, a wide assortment of different flavoured Naan, Kulcha and Paratha.

So if you are ever looking to have the widest range of authentic Indian cuisine, stop by Taste of India, and experience the true Indian dining experience.



PROMISES TO BRING YOU THE FRESHEST, BEST QUALITY INGREDIENTS TO MAKE YOUR DINING EXPERIENCE INCREDIBLE.



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