



The Gourmet Menu-Card

Vengrai Parthasarathy takes the heat off cooking and offers a jaundiced look at the everyday restaurant fare:

APPETIZERS

Pakorras... Butter fried on ion crispies with a come-hither look - Cholesterol, anyone?

Samosas... The Golden Triangle of stuffed peas... sorry, no opium.

Papa-doms... Flying saucers from Nether-lands.

SOUPS

Tomato Soup... Red, hot and spicy, from Dracula's kitchen.

Dal Soup... Spiced; Goes with anything... a bit of a flirt.

BREADS

Naan- Leavened, Ethnic bread... go yeast, young man.

Chappathi/Phulka - UFO from outer space, go flat out for it.

VEGETARIAN BONANZA

Navrattan Korma... Herbal pot pourri - hurry, hurry.

Shahi Paneer... Say Cheese in Mughali... Where is the cameraman?

Baingan Bharta... Eggplant for Egg heads.. Non-vegetarian vegetable.

Poori & Saag... Made for each other like - Charles and Princess Di
Chana Masala... Garbanzo in gravy, specific for flatulence.

Jeera Aloo... Let the sky rain potatoes. Mr. Quayle we presume!

Garlic Naan... For that special you-know-what... Halitosis, anyone?

RICE

SPECIALITY

Peas Pulao...

Sounds like please pull-out.. Biryani-de-Vegetarian.

ACCOM-PANIMENTS

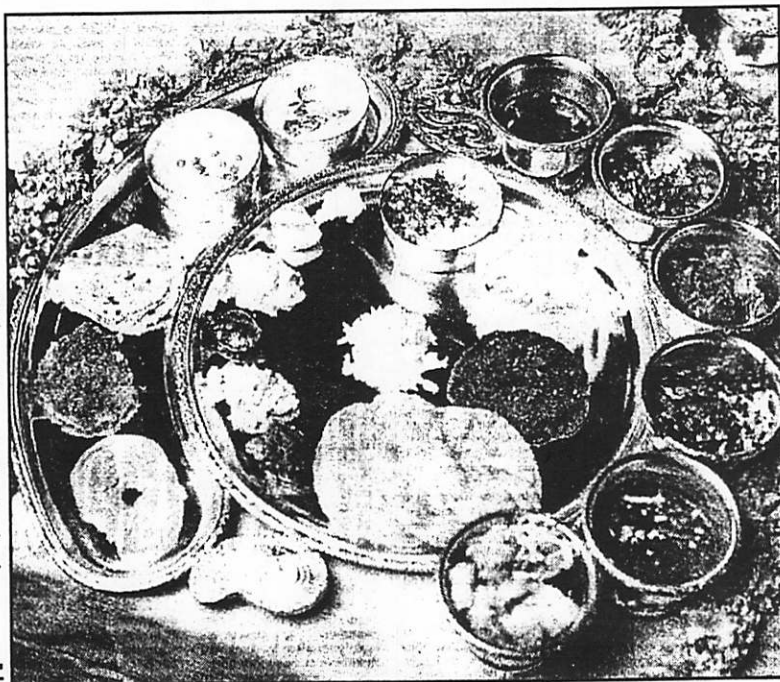
Raita... A yogurt concoction - to soothe the grumpy-tummy.

Salads... Rush for it... before the cows do.

Chutney... A hot side dish.. not for the monogamous.

DESERTS (FROM SAHARA)

Gulab Jamoon... Syrupy black-balls.. what the doctor ordered - for Bulemia.



Ice cream... Eat before it melts. Or you may have to drink it.

Ras Malai... Sting-ingly sweet. Slurp and Burp.

ALSO...

Punch... A la Tyson. Many a drink takes you to the brink.
Coke... Carbonated, decaffeinated and X-rated.

Lassi... Frothy yogurt.. shake and slake.
Supari... Leaves, nuts and bolts... Ahem.

Pepto Bismol... For the aftermath.. with prescription, under-the-counter.