Fit for a king

Ashoka restaurant fulfills Indian couple's dream

BY ELEANOR HEALD SPECIAL WRITER

MECCAL WHITER

With about 60 different languages spoken in metro-Detroit
households, we've gained the
richness of a broad spectrum of
cubines from this ethnic diversi-

ty.
Indian cuisine is but one of Indian cuinine is but one of them. Late last December, Reveena and Bharath Reddy opened the newest Indian restaurant Ashoka in Troy. Reveena explained that Ashoka is a king's ame and that her family owns three restaurants and one hotel with this name in her native land.

Opening Ashoka is the fulfillment of her dream in the United States.

ment of her dream in the Small States.

To open Ashuka, Bharath, an employee of EDS at the General Motors Tech Center, secured a builder's license. With the aid of subcontractors, two storefronts in the Century Plaza were remodeled and made into the attractive Ashoka with its regal, traditional colors of burgundy, wold and black.

rmortional colors of burgundy, gold and black.
Accents of mahogany, reminiscent of Indian rosewood, deepen the richness of each table and booth, upholitered in a fabric with coordinating colors imported from Indian village scene of yesteryear along a border, while paintings bear reference to the indiance to kings, emphasizing the name Ashaku.

To manage the couple's resum.

To manage the couple's restau-rant, Reveena resigned her job 'ns a Daimler-Chrysler senior

systems analyst.
"I profer people to computer

Asboka Indian Culsins
Where: 3842 Rochester
Road (nurth of Big Seaver in
Century Plaza), 1707. (248)
1889-1707.
Open: 11 a.m.-2:30 p.m.
Monday-Thuraday, 11 a.m.-2:30
p.m. Sunday, 5-9 p.m. Friday
and 11 a.m., 3 p.m. and 5-10:30
p.m. Seturday.
Means Franch III.

Menu: Specializes in Moghu-lai plus South and North Indian

lai pius South and North indien cuisine.
Coett Dishes served Thai a South indien traditional mei which includes choice of entrée, a vegetable curry, dai, sembar, raits, rice, nean and dessert everges \$10-17. A la cert (served with naan and south) ere, in general \$2 less.
Reservations: Accepted.
Create careful. All majors.
Details: No alcohol; no amoking; all items take-out; and catering. All dishes cus-tomized to desired spicing level.

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logic," she said. "I wanted to work with my own creation and proudly bring the food culture of India to this area."

She does with the aid of her executive chef Pan Sing, who for 18 years worked as a chef in the five-star restaurant at the Taj Continental in Delhi.

Sing is aided by four otherches, one responsible for making house-made breads and cooking in the restaurant's two Tandoor (clay) ovens.

A second chef specializes in Indian-Chinese dishes, an aspect that makes Anhoka truly unique because no other metro-Detroit restaurant is doing it.

Because of its proximity to China, Indianized Chinese cui-sine is famous in India and Ashoka aspires to make it well-known here.
A third chef prepares all the appetizers and South Indian dishes while two other chefs have responsibility for every-thing else.

have responsibility for everything clse.
What is Indian cuisine? A combination of subtle tastes, where
each fragrant spice makes an
impact on the dish as a whole.
Blending and preparing fresh
spices daily for the various dishes is centuries-old and indispensable art of findian cuisine.
At Ashoka, this art stems from
the four corners of the country
with specialties from Mumbal,
Delhi, Chenni, Hyderabad to
street fare and home-style Tandoori cooking, and on to sephisticated foods of Mugali.
The traditional buffet is served
at lunch, but with a heightened

The traditional buffet is served at lunch, but with a heightened emphasis on freshly prepared. Order the Tandoori Chicken. It will be served on a sizzle platter rather than buffet style. The maan (bread) will be fresh from the Tandoor.

If you are a pro at ordering Indian cuisine, you will be overjoyed at the prospect of choosing from more than 100 dishes and 10 breads, all prepared on premise.

10 breads, all prepared on premise.

If you'd like to discover the intriguing flavors of Indian cuisine, here are the most popular among appetizers Cut Mirch, a chilli bajii (battered, spiced and deep fried) with chat manala, oniona and lemon; Vegetable Samosa, midly spiced with chat masala; Chilli Chicken, shredded



Mouth watering: Reveena Reddy displays an Indian dish, chicken biryani, at the Ashoka Restaurant she and her husband, Bharath, own in Troy.

boneless chicken kicked up in a saute of hot chilles.

The most popular South Indian specialty is Masala Dosa, a crepe stuffed with vegetable curry.

In Indian cuisine, a "curry" is ny vegetable or meat which is prepared as a dish complement dby bread or rice. Indian cuisine is vegetarian friendly. Among the top vegetable specialties are Palak Paneer, spinach

with dessert such as Rasamalai, cheese dumplings in a creamy syrup topped with pistachios, or Kulfi, a traditional Indian unburned ice cream.

Eleanor Heald is a Troy resi-dent who writes about dining, food and wine for the Observer & Eccentric Newspapers. To leave her a voice mail message, dial (734) 953-2047 on a touch-tone phone, mailbox 1864.

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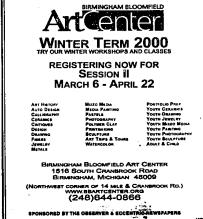
DINNERS from 4 p.m.

Tickets available by phoning (610) 463-9660 ext. 429.

Fat Tucsday Dinner at Five Lakes Grill, 424 North Main Street, Milford, (248) 684-7465.
645 p.m. Tucsday, March 7, \$46 per person plus tax and gratuity. Wine package available at \$29 per person.

Cheffproprietor Brian Poleyn will prepare a five-course dinner with foods from traditional Mardi Gras celebratory areas such as New Orleans and the Caribbean. Sommelier Ron Edwards has some "fat" wines specially selected for the wine package.











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