

## CULINARY ODYSSEY FOR INDOPHILES

CULINARY ODYSSEY FOR INDOPHILES WORDS & PHOTOGRAPHY BINDU GOPAL RAO

**C**opper Point, Chennai, offers a journey through traditional kitchens across India. The menu offers delicacies from the southern states of Tamil Nadu, Kerala and Karnataka as well as *tandoori* and Mughlai cuisine. For starters, try the Vasantha Neer, a refreshing drink made with tender coconut, honey, lime and chopped malai flavoured with mint. They have a variety of spiced seafood and flavoursome kebabs and a range of soups as well. The restaurant



offers a good mix for vegetarians and non-vegetarians and has some unique dishes like Subzi ka Mela, the Kashmiri Gosht Roganjosh and Meen Moilee, a traditional Kerala fish-based dish. A must-try is *appam* with stew and Kozhi Varutha Kozhambu. Indulge your sweet tooth with the Elaneer Payasam, made with fresh tender coconut, and the Falooda Kulfi.

**Address** 120, Sir Thyagaraya Road, GRT Grand, Chennai—600 017

**Timings** 12.30 pm to 3pm;  
7.30 pm to 11.30 pm

**Meal for two** `1,200 plus taxes approximately

**Reservations** 044 2815 0500