

A Sattvic Dining Experience

ISKON recently opened a high-end sattvic restaurant on its premises. Split between two levels, this all-vegetarian restaurant offers buffet and a la carte. Sattvic cuisine uses only the freshest of produce, be it vegetables, grains, milk or milk products. The platter of starters particularly the Tiranga Paneer Tikka and the Kakori Sheek Kabab are delicious, as is the classic Makai ka Shorba – a tangy, sweet and spicy thin soup made with Indian golden corn. The main courses offer an assortment of vegetable curries, and the Mangai Kilangu Thodukari – an aromatically spiced curry with raw mangoes and potatoes – is perfect when the potatoes are well cooked. A delectable Rajsahi Nan – rich with cashew nuts and saffron – accompanies the curries. Other signature dishes include Vazhakai Murungai Kolambu, Kavipoo Varuval, Kothu Parottas and the Nendhraparam Dosa.

