

The Glory of curry

I've had e-mails, phone calls and even take-out menus in the mail from readers urging me to try the Indian cuisine at Glory of India.

It's a small, comfortable restaurant in the heart of downtown.

Even on a Tuesday evening, it was doing a brisk business.

Many of the clients were obviously regulars because they were ordering without the aid of a menu.

Whenever I review an Indian restaurant, I call Henryk because it is one of his favourite cuisines.

He knows his curries and is not the least bit intimidated by spices. It also helps he could live on a diet of samosas.

We ordered the samosa appetizer (\$3.75).

There are two samosas or triangular pastries stuffed with meat or vegetables.

The ones at Glory of India have peas and potatoes as their filling. What impressed us most was the sweet, red dunking sauce that accompanied them and we ordered seconds for our main courses.

We also shared the tandoori combo platter (\$15.95) an excellent snacking appetizer for two.

If features chicken, quail, prawns and lamb kabobs cooked in the clay tandoor oven.

I am always amazed at how tender this method of cooking makes the meats. Quail can be quite stringy and tough, but ours certainly wasn't.

Henryk confessed he could easily have feasted on another order of the kabob which was well spiced, ground lamb.

For our curries, we chose the chicken chatinard (\$11.95) and beef rogan josh (\$11.95).

We made the choices with the help of our most attentive waiter who suggested we not order dishes with similar preparations so we



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could enjoy the variety that is the trademark of his chef.

The chatinard preparation which is the house specialty is a mixture of numerous spices which together yield a rather tangy flavour.

Henryk remarked immediately on two things.

Firstly, both this and the beef dish contained just meat and an excellent portion.

Often curries will be supplemented with vegetables such as potatoes and carrots minimizing the amount of chicken, lamb, beef or seafood.

Not so at Glory of India.

You order chicken.

You get chicken and what delicious, tender chunks of chicken breasts this proved to be.

They'd been simmered long enough in the gravy to allow the flavours to permeate the meat.

Similarly, the beef was tender not chewy, but it was a smoother, milder curry.

We were so impressed with the sauces, we ordered a second plate of rice and more nan bread, so as not to waste a single drop.

For our vegetable dish, we chose the eggplant (\$7.95).

The eggplants are roasted in the tandoor oven before being peeled and purred with onions and tomatoes.

This was such an exceptional preparation we were almost tempted to see what the chef could do with okra another vegetable that benefits from loving care in the kitchen.

We felt so comfortable, we found ourselves spending almost a half hour just sipping chai tea and enjoying mango cheesecake.

Glory of India
515 4 Ave. S.W.
263-8804

FOOD ★★★½
AMBIENCE ★★★
SERVICE ★★★½

East Indian cuisine
TRY IT: eggplant, chicken curry
PRICE: Entrees from \$8.95
Major credit cards accepted.
Wheelchair access.
