



The Spice Kitchen

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Another successful venture by the Dining Culture Group...

Presenting The Spice Kitchen, a modern contemporary restaurant that combines the best of Indian-Chinese, Indian and Thai cuisine that's set to tickle your palate with blends of flavours that will have you asking for more!

Not to be confused with a fusion menu, where recipes are mixed and matched, The Spice Kitchen is an authentic Indian-Chinese, Indian and Thai restaurant where traditional Hakka recipes infused with Indian spices take dishes to another level of culinary delights.

As history puts it, the Hakkas who left Southern China and settled in India loved eating the local spices and incorporated it with their cooking style since the early 19th century. This unique combination has resulted in an original menu of its kind we call Indian-Chinese cuisine. These are authentic recipes that have been passed down from generation to generation and can only be found in specific regions.

Today, The Spice Kitchen is proud to introduce this unique concept to Johor Bahru, which we believe to be the first of its kind authentic Indian-Chinese, Indian and Thai restaurant in Malaysia!

The Spice Kitchen's interior décor is a blend of the modern contemporary with touches of the traditional to accentuate and elevate the overall dining ambience. Imagine textured plastered walls that throws off distinct shadows contrasted with colourful, designer seats and huge characteristic Oriental wooden cabinets. It's a heady mix of Eastern influences and a Western contemporary look.

The seating area has been uniquely designed with different themes at different areas. One area will have large colourful cushions on metal chairs, while there will be a private dining room with a European setup, another area will be a round dining table for that cosy feel. The lighting plays an important role too and there will be rustic pieces that will surely turn a head or two. Piped Buddha Bar music in the background with contemporary Indian instruments sets the mood.

The interior will also have a water feature in the middle of the restaurant that will be a talking point for diners. Huge bottles filled with colourful spices and the half open kitchen with a tandoor oven completes the look.

To ensure the authenticity of our recipes and high quality of our cuisine, we have on board executive chef Binod Rai, who hails from Kolkata, where the original Hakkas settled in. He brings with him 25 years of culinary experience and numerous awards from world-class dining outlets around the world and was last stationed in Singapore for over 8 years. Chef Binod has also worked for one of the best establishments in Kolkata The Oberoi Grand Hotel. Growing up in Kolkata, he served under a few head chefs and received lessons of authentic Indian-Chinese cuisine from an actual first generation Hakka Chef from China, Master Wong. Chef Binod is a master chef not only in Indian-Chinese cuisine, but also in northern Indian and Thai cuisine as reflected in our menu.

The Spice Kitchen's menu can be categorised into 3 main areas; Indian-Chinese, Indian and Thai cuisine.

Our signature North Indian dishes include; Pagla Lamb Bhuna, Chicken Butter Masala, various mouth-watering kebabs from chicken, lamb and prawns, Naan bread with a special recipe, the very tasty Romali Roti, Dum Biryani Rice and not forgetting Fish Head Curry.

For our Indian-Chinese Cuisine, the signature dishes include; Prawns Salt Pepper, Dry Cauliflower Manchurian, Hot & Sour Soup, Crackling Spinach, Dry Chilli Chicken, Crab Claws, Chicken & Egg Fried Rice, Szechuan Prawns and Hakka Noodles.

As for Thai Cuisine, our signature dishes include; Tom Yam Soup, Satay Ka, Thai Green Curry, Pineapple Fried Rice and the famous Phad Thai Noodles.

All our dishes will be served in large copper pots and pans as that is how great cuisine is served in India and we want our diners to have a gastronomic experience unlike any other.

To top it all off, we also have an Indian chef to prepare our traditional Indian desserts and sweets and on any day, we have 10 – 15 varieties to satisfy those with a sweet tooth.

The Spice Kitchen will be open from 11am till 11pm and can seat around 141 pax. We have a wine menu as well as a 'pork and lard free' food menu. Takeaway and delivery will be available for nearby areas and we also offer outdoor catering service.