



Indian Spice Train

Fine Indian Cuisine & Bar



NOW OPEN

7165 Liberty Centre Dr. • West Chester

513-777-7800 • www.IndianSpiceTrain.com

Lunch Mon-Sat 11am-2pm • Dinner Mon-Sat 5-10pm • Closed Sunday

FOOD+WINE.

Pairings

Dining at Indian Spice Train in West Chester

with Laura Landoll and Mary Horn

Indian Spice Train is another fine dining concept by Rip and G. Sidhu, of Bombay Brazier. We've been fans of Bombay Brazier in Montgomery since our first pairings there some four years ago. Now they have teamed up with cousins Manbir (Mike) and Rosie Dhillon to offer Liberty Township the same quality fine Indian dining experience. The location—the former Antotto's—is close to the newly completed Liberty Center and is a welcome alternative to the many chain restaurants in the area.

The spacious dining room has been nicely renovated. The Italian open kitchen is gone, replaced by a warm brick wall featuring an authentic Indian train print. White table cloths with touches of red and comfortable seating welcome you. A large bar area showcases Rip's unmistakable touch for the best in scotch, along with a great selection of whisky, beer and cocktails. G's gift for wine—her recommendations are always spot-on—can be seen in their remarkable wine list. Just outside the bar is a patio that promises to be lovely when completed in the spring. The large private dining room with seating for up to 40 guests has an historical collection of art prints depicting officers of the Indian cavalry, a personal collection of owner Mike Dhillon.

Mike was a decorated fourth-generation cavalry officer in the Indian Army from 1998 to 2003. It's



MIKE DHILLON, OWNER



MR. SIDHU, EXECUTIVE CHEF

obvious that he brings the same level of dedication to service in his new role as a restaurateur. Executive Chef Rip Sidhu also started his career in another field—software engineering—before opening his first restaurant in 2000 and later becoming the highly successful Chef and owner of Bombay Brazier in 2010. He has an unbridled passion for authentic, healthy and always delicious Indian cuisine, thus creating the fabulous fine-dining menu at Bombay Brazier.

Much of the same menu is available at Indian Spice Train. And yes, they brought a Tandoor oven to create the most delectable meat and fish dishes. You will find the same wonderful appetizers like the fresh and crisp Pappadi Chaat and succulent Chicken Tikka. You can create a personalized entree by combining your favorite sauce (think Tikka Masala, Vindaloo and Rogan Josh) with your favorite meat (and one of ours is always Rip's lamb). There's a large vegetarian menu as well. Not content with a static menu, Rip is constantly creating new twists on the traditional. We last featured his Small Plate Menu in our May 2014 issue and were so enthralled by his creations that whenever we visit we leave the menu choices in his capable hands—just as we leave the wine selection to G.!

What is new at Indian Spice Train is a lunch menu. Again, Rip's creativity sparkles. In lieu of the usual Indian buffet, you can choose their express lunch—a



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unique meat or vegetarian "roll", such as Paneer or Chicken Afghani, paired with one of Rip's amazing soups. Or sit back, relax and choose from a more traditional Indian lunch menu of Tikka Masala, Curry's, Korma and more.

We were happy to once again experience Rip's creativity with the special small plate menu he created for our food and wine pairings. Enjoy it with us, then make your own food adventure aboard the Indian Spice Train!

TOMATO COCONUT SOUP

Mushrooms, ginger and 6 pepper spice

Champalou Vouvray "Cuvée Les Fondreaux" 2013—Loire Valley, France

This delicious creamy soup with its chunks of mushrooms is savory and comforting when paired with this Chenin Blanc. The creamy note in the wine is just brilliant with the earthiness of the mushrooms and the texture of both the wine and the soup together is quite harmonious. The fruit notes of apple and lime in the Vouvray highlight the fresh ginger and tomatoes in the soup. The essence of peppery spice in the soup is tamed by the essence of sweetness in the wine. This soup mesmerizes with its wonderful layers of both flavor and texture and the Champalou Vouvray is there to add a touch more flavor and texture to the experience. And yes, this soup is definitely an experience not to miss!



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