Ports of Call

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Ports of Call Restaurant,. Taj Samudra

Ports of Call, in the Taj Samudra Hotel, is much more than a lobby coffee shop. It’s a voyage of discovery featuring the best foods from South East Asian ports that were once part of the flourishing spice trade routes; and some of the Continent’s favourites from the countries under whose flags the trade vessels sailed. Chef S. Chakravarty, the Ports of Gall’s master of spice art, blends aromatic herbs and masala spices to create distinctive mutton, chicken, prawn, fish and vegetable curries. ·’Spices and herbs are the very soul of South Asian cuisines and are yours to savor at Ports of Calf’ says the restaurant’s menu.

Chef Chakravarty employs the essence of Sri Lankan, North and South Indian, Pakistani, Thai, Polynesian, Mediterranean and other cuisines in his artistry. Setting sail with a Prawn Cocktail Merry Widow, the first bay (from the States’ side) would be Hawaii for a Chicken Salad Waikiki, served in a fresh pineapple. A mid-sea cool

stretch might call for a hearty Italian favourite, Minestrone, or spicy Pastas with wholesome filling. Once in Asian waters, you've various rices and curries to choose from: Chicken Biriyani, buttery rice spiced with masala, mint and saffron; or Ceylonese style curry with coconut milk, cinnamon, cardamom, and cloves served with the traditional pol sambol – shredded coconut with chilli and chutney accompaniments.

The popular Sri Lankan Curry Buffet served lunchtime Monday through Friday 12 to2:30 p.m. and the midnight serving from 11 :30 p.m. to 2:30 a.m. on weekends allows you to pick from an assortment of meat, fish and vegetable curries, along with rice, salads, papadum and desserts for Rs 100 (net). And Sundays will bring a carnival atmosphere to outdoor buffet specials featuring various cuisines from the sub r continent along with entertainment and activities for the family.

Heading 'round the Great Horn on your discovery voyage, Mediterranean harbours beckon with Seafood au Gratin, and the uncompromising aromas of basil, rosemary, thyme and oregano. June additions to the menu will also feature dishes from the coasts of southern France and northern Italy- precursors to another of the Taj's upcoming restaurants. Tried and true international favourites will include Golden Fried Fish and Chips, Chicken in a Basket, and the good old American Taj Burger or Sandwich. As any seasoned sailor knows, spices alone don't draw the ship to port. "Sweet-hearts in Every Port" appeal to every Port explorer from those yearing for a Mango Melba to connoisseurs of the banana split a la Jamaican Rumba, all made with the Taj 's homemade ice cream. Pastries and baked goods from the Ports of Gall's own ovens also tempt the sweet-tooth. Breakfast, lunch, dinner, afternoon hoppers or anytime snack, the Ports of Call is open 24 hours a day serving in the decor and hospitality of a traditional Sri Lankan home. Chart a course to the Taj Samudra's Ports of Call for a taste of the old world's treasures at prices the whole family can afford.