

FOOD IN TOWN

Spicy Bites with Sharanjit Kahlon

Chef and Owner of **TANDOORI GRILL**

PQ: *What's your food/wine philosophy?*

SK: *Food has to be finely in tune with wine, f. i. Authentic Indian sizzler dishes, cooked in the traditional Tandoor oven, go nicely with Okanagan Rieslings..*

PQ: *One food you can't live without?*

SK: *Ginger*

PQ: *Where would you go to eat if you could go anywhere in the world?*

SK: *To my hometown Punjab, India*

PQ: *Most memorable meal you ever eaten?*

SK: *At the SANTOOR HOTEL New Delhi*

PQ: *Where would you go for your last meal in Whistler?*

SK: *Despite enjoying Whistler's international cuisine, I would eat my last meal at the Tandoori Grill.*

PQ: *Greatest professional moment?*

SK: *When I opened my first restaurant twenty years ago in Vancouver - continuing moments whenever I am in one of my restaurant's kitchen preparing the specialties.*

PQ: *Best trend in food/restaurants?*

SK: *People now choose more and more simpler foods, prepared from freshly selected ingredients that are satisfying in taste and price.*

PQ: *Worst Trend in Restaurants?*

Use of processed and frozen foods..

PQ: *Who has been the most influential person on your cooking career?*

SK: *A Chinaman named Frankie Chu from Calcutta. The best East-Indian Cook I ever met at his Restaurant SAN RAM's of Vancouver on Robson and Thurlow.*



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