

# **Spider Man invited to try out new menu at Dhoom**

**More used to scaling buildings than Indian Tuk Tuk's , Spider-Man has been spotted in Dhoom Indian Streatery & Bar in Dunfermline.**

Having just launched its latest taster menu, this time based on the food of Chennai on the Southern Coast of India, Spider-Man, otherwise Duloch Spider Man Dave Roper, who lives in the city, was invited along by chef/proprietor Prasad, and to sample Dhoom's delights for himself.

"We had a special launch event yesterday at Dhoom, with some food journalists, bloggers and influencers coming along to try the new menu," said Prasad. "We thought we'd invite Dave whom we know does a great deal for the local community. That fits with us as we're always looking to collaborate and get involved with other like-minded people. We're really pleased that we've met Dave now and have given him the opportunity to try our food, as he had not been here before – he deserves a treat."

"We might be able to do some activity together in the future, to benefit the community, as we're always looking for new people to support," said Prasad, who, in the last few months alone, has already donated £4250 to a number of local charities and groups.

Dave sampled the new 10 course Chennai taster menu, which is live from today -Thursday 25<sup>th</sup> April – and includes dishes such as Thakkali Rasam, Gunpowder Masala Idli, Niligiri Murgh

Tikka, a special Mother's style Sambar, Kongunadu Kozhi Kuzhambu, Coromandel Lamb Curry, King Prawn Thokku, and of course, the Madras Filter Coffee palate cleanser, in which Prasad has incorporated his own special twist.

With a thriving population of twelve million people, and one of the largest & oldest cities in India, Chennai, which was formerly known as Madras, is the capital of Tamil Nadu.

Known as "The Land of Temples", Tamil Nadu, was the centre for dynasties who ruled the southern coasts, controlling the lucrative spice trade.

The area was also where the first major English settlement in India was established, with the small fishing village of Madraspatnam being chosen as the first outpost. It grew to become Madras, and an important location and port for the British East India Company was born.

Prasad spent four weeks in Chennai last November, during which time he researched his new menu.

"Chennai is a warm and welcoming coastal metropolitan megacity with a love for food, music, dance, poetry, and culture," said Prasad. "It's a city where the heritage of the past is met with a changing vista of a modern cosmopolitan. The Colonial Influence is still reflected throughout the City in its architecture, its culture, its food, and, of course, the people themselves."

Prasad went on to explain that the food from the South of India is very different from the rest of the country: "Coconut, curry leaves, mustard seeds, rice, dal or legumes are cornerstones of Southern Indian cooking. The region is blessed with a large variety of agricultural vegetation and produce owing to with good rains and fertile lands. The proximity to the coast means fresh seafood throughout the year as well."

“This is the “Land of Spices”, and that is very much reflected in the cuisine as well. Cardamom, pepper, nutmeg, cloves, and cinnamon are some of the important spices used in the Southern Indian cuisine. All in all, it is a truly inspiring region for me to explore through a new tasting menu!”

With Dhoom having already taken its customers on a culinary journey across eleven different landscapes of India, Prasad hopes that his guests “will show love and support to their 12<sup>th</sup> journey to Chennai, cherishing this completely different and new experience of the cuisine of the Southern Coast of India.”

Prasad said that his journeys to India “will never end.”

“I will keep going back to the streets of India and looking for something different, something unique and authentic,” he said. “I want to explore as many different regions, and part of India as possible, to keep bringing back that flavour, that colour, that taste sensation to Dhoom.”

The seven course lunch menu costs £16.95, whilst the ten course evening menu costs £28.95.

[www.dhoomuk.co.uk](http://www.dhoomuk.co.uk)



