



FROM the high-priced tradition, it is time for reality bites. Hotel Saravana Bhavan or the House of Lord Murugan is also for the man on the street. The idli-dosa-sambar saga of Saravana Bhavan 'Annachi' Rajagopal, which started in 1981, has reached California, where a branch will open this December.

Suffice it to say that a Madrasi knows his vada-chutney and thali meals. HSB's rapid rise merely shows that quality at a reasonable price is an evergreen win formula. Swathi is

a variation from the standard Udupi style. This upmarket joint has Chinese and north Indian fare too. From onion kulcha and dry-fruit rava dosai to veg spring rolls, the choice is eclectic. But still it's the mini-idli-sambar and babycorn *varuval* (fry) that are unbeatable.

The ambience is conventional. Gods and goddesses bestow benevolence from all sides. Besides good food, it's the friendly, courteous service that brings back the customer.

*Meal for two: Rs 300*