

The Freshest, Crispiest Dosas, Ten Years In A Row

by Basil Nainan

A fast-moving line-up at a restaurant means many things all at once.

The restaurant is popular in the neighbourhood. The food is made fresh, served fresh. The food is affordable. The restaurant has its fair share of repeat customers. The staff is used to seeing diners swarm in, in droves and are adept at serving them efficiently, graciously.

It's now 32 years since a young and enterprising food provider first set up a small eating house across a bustling intersection in Vadapalani, Chennai, India. Serving fresh, flavourful dosas, idlis, vadas, meals and a whole lot more. Almost immediately the line-ups formed and the brand Hotel Saravanaa Bhavan took flight.

Today, South Indian food lovers are lining up at over 48 HSB locations across the US, Canada, Malaysia, UK and UAE. And soon the distinctive aroma of hot rasams and sambhar will

also be wafting through eateries in Germany and Australia.

On Thursday 17th October 2013, Hotel Saravanaa Bhavan, Canada celebrated its tenth anniversary. The Mississauga site located in Heartland was festooned with decorative drapes and wall hangings. A special lunch thali, treats for kids and a special house drink rounded off the celebrations. In a matter of a mere half hour, the 75-seater restaurant was packed. The Food Service Manager Meera and her team efficiently, effortlessly dispensed with the quickly-forming line-ups. I looked around and saw a continuous parade of freshly made dosas, and vadas, idlis, the works, arriving at tables throughout the restaurant. On any weekday the restaurant turns around 2 or 2 and 1/2 seatings during lunchtime.

Meera informs that they serve over 15 varieties of dosas, with the onion rava masala dosa and the paper dosa being the most popular. The rasam - the special South Indian, thin, watery, but



pungent lentil soup is seen at almost all the tables. There are other unique offerings too like the rasa vada, the cheese masala dosa, the bisibelabath, ghee pongal, podi kara masala, kara dosa, adai avial, kaima idly, dry fruit rava and many more exotic, aromatic, freshly-made delights being done full justice to by the ravenous clientele. On regular weekdays, the restaurant is open from 11.30 am until 10 pm and on weekends there's even a breakfast buffet. Another laudable feature of Hotel Saravanaa Bhavan is their backyard catering. The first to introduce this service in Mississauga be it for breakfast, lunch, dinner or outdoor dosa parties, the HSB team, Meera tells me, advises, guides and executes even the most complicated of party orders. And all of this at a very affordable price.

Hotel Saravanaa Bhavan is located at 4559 Hurontario street, Unit 12B, Mississauga Market Place. Visit www.saravanaabhavan.ca or call 905 290 0769 for more details