Dine Yourself in Best Restaurants in Chennai by HanaSherry

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Chennai is known as Tamil Nadu's dining capital. The city has both best Indian and international restaurants. A unique feature of the Chennai cuisine is that it is a mixture of all the six tastesâ€"sweet, salt, sour, bitter, pungent and astringent. In most of the restaurants the traditional Chennai lunch or dinner is served on banana leaf.

There are also a number of best restaurants in chennai that serve a variety of Tamil, Andhra and Kerala vegetarian and non-vegetarian fare. Many of these restaurants have nowadays diversified and provide other varied Indian and Indianized Chinese dishes as well. Chennai, being an important tourist location, also serves continental cuisines like Chinese, European Continental, Korean, Mexican, Mediterranean, Italian, Japanese and Thai. There is a number of restaurant serving cuisines of these different types.

Chettinad restaurant, which is one of the best of Tamil Nadu is predominately non-vegetarian. They have several variations of fish, mutton, and chicken dishes of which the Chettinad Pepper Chicken is a speciality.In Chennai rice is supposed to be the staple food which is usually accompanied by an array of vegetable dishes, sambar, chutneys, rasam (a hot broth made with tamarind juice and pepper) and curd(yogurt).

Coffee the favorite of people in chennai is consumed large in. It is a major constituent of South Indian diet; the combination of roasted coffee beans and fresh chicory creates an delicious aromatic blend. The recent trend in restaurants are fusing traditional Tamil cuisine with elements from other cuisines from around India and the world. This gives an spicier taste of foreign dishes (such as Szechuan Chicken Masala) and remixed taste's of traditional Tamil dishes (such as Cheese Mushroom Uthappam), increasing the diversity of city cuisine.

The Chennaites enjoy experimenting with different taste's and different foods, this can be predominant in growing number of pizza centers and fast food center.Here spices are added to give a distinctive taste. The Tamil style of Mughlai food can be savoured in the biriyanis and paya. The later is a kind of spiced trotters broth and is eaten with either parathas or appam.

Many good restaurants can be spotted around Anna Salai, while T. Nagar is not only the home to chennai shopping but also to Chennai's mid-range dining options. The city's most expensive and best restaurants are those specializing in international cuisine, such as Chinese, Italian and Japanese. Most of these high-end establishments are located close to five-star hotels, in areas such as Cathedral Road, Nungambakkam and St Thomas Mount.

Tamil Nadu is known for its friendly & hospitable quality along with its traditionalistic food and the people are stern believers that providing food to the people is a service to humanity. This approach strengthens the fact that the dining experience in the city of Chennai is basically a memorable experience. You can view many restaurant reviews chennai and choose your right place to dine.

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