

# TOP INDIAN RESTAURANT IN KL FUSION DISHERS YOU MUST TRY

Diverse and rich in taste and aroma, Indian cuisine has explored uncharted territories lately, including Indian fusion dishes. The crossovers encourage creativity wherein usual Indian components and cooking methods are added to some of the world's popular cuisines to create extraordinary dishes. If you want to satisfy your taste buds with something out of the norm, here are some of the must-try Indian fusion foods, particularly at Le Mirch, where it is done to perfection.



## Tandoori Chicken Pizza

The Tandoori Chicken Pizza is the hero among the **Indian restaurant in kl** offerings at Le Mirch. Bold in conception and design, the dish swaps deep-fried Italian pizza bases for

lightly baked and crisp crusts topped with fiery and delicious tandoori chicken pieces, thick cheese and spicy mint chutney all draped over it. It's a mouth-watering dish that will catch the hearts of many irrespective of whether you like pizza or Indian food more.

### **Butter Chicken Quesadilla**

The Butter Chicken Quesadilla has to be the **fine Indian cuisine** out of all which is why it appears so high up on the rankings of Le Mirch's Indian fusion items. This is basically, the quintessential butter chicken pan-fried and wrapped in a crispy tortilla with gooey cheese. It is complimented with a hot mango chutney, and the quesadilla has a perfectly creamy, savory inner filling with a crunch. It's a delicious way to have an

### **Masala Mac and Cheese**

Le Mirch has redefined lack of effort when it comes to dishes labeled 'comfort food' and dubbed the Masala Mac and Cheese. The mac and cheese dish typically contains pasta inside a rich cheese sauce flavored with Indian seasonings like cumin and coriander. Onion and garlic powder with crispy bread crumbs on the cheese to finish the plate. This is a perfect example of how versatile Indian fusion dishes are even in the mac and cheese category. It is a favorite among people of all ages because it combines the most common mac and cheese with Indian flavors.

### **Samosa Chaat**

Samosa Chaat is how Indian cuisine can fuse with other cuisines and still make sense. It goes on to be loved by many regardless of who made it. Le Mirch serves crispy samosas drenched with yogurt and garnished with sweet and sour tamarind chutney with herbs. This dish combines a perfect harmony of taste and texture with the crispness of the samosas and creaminess from the yogurt and the tang of the sauces. It is a great appetizer perfect for the Indian street food that India has to offer.

### **Paneer Tikka Tacos**

The 'Paneer Tikka Tacos' brings together Indian flavors with one of the Mexican delicacies, making it yet another interesting offering on Le Mirch's menu. Here a soft taco is filled with juicy pieces of marinated and grilled readymade paneer, freshly made salsa, and some yogurt sauce to cool it down. One bite of the spicy paneer and fresh vegetables encased in a soft taco will make anyone appreciate the inventive spirit of Indian fusion dishes.

### **Biryani Burrito**

If you enjoy the delicious biryani delicacies, the assertion is that one ought not to miss the 'Biryani Burrito' served at Le Mirch. This innovation of making and serving the classic

ingredients of basmati rice, meat or vegetables along with spices is wrapped within a soft tortilla. This makes it easier to relish the original taste of the dish while in a different kind of wrap. Of all the Indian food fusion recipes, this is amongst the most creative and is well-suited for a heavy luncheon on the go.

## **Chaat Poutine**

Chaat Poutine is also a unique blend of two very popular street foods, Canadian and Indian, and cannot be missed at Le Mirch. This dish contains crispy French fries with spiced chickpeas, tangy yogurt, cumin & a little tamarind or mango sauce that is quite different from poutine but still fairly enjoyable. The goodness of Indian city foods, fused with this, is the distinct range of flavors and crunches that make it excellent for sharing over cocktails with friends.

## **Lassi Milkshake**

Last but not least, as a drink to complement all those delicious Indian fusion dishes, do not forget to try out the Lassi Milkshake at Le Mirch. This cool treat takes the traditional yogurt lassi and spins it with ice cream and fruit based on the seasoning to make a delicious creamy lassi milkshake. It can be enjoyed in a variety of flavors like mango and rose, this drink is especially useful in countering the hot and appetizing items on the menu.

## **Final Words**

Savoring Indian fusion dishes. Le Mirch is an exotic eatery that advocates this culinary phenomenon and exploits it well by incorporating all the necessary elements into the dishes over there. As it might be sinking into Tandoori Chicken Pizza or, simply, merging into the stuffing of Chaat Poutine, all the dishes certainly depict some metamorphosis in the kitchens.

So, to all those people who are looking for restaurants that have perfected the art of fusion, Le Mirch is the place to be and engulf yourself in the wonderful fusion cuisine that is available there. It is guaranteed you will come out of the restaurant not only wanting meat but also wanting to know how all those tastes come together to create modern Indian cuisine.