

Masala Grille

INDIAN & THAI CUISINE

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AUGUST UPCOMING EVENTS:

August 17th, 2-4pm;
Cooking Class
hosted by Executive
Chef, Bimal Gomes

August 24th, 2-4pm;
The Olympian
Dessert Showcase

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Thank you Northwestern Ontario

"The purpose of life is to live it, to taste experience to the utmost, to reach out eagerly and without fear for newer and richer experience."

- Eleanor Roosevelt

Three years ago, I would never have imagined myself working in the restaurant industry, much less running a restaurant. And still, with no experience behind me, I had the nerve to open a restaurant of my own. It was simply an idea that someone had one day, an idea which I believed to be exciting yet feasible. With a lot of support, commitment, determination, and fun along the way, the dream became a success in the mind of Northern Ontario.

In May 2008, Influential Women of Northern Ontario presented me with the 2008 Influential Business—Young Entrepreneur Award. This award is one of 6 awards presented each year to recognize and honour women of the region who have contributed to economic wealth, job creation and growth in Ontario's northern region.

Knowing that my sister Rajni Agarwal is also an alumni of the Influential Women of Northern Ontario and personally seeing the amount of commitment and dedication that she puts into her endeavors, this award definitely

brought it into perspective as to how much work was entailed in creating and managing this new venture. I guess that comes from the fact that when you are



I, Rama Agarwal, (middle) with my mother Rita (left) and sister Rajni (right) after receiving the award.

having fun at what you are doing, it does not seem like that much work.

Of course, I could not have achieved this on my own. Without the support and guidance from my amazing family, encouraging staff, and most importantly, the wonderful clientele who continue to support us at Masala Grille, this would have never been possible. I thank you all.

This award has definitely driven me to succeed further and to make this business grow. In order to realize this goal, it is necessary for me to constantly exceed your needs and expectations.

In the last two months, the Masala Grille team has worked hard to bring you new and exciting events. From the cooking classes, chef showcases, and the community events that we have participated in, we have seen great enthusiasm arising from our new initiatives. We look forward to more excitement with the introduction of a new lounge and meeting place in October 2008 when we expand onto the second floor.

Masala Grille is constantly looking for innovative ideas. Since we have the luxury of operating in a personal atmosphere, we have the freedom to take a dream and turn it into reality. Should you have an idea for a special event, big or small, we would love to personally collaborate with you to make it happen. Our goal is always to cater to your needs.

If there is anything that this experience has proven to me, it is this: You never know what you will end up doing, but when you embark on something that you truly believe in and give it your all, you can achieve.

I sincerely thank you once again for all your support,

Rama Agarwal

Chef Showcase was a Great Success



Executive Chef, Bimal Gomes, preparing tak-a-tak, a special dish for our guests

Our first chef showcase was held on May 24, 2008 and was definite success.

The chefs introduced some of the new dishes that now appear on our new menu, including the Hara Bhara Kebab, Pankhari Kebab, Murgh Dhaniwal Korma, Subj Miloni, and at the

same time, featured some special dishes for our guests to savour that night.

Our Executive Chef, Bimal Gomes, entertained our guests while cooking tak-a-tak, a dish that gets its name from the sound of the spatula on the tava,

The event was so highly regarded, that guests were looking to reserve for the next chef showcase.

Keep an eye for our next chef showcase when our 3rd chef arrives from India this coming fall.



Chef, Rohit Duggal, cooking on the tava. Rohit joined Masala Grille in March 2008.

10th Annual Dragon Boat Race

On July 18-19th, 2008, we were one of the proud sponsors of the 10th Annual Dragon Boat Race Festival held at Boulevard Lake.

The Dragon Boat races support 3 local charities: St. Joseph's Foundation of Thunder Bay, Catholic Family Development Centre of Thunder Bay, and

Canadian Mental Health Association, Thunder Bay.

In addition to sponsoring the event, we had the pleasure of being onsite with our Masala Grille food booth and sharing day with the Dragon Boat teams and their supporters.

We were happy to see such a great turnout, and hope to see an even greater turnout next year in order to help support the charities that depend so much on the success of this worthwhile and entertaining event.

Investors Group Charity Golf Tournament

On July 25th, 2008, Masala Grille sponsored a hole at the 2008 Investors Group Charity Golf Tournament with proceeds donated to various local children charities.

As a great number of golfers took time out of their busy schedules to give to such a worthwhile event, we wanted to contribute as well, by offering a little snack between holes to all participants.

Unfortunately, halfway through the tournament, stormy weather prevailed. After the storm and the destruction it caused, we quickly had set up again to make sure everyone had a taste of Masala Grille.



Our original booth



Our setup after hail, rain and gusts of wind so strong that a tree broke in half and pole-vaulted right next to your booth.



Our booth after the wreckage

Learn to Cook Authentic Cuisine by our Executive Chef



Executive Chef Bimal Gomes

Masala Grille will be holding its 3rd cooking class hosted by our executive chef, Bimal Gomes on August 17th 2008. This is the perfect occasion for those looking to get firsthand experience in making some of our finest dishes.

Those who have previously taken a class have truly enjoyed their experience: "I really enjoyed learning about mixing spices and homemade blends. It was fun to be able to eat great food, especially knowing that I helped." said one participant of our July cooking class.

In joining our monthly cooking classes, you will have the opportunity to spend the afternoon learning about Indian and Thai cuisine while creating your very own feast in our restaurant's kitchen. Afterwards, you and the

chef will relish in the dishes that were prepared during the class.

Cooking classes are limited in size and are offered only once a month. For that reason, we recommend buying tickets early for this event.

We can also arrange for a private cooking class if you are looking to have a unique gathering for you and your friends, family, or work colleagues. Give us a call at 344-3663 (FOOD) to reserve.



The Olympian Dessert Showcase

Come out and support Thunder Bay's own, Pastry Chef Dimuthu Perera, who will be competing in this year's IKA Culinary Olympics 2008 in Erfurt, Germany.

To support his dream to achieve great success in this year's IKA Culinary Olympics, Masala Grille

will be hosting The Olympian Dessert Showcase on August 24th, 2008, from 2-4pm. Tickets are \$30 per person with proceeds going to support Dimuthu Perera.

Dimuthu Perera has achieved numerous successes in the countries he was worked and lived,

including Canada, Dubai, and Bahrain, and is now up to the challenge to try and achieve these successes in an international arena.

At this year's IKA Culinary Olympics, being held from October 19-22, Dimuthu will be competing in the following categories:

- Salt carving
- Wedding cake
- Fruit and vegetable carving
- Marzipan
- Patisserie

On August 24th, 2008, Dimuthu Perera will be showcasing his past achievements by bringing in some of his past national award winning pieces, demonstrating his skills by doing live demonstrations of fruit carving and cake decorating, and providing a number of desserts for your to delight in.

Come out to support and enjoy in this unique showcase.



Pastry Chef, Dimuthu Perera, pictured here with some of his award winning pieces, medals and trophies.



Wedding Cake—Silver Medal 2007 Culinary Salon Competition



Marzipan Carving - Gold Medal + Excellence 2007 Culinary Salon Competition

Masala Grille

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A Unique Dining Experience.

When you step into Masala Grille, you are engulfed by a wave of mouth-watering aromas, arising from the mixture of spices. The blend of any spices is referred to as a Masala. At Masala Grille, we have blended the spices, together with the atmosphere, authentic cuisine and service to offer you a unique dining experience right here in Thunder Bay.

Masala Grille is pleased to offer you a diverse variety of Indian and Thai cuisine. Whether it be dine-in, take-out or delivery, your favourite dishes await you. We can cater an intimate dinner for 2, to a banquet of 400. For meetings, special get-togethers, birthdays, weddings, or just lunch or dinner with a friend., we are here to cater to your needs

NEW AT Masala Grille

Expanded Menu Launched

Masala Grille is proud to introduce its new and expanded menu this month.

With the arrival of our second chef from India, growing clientele, and an upcoming two year anniversary in October, we take this opportunity to introduce a new and exciting selection of Indian and Thai dishes to our menu.

In addition to keeping the classics like Butter Chicken, Beef Vindaloo and others, we have

also introduced a new set of chefs' favourites. The new menu features appetizers such as Mutton Seekh Kebabs, grilled in our tandoor oven, tiger prawns topped with tamarind sauce, and further new dishes such as Murgh Angara and Subz Miloni,

Our à la carte menu bring forward a wider range of spicier and milder dishes so that we can easily cater to everyone's tastes.

With the introduction of the new menu we have also expanded our wine list where wines have been specifically chosen to complement the complexity of spice in our dishes.

Take a look at our menu online at www.masalagrille.com or come into the restaurant to indulge in some fine dining. We cannot wait to share this new and exciting menu with you!

Lounge & Private Meeting Room Opening October

In October 2008, we look forward to opening our new lounge and private meeting room on the second floor of the restaurant.

The soon to be cozy and luxurious lounge will be open on weekends to offer a relaxing and authentic ambiance in which you can enjoy a few drinks and appetizers in the company of your friends and family.

With the addition of the second floor, Masala Grille will be able to accommodate additional reservations for private parties, weddings and more. For a business affaire, the 2nd floor can easily be transitioned into a private meeting room.

Give us a call and reserve today. It will be our sincere pleasure to sit down with you

and design an exclusive and unique menu for your special gathering.

Masala Grille thrives on giving you spectacular food and drinks, combined with great service in an authentic atmosphere. Whatever the occasion, we are here to cater to your needs,