

BIWA

June - July, 2005.

members' news



A wide range of gifts on sale were displayed in the downstairs atrium of the Queen Tandoor Restaurant, for the April lunch, as well as the entire layout for the first edition of the new BIWA Communiqué, which was in the last stages of production at that time. Invitations were delivered at the same time for the launch of the new BIWA Communiqué, and by the time members were called upstairs to the restaurant, tempted by the aroma of the delicious Indian food, there was barely time for the announcements before lunch. For those not familiar with Indian food this was a wonderful introduction. The delicious Dahl cooked in cream, and all the different garlic Naan and Chapatis, and the spinach and cottage cheese Mata Panir were followed by a wide range of rich and perfectly spiced curries, including a delicious lamb curry, and the dessert was Kullfi made of frozen milk and rosewater. Mmmmm.....!

March Lunch at Queen's Tandoor Restaurant
in Seminyak, Kuta

BIWA Magazine

June - July 2005

Members News

March lunch at Queen's Tandoor Restaurant

In Seminyak, Kuta

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March Lunch at Queen's Tanddor Restaurant
In Seminyak, Kuta

Biwa magazine
February 2005

Free.

Biwa Luncheon 31 March 2005

Dear ladies,

This month we go to India and we will taste fine dishes of Indian food, like

MURG / Chicken Specialties
GHOSH / Lamb Specialties
RAITAS / Salad
SHORBE / Soups and many more...

Mr. Puneet Malhotra will see to it that this will be a great lunch.

So don't forget to make your reservation on time.

Date : 31 March 2005

Address : Queen Tandoor
Jl. Raya Seminyak No. 73
(opposite Made's Warung)
Seminyak, Kuta, Bali

Registration: 10.30 am

Lunch : 12 Noon

RSVP : Rai (Biwa Centre) 285 552 / 7459607

Yvonne Verbeet 081 338 777732

email : info@biwabali.com

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February 2005

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