

**LUNCHBOX** | Serai

# Flow, Harmony, Salad At the Art Museum

At the helm of Serai, the new restaurant at the Rubin Museum of Art, chef Ali Loukzada doesn't have to look far for culinary inspiration. He draws on the museum's Himalayan art collection to create "flow and harmony in the food," he says.

The Buddhist tomato salad

(\$9.50), with asparagus, cottage cheese and mango dressing, is a play on the round belly and red vestments of the Buddha himself, Mr. Loukzada, who was raised in Mumbai, says.

"We add spices that I blend to make things unique and different."

Frankies, Indian wraps, are a

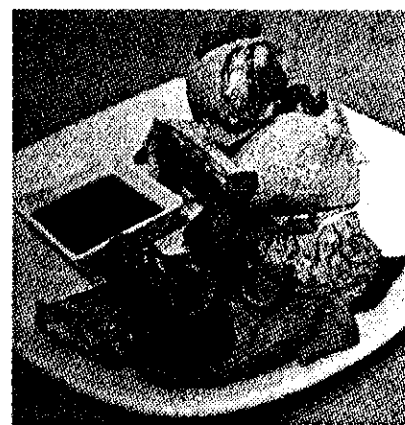


favorite at Serai, like the Aloo Bhaji (\$9) with potatoes, chick peas and cumin, or Tandoori Chicken (\$10). Momos, Tibetan dumplings (\$9.50-11), are also popular for sharing or as a light lunch. Large plates include the spicy Malabar shrimp curry, (\$14) and Shahi chicken korma (\$11), a north Indian-style stew.

—V.L. Hendrickson



**Serai, 150 W. 17th St.;**  
**open Monday and Thursday**  
**11 a.m. to 5 p.m., Wednesday**  
**11 a.m. to 7 p.m., Friday 11**  
**a.m. to 10 p.m., Saturday and**  
**Sunday 11 a.m. to 6 p.m.,**  
**closed Tuesday. 212-620-**  
**5000.**



Top, the Buddhist tomato salad. Above left, the paneer curry at Serai at the Rubin Museum of Art, left. Above, the Aloo Bhaji frankie with Terra chips.