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Bellevue Square Home to New Indian Family-Owned Restaurant Local Restaurateur Introduces Karaikudi Dishes to Puget Sound along with Family Favorites

BELLEVUE, Wash (Sept. 20, 2012) –The Bellevue Collection announces today that Eastside Restaurateur Lakshmi Thanu will open Moksha restaurant on Sept. 24th featuring an exciting new style of Indian cuisine, Karaikudi. The new restaurant’s menu is steeped in a long history of fine Indian cuisine from Thanu’s family, including a new dish to the region, Karaikudi. This unique dish, Karaikudi curry is lamb or vegetables stir fried with onion, garlic, tomato, black pepper, curry leaf, red chile and fennel and is specific to Thanu’s regional home state of Tamil Nadu.

In addition to Karaikudi, Moksha’s menu focuses on dishes from both northern and southern regions of India with some dishes from old family recipes. “We will have a good variety of vegetarian and meat dishes,” says Thanu. “Some dishes may have a slight twist on the traditional versions, but all have a special attention to the unique flavors of my country.”

An Indian native, Thanu’s family has opened restaurants around Indian since the 1940’s. His father opened his first restaurant in Sri Lanka. His restaurants with their bright flavors and the best of Indian cuisine quickly became popular and soon the extended family became active in the business.

“I grew up around food and in the restaurant business,” says Thanu. He came to this country to attend the University of Washington in 1995 and first worked upon his graduation as a software engineer for many years before pursuing his passion in the restaurant industry. He opened in 2006 a restaurant in Cross Roads called Spice Route, which has been praised by a wide variety of restaurant reviewers. Moksha is his second

restaurant in the region. "I am delighted to continue my family's tradition of sharing the food I love with the people of my adopted home through our family owned restaurants."

Unique in its interior design and décor as well, Moksha features elegant lights and one "conversation piece" light designed by a Japanese artist named Yuri Kinoshita. A Buddhist, Kinoshita calls this specially fabricated light her "first elephant light" as it is the symbol of Buddha's Birth. Its interiors are designed by Mesher Shing McNutt, renowned for their architecture and interior design for the developing food service concepts that "change the way people eat."

"We are pleased to welcome Moksha to our dining and nightlife offering here at The Bellevue Collection", states Jennifer Leavitt, vice president of marketing for The Bellevue Collection. "With their focus on quality and authenticity, Moksha will truly be an exciting destination adding to our dynamic restaurant district along Bellevue Way."

Moksha is located at 515 Bellevue Square, a street front restaurant located on Bellevue Way between Boon Noodle and PF Chang's China Bistro. It opens to the public on Sept. 24th. For more information or reservations, contact (425) 427-5787 or visit <http://mokshadining.com>.

About The Bellevue Collection

Located in the heart of Bellevue, Washington, The Bellevue Collection, owned by Kemper Development Company, includes Bellevue Square a super-regional upscale shopping center, Bellevue Place, a mixed-use property featuring the Hyatt Regency Bellevue and small boutiques and Lincoln Square anchored by the Lincoln Square Cinemas, restaurants, home furnishings and The Westin Bellevue hotel. With a distinctive collection of 250 of the finest shops, 23 sit-down restaurants, a 16-screen premier cinema, 1,000 luxury hotel rooms and 10,000 free retail parking spaces, all in one location. The Bellevue Collection is shopping, dining and nightlife and entertainment experience unlike any other in the region. It is located on Bellevue Way between NE 4th and NE 10th Streets in downtown Bellevue, just across Lake Washington from Seattle. www.bellevuecollection.com