

## BOMBAY BRASSERIE



When you enter the Bombay Brasserie you feel you are walking into an esteemed dining room that takes its food and its customer experience very seriously and from the doorman to the Maitre'd our welcome was first class. The exotic cocktail bar has a wonderfully relaxed atmosphere full of expectant diners and it was here we were greeted by Mr Adi Modi who has been responsible for the impressive way it has developed over the past 25 years. You feel everyone in there is either a regular or family friend, such is the way he greets his guests, making recommendations and ensuring everyone is enjoying their meals. In either the opulent dining room or the colonially influenced airy conservatory, the cuisine at Bombay Brasserie matches the effusive welcome with a glittering array of Parsi, Bengali, Goan, Gujarati, Northern and Southern Indian delicacies. My wife and I started off with starters of Grilled Scallops marinated in honey and ginger juice, Sheekh Kebab Kangari and the Kashmiri Chilli and Curry Leaf Prawns cooked on the griddle. We also had the Palak Pakodi Chaat, fried spinach tossed with chopped onions, tomatoes and black salt. Our main courses were the Allepey Sea Bass, which was topped with a sauce of coconut and raw mango, Lobster Hara Pyaaz, tossed in fresh garlic and spring onions and, to balance the seafood, Lamb shanks cooked in a fine aromatic gravy, which just beautifully melted off the bone. The Black Onion seed potatoes were delicious and the Bhindi Jaipuri a special treat - crispy fried Okra tossed with chilli, dry mango and cumin powder. For dessert and a refreshing follow up to our previous two courses we both had the light and refreshing Passion Fruit Sorbet. To drink, we chose a full bodied Shiraz which perfectly complimented the rich, exotic cuisine. We left feeling we had made new friends but then that's the way Mr Modi and his team make you feel. The Bombay Brasserie is everything you should expect from an acclaimed Indian restaurant and we are already planning a weekend trip with the kids so that they can enjoy the buffet and the extremely warm welcome. (SH) See Page 62



Gilgamesh, in the stables in Camden Market, is a beautifully lavish bar and restaurant serving some top quality pan-Asian cuisine. Page 70

## FRENCH

**BIBENDUM** Michelin House, 81 Fulham Road, SW3. ☎ (020) 7581 5817. [www.bibendum.co.uk](http://www.bibendum.co.uk). Top quality French restaurant upstairs with drop-in Oyster and Champagne bar downstairs. 📍 South Kensington. Map: B2.

**BELVEDERE** Off Abbotshury Road, Holland Park, W8. ☎ (020) 7602 1238. [www.belvederestaurant.co.uk](http://www.belvederestaurant.co.uk). The Belvedere was once a Jacobean mansion and is now part of the Marco Pierre White stable. 📍 Holland Park.

**CHEZ GERARD** 9 Belvedere Road, SE1. ☎ 0871 3327544. No-nonsense French cuisine classics such as steak frites or moules mariniere are the trademark specialities on a varied gallic menu. 📍 Waterloo. Map: H4.

**CRITERION GRILL** 224 Piccadilly, W1. ☎ (020) 7930 0488. In contrast to its Piccadilly Circus setting, a simply stunning golden byzantine dining room serving the best in traditional French cuisine. 📍 Piccadilly Circus. Map: F5.

**LA NOISETTE** 164 Sloane Street, SW1. ☎ (020) 7750 5000. [www.gordonramsay.com](http://www.gordonramsay.com). On the doorstep of designer shops and boutiques, a stylish modern home for characteristic French cooking. 📍 Knightsbridge. Map: C3.

**PONT DE LA TOUR** Butler's Wharf, 36D Shad Thames, SE1. ☎ (020) 7403 8403. [www.danddlondon.com](http://www.danddlondon.com). Renowned for its alfresco waterfront setting, classic French dining and a vast wine list. 📍 London Bridge. Map: L4.

**QUAGLINOS** 16 Bury Street, SW1. ☎ (020) 7930 6767. [www.conran.com](http://www.conran.com). Glamorous European restaurant offers sublime seafood and a classic brasserie in dazzling art-deco surroundings. 📍 Green Park. Map: E4.

**THE WALLACE** The Wallace Collection, Manchester Square, W1. ☎ (020) 7563 9500. The Wallace Collection's courtyard is the glamorous location for this de luxe brasserie for finest quality gallic dining. 📍 Bond Street. Map: D6.

**ST GERMAIN** 89 Turnmill Street, EC1. ☎ (020) 7336 0949. Housed in a former 19th Century print building, this stylish French brasserie and bar serves accessible gallic classics with occasional traditional British twists. 📍 Farringdon.