

## Chutney Mary



**W**hen Chutney Mary opened its doors 13 years ago, it specialised in serving Anglo-Indian cuisine. Anglo-Indian cooking is, in modern parlance, a style of 'fusion' cooking, the product of the melding of Indian and British cooking techniques and styles from the period when Britain ruled India. The term 'chutney mary' was used to describe a young Indian woman who wanted to be like the British memsahibs.

From the start, Chutney Mary has been at the forefront of upscale Indian restaurants, earning innumerable accolades and gaining a reputation as one of the finest restaurants of its style in the capital. In February 2002, Chutney Mary closed for a major interior transformation, reopening in May of the same year. The new look is colourful and stylish, with teak panelling and furniture, sexy lighting and a profusion of colour; thanks to a vivid collection of Indian fabrics.

The menu has also changed through the years, widening from its Anglo-Indian base to embrace authentic regional Indian cooking. Namita Panjabi (pictured right), along with co-directors Camellia Panjabi and Ranjit Mathrani, have brought over a

number of highly trained chefs from India. Head chef Nagarajan Rubinath has been joined by chefs who are experts in the cooking styles and techniques of their own regions.

On the new menu are dishes from throughout India, from Portuguese-influenced Goà (Loch Fyne oysters with lime and chilli salsa), to Hyderabad (poussin stuffed with mint pullao, tomato and poppy seed, with a sesame seed sauce) and the North (almond-based guinea fowl korma). A selection of tandoori dishes and appealing side dishes (fresh mustard leaves with lotus root, broad beans in fenugreek sauce) round out the menu. Desserts hark back to the Anglo-Indian theme, with gingerbread and butter pudding with orange and strawberry brûlée with garam masala.

London supports a rich mix of restaurants serving foods from throughout the Indian subcontinent, from Sri Lankan cafés, to Pakistani kebab houses, to chic upmarket establishments. In recent years, the move has been toward authentic regional cooking; Chutney Mary has remained at the forefront, combining style with the all-important content – top-class cooking.

## SUCCESS STORY

**Restaurant**  
Chutney Mary

**Address**  
535 King's Road  
London SW10 0SZ

**Tel:** 020 7351 3113

**Head chef**  
Nagarajan Rubinath, supported by a team of regional chefs

**Opened**  
1991

**Directors**  
Namita Panjabi, Camellia Panjabi and Ranjit Mathrani

**Design**  
Jeffrey Wilkes

**Sample dishes**  
Nihari lamb soup

God roasted with yogurt, poppy seeds, herbs and saffron

Duck with apricots

Dark chocolate fondant with orange blossom lassi



TIO PEPE CARLTON LONDON RESTAURANT  
**awards special**  
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