



The 22 best Indian restaurants in London

The London spice route is hotter than ever: new openings have introduced regional variations

CHUTNEY MARY, St James's

BEST INDIAN RESTAURANT FOR: Weekend brunch

DISH TO ORDER: Baked venison samosa



After 25 years in Chelsea, the brilliantly smart Chutney Mary has found a new home in central St James's. Inside there's dark wood, vintage Indian rugs, bell-jar chandeliers and fluted glass candelabras. And a completely new set of menus, with fluffy Akoori-Indian style scrambled eggs for brunch, and larger dishes of Afghani chicken tikka infused with fennel, cardamom and Himalayan mint, and a beautifully filleted sea bass with a spiced crispy glaze. There's also the option of pre-dinner drinks at the lavish Pukka bar, where the Watermelon Martini is a good place to start. *By Amandip Uppal*

Address: Chutney Mary, 73 St James's Street, St. James's, SW1A 1PH

Telephone: +44 20 7629 6688

Websites: chutneymary.com

VEERASWAMY, Regent Street

BEST INDIAN RESTAURANT FOR: Old-school royal recipes

DISH TO ORDER: Raja of Travencore prawn curry



Richard Booth

Once frequented by Mahatma Gandhi and Charlie Chaplin, this atmospheric Michelin-starred gem is the UK's oldest Indian restaurant. It was founded 91 years ago by a retired Indian Army officer and his princess wife, and the menu features royal favourites from several regions of India. In keeping with its roaring Twenties history, the Maharajah-style interiors have a timeless sophistication - twinkly chandeliers and candlesticks, fretwork screens, hand-woven carpets - as does the menu. Try the subtle sweet coconut and sour tamarind flavours of the Malabar lobster curry, or the intense lamb shanks slow-cooked in bone-marrow sauce. Other favourites include a rich chicken makhani in a caramelised onion and tomato Delhi sauce, and the signature prawn curry.