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The UK's oldest Indian restaurant is honoured with a Michelin star 90 years after it pioneered serving curry with a cold pint
Veeraswamy in opened in the Regent Street area of London in 1926
It was frequented by Danish Prince Axel and has hosted many royal events
Mayfair restaurant was popular for its duck vindaloo and Carlsberg lager

By [Anthony Joseph for MailOnline](#)

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The UK's oldest Indian restaurant has been awarded a Michelin star - 90 years after it pioneered serving curry with a cold beer.

Veeraswamy, which opened in the Regent Street, London, in 1926, and has since catered for many royal events, was honoured in Michelin's 2017 guide yesterday.

The eatery has always been family run and 15 years ago it was in the hands of Ranjit Mathrani and Namita Panjabi.



Veeraswamy (pictured in 1963), which opened in the Regent Street, London, in 1926, and has since catered for many royal events, was honoured in Michelin's 2017 guide yesterday

A spokesman for the restaurant told The Daily Telegraph: 'We never dreamt we would get a star. We have been cooking with the same passion these past few years.'

'When we took over this place, we restored it to its original form with vibrant blues, oranges and cream decorations, hand-woven carpets and 200-year-old paintings - just like it was 90 years ago.'

'It would be very easy for Michelin to take for granted a 90-year-old restaurant, but we are so glad it has recognised our cooking.'

Veeraswamy is said to have kickstarted Britain's love for a beer and curry.

It became a favourite for Prince Axel of Denmark, who would bring his own keg of Carlsberg lager to wash down and cool off after a duck vindaloo.

Carlsberg became so popular with the rest of the diners, that the restaurant started importing it.

The duck vindaloo is still on new chef Uday Salumkhe's menu and is one of the most popular dishes.

Michelin Guide editor Rebecca Burr said the cooking 'has never been better than it is today' at the Indian restaurant in Mayfair.



- Pictured is the lamb shank which is popular at the Veeraswamy Indian restaurant in Mayfair



- The restaurant was restored to its original form with vibrant blues, oranges and cream decorations, hand-woven carpets and 200-year-old paintings

Among of the other restaurants to claim a coveted star for 2017 was the Raby Hut in Darlington.

The town is now the only area in the North East of England to contain a two-star Michelin restaurant, with L'Enculme in the Lake District being the only other restaurant in the northern half of the country to hold two stars.

Meanwhile, celebrity chef Heston Blumenthal's restaurant The Fat Duck regained its three Michelin stars to rejoin the elite club of world eateries.

The maverick culinary inventor's high-end venue lost the trio of stars in 2015 after he took it 10,000 miles to Melbourne, Australia, for a year.

At the unveiling of the 2017 Michelin Guide - held live for the first time - it was announced the 50-year-old's £255-per-person restaurant in Bray, Berkshire, had rejoined the exclusive group.

Mr Blumenthal told the event at the Institution of Engineering and Technology he had not expected to receive the stars but said afterwards that he was more enthusiastic than ever after winning them back for the restaurant, which has just 38 covers.

Read more: <http://www.dailymail.co.uk/news/article-3821288/UK-s-oldest-Indian-restaurant-honoured-Michelin-star.html#ixzz5DbfMFhnx>

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