

Veeraswamy (Regent Street)

18TH NOVEMBER 2016 by RICHARD BAGNOLD

The UK's oldest Indian restaurant set in Swallow St Arcade offering pleasant views of Regent Street, serving quality food

This was my first time to Veeraswamy and there is no doubt it is a prime spot. Set above London's Regent Street there were very pleasant views, especially with the Christmas lights running along at eye level to where we were sat and the senior floor staff were extremely well clearly at the top of their game in hospitality. Two quick things that will help expectation before you come – make sure you use Swallow Street as your marker to head for which is an arcade just off Regent Street (many apps point you towards Victoria House on Regent Street which is not signposted in anyway) and be prepared for possibly the smallest entrance on record prior to going up the lovely spiral staircase to the restaurant.

The tasting menu was opted for on this occasion but I could not resist asking to go for the coronation chicken as it is one of my absolute favourite dishes of all time and there she was on the a la carte! The team very kindly swapped the regular chicken dish on the tasting menu for this and the coronation chicken was utterly superb – less sauce than I thought there would be but completely a delicious flavour, backed up by dressing oil as well.

The wild Tiger prawn was juicy, well done and not over powered by the accompanying sauces and I loved the fact as the main forte of this menu that there was a tasting of different curries to enjoy. This is such a good way of doing it as one can easily make the wrong choice on a main and if you don't end up liking it much, well, you're stuck with it! So this was a nice way of doing and although I found my lamb a little tough, the pasanda was very nice to have and again, lovely to see as it is not often done. The star of the selection I actually thought was the pineapple in curried yoghurt.

A grenache dessert with the most wonderful crunch to the biscuit finished off what was a very good meal indeed. I thought the hospitality from the floor manager on my visit could not have been better and this latest Michelin starred Indian restaurant in London most certainly has the nicest setting of all of them.

Food Grade: 75%



MULLIGATAWNY AMUSE BOUCHE



CHICKEN WITH CHILI SAUCE



CORONATION CHICKEN STARTER



WILD TIGER PRAWN



TASTE OF CURRIES



PLAIN NAAN AND BASMANTI RICE



CHOCOLATE GENACHE TART

