

DINING OUT

Chutney Mary, St James's Street

WORDS: HUGH FRANCIS ANDERSON



George Bernard Shaw once said, 'There is no sincerer love than the love of food', and the opening of the new Chutney Mary location in St James's epitomises this sentiment wholeheartedly. After 25 illustrious years on Kings Road, Chelsea, it has taken the step to move closer to the centre of London, to cater to those who not only enjoy fine dining but want an adventurous restaurant experience. Chutney Mary not only soared as a restaurant and set the benchmark for fine Indian cuisine, but also modernised traditional Indian dishes, bringing with it a new wave of culinary sensations.

Now in its new location, Chutney Mary is redefining itself yet again. Directors Ranjit Mathrani, Namita Panjabi and Camellia Panjabi have created a welcoming space – a spacious

110-seat dining area, two private dining rooms and the 50-seat Pukka Bar. Inspired by traditional Indian culture, but given an eccentric twist, the interior space offers a culturally impressive experience, with many historical artefacts, photographs and artworks, along with low lighting, creating its atmosphere.

Chutney Mary specialises in making Indian cuisine accessible and, above all, delicious. The same can be said of its spectacular cocktail list – the sweetly scented, refreshing, gin-based India Flower Iced Tea and heady Amrut whiskey-heavy Chai Smoke are both choices you won't be disappointed with.

Putting my dining experience in the hands of Lukasz, my incredibly knowledgeable and supremely professional waiter for the evening, I delve into a wide array of gourmet dishes, each one complementing the next. The Tokri Chaat, a wonderfully crunchy potato, vegetable and spice filled starter followed by succulent chargrilled lamb. Continuing with melt-in-your-mouth venison chops and an array of delicately presented side dishes such as spiced rice and crunchy garlic naan, the finishing touch is the Gajjar Halwa Soufflé, a traditionally savoury dish, sweetened with pistachio ice-cream and only available at Chutney Mary. All this firmly solidifies the eating sensation as spectacular, and one that seemingly knows no bounds.

And if dinner isn't enough, you can return for breakfast and lunch, so you'll never be without your Indian fix. Whether relaxing in the Pukka Bar with one of their delicious cocktails and some light bites, making use of the 16 or 30-seat private dining rooms, or simply enjoying the warm ambience of the restaurant, Chutney Mary is sure to become a mainstay for all who visit. □
Chutney Mary, 73 St James's Street, SW1A
(chutneymary.com)

