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ABOUT TIME

### 3. Best for Special Occasions: Chutney Mary



**What:** Naan (£4)

**Why:** This bread is totally divine – classic, fluffy, delicious.

**The Lowdown:** Newly relocated to St. James's in the heart of the West End, Chutney Mary is the place to come for a fancy Indian meal. It's all about quality here – the finest ingredients and innovative thinking, reinventing traditional regional recipes to offer gourmets an outstanding dining experience. If you'd rather a cocktail and a nibble, The Pukka Bar is the perfect place for after-work cocktails with friends. Open since 1990, Chutney Mary knows a thing or two about fine dining Indian cuisine, and you won't be disappointed here.

**How to Eat It:** The menu at Chutney Mary is full of delights, including some great small plates such as tokri chaat, straw potato basket filled with street food favourites, strained yoghurt and chutneys and duck salad with tamarind glaze. The Goa green chicken curry is the perfect thing to enjoy their fresh naan bread with – a hot and spicy curry with green chilli, coconut, fresh green herbs and tamarind, this dish cannot be missed.

**Where:** 73 St James's St, London SW1A 1PH