



Great British Curry Restaurants – The Luxury Edit

The great British curry has undergone somewhat of a makeover: From the high street evening staple to the present, with all day brasserie-style diners. The transformation has changed perceptions by using refined ingredients, keeping authenticity, use of healthy cooking techniques and modern presentation. Today, this delicious cuisine is more versatile and unique and perfectly suitable for lunch and dinner, and breakfast if you wish.

Since Tamarind delivered the first Michelin star Indian restaurant in the world back in 2001, and Chutney Mary before this creating an esteemed dining environment, the accolades are now coming. There are currently 7 Indian Michelin restaurants in the UK and this looks set to thrive as chefs emerge from these great kitchens to start their own diners, and the finest chefs from around the world make their move on the UK market. See the Indian restaurants changing the industry today, from Michelin to exciting new openings:

Michelin-starred Indian Restaurant



FIRST AWARDED A MICHELIN STAR IN 2006

Amaya has been the king of Indian restaurants of Belgravia, Knightsbridge and beyond since opening in 2004. Under chef **Karunesh Khanna**, who gained culinary grounding in Continental cuisine before moving into Indian, applying Continental ideas and technique to Indian food.



He moved to England in 2004 to open Amaya, having previously trained at the Dorchester, the Four Seasons, the Ritz and Claridge's. Amaya uses a theatrical tandoor (a really hot clay oven), set within the room, Sigr (cooking over a coal flame) and Tawa (searing and griddling on a very hot plate) to serve contemporary Indian food. Owned by the same group as Chutney Mary.

Amaya – Halkin Arcade, 19 Motcomb St, Belgravia, London SW1X 8LB

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