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LONDON SW1

## Amaya

PLAN 4 F3

🍷🍷🍷 Modern Indian 🍷

020 7823 1166 | Halkin Arcade, Motcomb Street, SW1X 8JT

[www.realindianfood.com](http://www.realindianfood.com)

### New-wave Indian cooking with plenty of glamour

In a plum spot just off Knightsbridge, Amaya is one of the new breed of Indian restaurants in London that has brought global glitz to the traditional cooking of the subcontinent. Inside, the mood is full of shimmer and glam, with vividly patterned decor and artworks in unapologetic colours, and the cooking aims for the corresponding gustatory effect. Traditional grilling, in the tandoor, on a flat griddle and over open flame, is the watchword for dishes such as smoked chilli lamb chops, venison seekh kebabs, and tandoori duck tikka with plum chutney. Seafood dishes such as tandoori prawns in an assertive marinade, or a platter of fresh items, are among the most luxurious of the menu offerings, and the vegetarian dishes too – spinach and fig tikki, chargrilled aubergine – are laden with layers of concentrated seasoning. Biryani made with mature basmati rice will please traditionalists, and meals conclude with a mixture of traditional Indian and more obviously western enticements. A classy wine list that extends into the firmament of premier cru burgundies and classed-growth Bordeaux is supplemented by a list of inventive, fun cocktails.

**Chef** Karunesh Khanna **Seats** 99, Private dining room **14 Times** 12.30–2.15/6.30–11.15, Closed D 25 December **Prices** Amaya Platter £25, Set lunch £30/£42 weekends only **Parking** NCP, Knightsbridge car park **Notes** Sunday lunch, Vegetarian available, Children 10 years + at lunch Monday to Friday, No age restriction at dinner, must leave table by 8pm