

DESIGN

FASHION BEAUTY **DESIGN** SHOPPING

London design hotspot: Chutney Mary, St James's

The new home of Chutney Mary incorporates dazzling decor that is fitting for this sumptuous environment

BY **AMIRA HASHISH** | 08 JULY 2015



Dramatic backdrop: Chutney Mary fuses modern touches

The look: Colourful bespoke artwork, historical photographs and Rajasthani artefacts bring the new St James's home of Chutney Mary to life following the restaurant's 25-year stint on the Kings Road. Dramatic light installations and candles add to the drama. In addition to the 110-seat dining room there is also a Pukka Bar which serves cocktails and light snacks.

Who's behind it? The MW Eat group whose restaurant portfolio includes Michelin-starred Amaya in Belgravia, the oldest Indian restaurant in the UK Veeraswamy, Masala Grill in Chelsea and seven more casual Masala Zone sites throughout London.



Welcoming: the dazzling bar is located at the front of the restaurant

What should I try? Retaining many of its signature dishes, the restaurant now presents new culinary delights inspired by both tradition and modernity. Golden friend prawns, Afghani chicken tikka and Tandoori Dover sole are delicious options. Salted caramel kulfi is a must for dessert.

Go there if...you fancy a top quality Indian meal with impeccable service.



Beautifully presented: Chutney Mary's dishes are served in style

Cheque out: Expect to pay around £75 per head for a three course dinner with drinks.

How do I book? Visit chutneymary.com or call 020 7629 6688.

Nearest tube: Green Park.