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VEERASWAMY

Indian • Design



MAP: 2-H3



FIRST COURSE: Tandoori green prawns. • Venison mutta kebab with tamarind glaze.

MAIN COURSE: Hyderabad lamb biryani. • Banana leaf wrapped fillets of cumin & mint marinated sea bass.

DESSERT: Coconut and palm sugar crème brûlée. • Almond and pineapple halwa tart.

If anyone needs an example of somewhere that has never rested on its laurels, they need look no further than Veeraswamy. London's oldest surviving Indian restaurant opened in 1926 yet it continues to go from strength to strength, even after 90 years. It's not unreasonable to expect that a restaurant with this sort of heritage might be a little old-fashioned but it's actually awash with colour and full of life – as soon as you get out of the lift, you're aware of the bustle and the vitality. It is also run with enormous charm by a committed and enthusiastic team – even when there's a mass exodus in the early evening by those heading to the theatres they display a reassuring calmness and control. The really significant improvements, however, have been in the food. The menu's main focus is on updated classic dishes from across the country and the genuine care taken by the kitchen is palpable, whether that's in the freshly made crab cakes, the succulent lamb chops with a pistachio and almond crust, or the rich Keralan prawn curry.

- Victory House, 99 Regent St (Entrance on Swallow St.) ✉ W1B 4RS
☎ 020 7734 1401 — www.veeraswamy.com
📍 Piccadilly Circus
- Menu £34/45 - Carte £33/75