

BRITISH  
*Curry Awards*

BRITISH  
CURRY  
GUIDE  
2005/06

IN ASSOCIATION WITH



## LIST OF RESTAURANT **TOP 30**

### **SOUTH**

Aziz  
Oxfordshire  
Bina  
Berkshire  
Jaipur  
Buckinghamshire  
Malik's  
Berkshire  
The Eastern Eye  
Somerset  
The Raj  
Buckinghamshire

### **CENTRAL LONDON & CITY**

Bombay Brasserie  
London

### **Café Spice Namaste**

London  
Kasturi  
London  
La Porte des Indes  
London  
Tamarind  
London  
Vama Indian  
London

### **LONDON SUBURBS**

Curry Mahal Restaurant  
Middlesex  
Madhu's  
Middlesex

### **Planet Spice**

Surrey

### **MIDLANDS**

Rajnagar International  
Birmingham  
Shimla Pinks  
Birmingham  
The Lodge Restaurant  
Staffordshire

### **NORTH**

Aagrah  
West Yorkshire  
Bengal Brasserie  
York  
Indian Ocean Restaurant  
Lancashire

### **Shoesh Mahal**

Leeds  
The Valley  
Northumberland  
Vijon  
Lyce & West

### **SCOTLAND**

Britannia Spice  
Nazma Tandoori  
New Balaka Bangladeshi

### **WALES**

Bengal Dynasty  
Juboraj Rhiwbina  
The Indian Empire

## **BEST 100**

### **SOUTH**

Balti House Tandoori  
Blue Cobra  
Dil Raj  
Gurkha Square  
Jaipur  
Jalori Indian Cuisine  
Jewel In The Crown  
Kashmir Tandoori & Balti  
Lingfield Tandoori  
Light of India  
Mahabarati Balti  
Mahaan  
Moghul Palace  
Mumtaj  
Mysore  
Nizam  
Passage to India  
Polash  
Poppadom Express  
Rajdhani  
Saffron  
Spice Route  
The Momlax

### **The Shaqoor**

Taj Mahal  
Viceroy Brasserie  
Viceroy of Windsor  
Xenuk Tandoori

### **CENTRAL LONDON & CITY**

Bengal Clipper  
Bombay Palace  
Café Lazeez  
Gandhi's Restaurant  
Ginger  
Great Nepalese  
Malabar Junction  
Qulon  
Shampan

### **LONDON SUBURBS**

Bengal Lancer  
Green Spice  
Kiplings Restaurant  
Maharajah of Bexley  
Memsahib on Thames

### **Sarkhel's**

Tabaq  
Viceroy of India

### **MIDLANDS**

Akash Tandoori  
Balti Bazaar  
Eastern Eye  
Maharajah  
Rupali

### **NORTH**

Bengal Brasserie  
Gulshan  
Jaipur Spice  
Jinnah  
Mumtaz Food Inds Ltd  
Spice 4U  
The Last Days of the Raj  
The Taste of Raj  
The Taj Cottage  
Valley Connection 301

### **SCOTLAND**

Café India  
Shish Mahal  
The Verandah

### **WALES**

Anarkali  
Balti Empire  
Bay Leaf Restaurant  
Castle Gate  
Juboraj lakeside  
The Cinnamon Tree

### **NORTHERN IRELAND**

The Bokhara

**Malik's**

Royal Exchange - High Street  
Cookham - Berkshire - SL6 9SF  
T: 01628520085  
F: 01628529321  
W: www.maliks.co.uk



Set in the picturesque village of Cookham, by the River Thames, ivy clad Malik's is a favourite with the locals, including several celebrities. It serves 'fresh, well presented, fine Indian cuisine, with a wine menu to match'. The interior is distinctive and 'oldy-worldy' with wooden beams, a real fire and calming classical music often playing in the background...

The menu is full of distinctive dishes, with Sikandri Lamb and Lhanda-Bhaja being two of the particular specialities. There is a separate dessert menu, featuring Feni, Bengali rice-pudding, and Cinnamon Pear.



Average cost  
per head £40

- Booking
- Halal
- Vegetarian
- Dress Code
- Parking

Available

In association with

**The Eastern Eye**

8a Quiet Street - Bath  
Somerset - BA1 2JS  
T: 01225422323 - F: 01225444484  
E: manager@easterneye.co.uk  
W: www.easterneye.com



The dining room of The Eastern Eye in Bath dates back to 1874, and features a stunning vaulted Georgian ceiling with glass domes. The family business has been running since 1983 and serves dishes rooted in the cuisine of Bengal, Northern India and Nepal. An example is the Chicken or Lamb Tikka Nowabdar.

Describing itself as 'the Mahal of exquisite Indian cuisine with one of city's most impressive interiors', Eastern Eye has earned a national and international reputation for its high standard of cuisine and first class service. According to the managing director, Mr A. H. Choudhury,



Average cost  
per head £25

- Booking
- Halal
- Vegetarian
- Dress Code
- Parking

Available

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10 DOWNING STREET  
LONDON SW1A 2AA



I am delighted to be asked to provide a message in support of the first British Curry Awards.


Britain's 3.2 billion pound curry restaurant industry has for many years now been a leading player in the restaurant and catering sectors as a whole, and it is fitting that excellence in the industry should be recognised at such a prestigious event. I know that the organisers have received thousands of nominations, and that the finalists have survived a very rigorous judging process.

I offer my very best wishes for a successful event and my congratulations to all of the award winners.

Tony Blair  
Prime Minister

September 2005

## TOP 30



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**SOUTH**

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**LONDON SUBURBS**

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**THE MIDLANDS**

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