

Review – Voujon, an invitation to dine

✘ Everything about Voujon has style, from the German crockery to the elegant cutlery.

The decor remains fresh and is complemented by the lighting and the professional approach of the welcoming staff is impressive.

It is no wonder that the restaurant (it is open daily from 5pm) received 24 points out of 25 from a national tabloid newspaper critic in the recent past.

We were impressed and the fact that Voujon has prospered during ten years at the same location is a testament to its consistency. Others have failed, a point noted en route from our car to the restaurant.

The restaurant, which serves food from North India, has regular customers from as far afield as Dalkeith and Penicuik, as well as from the local area, and it is extremely popular with tourists who frequent the many B&B establishments in the area.

Staff were attentive without being overbearing and they were always ready with advice. You feel comfortable in Voujon.

The menu created by head chef Malik is extensive but every dish is explained. For starters we selected garlic mushrooms. The flavours blended beautifully and the Murgh Chatt, delicate pieces of chicken cooked with tomatoes and cucumbers in a spicy, sour sauce, was pleasingly packed with flavour.

We moved onto main courses and the Kashmiri Murghi was a delight, the chicken in a mild sauce blending with fresh mixed tropical fruit and exotic spices, while the Aloo Mangshaw,

tender pieces of lamb with cubed potatoes and specially-selected and freshly-ground herbs and spices, proved a wise choice. Once again nothing dominated and it was the subtlety which impressed.

Voujon means an invitation to dine. Take the invitation and join the growing list of devotees to this classy establishment. PS: They also do takeaway.

Voujon Restaurant, 107 Newington Road, Edinburgh EH9 1QW: tel: 0131 667 5046