

'Authentic Indian food with a modern twist'

Navadhanya began as a concept in Cambridge and it has now developed into a restaurant for discerning diners in Edinburgh.

The strapline is the art of modern Indian dining and the 40-cover restaurant in Haymarket Terrace boasts an authentic taste of India with a modern twist.

The head chef previously worked in a Michelin-starred restaurant in central London.

And the attention to detail necessary to be awarded the dining accolade is evident in his work here.

Indian pesto – with corriander, mint, green chillies, cumin and ginger – is an example so are the delicate balls of beetroot which accompanied my starter.

So is the red pepper foam delicately placed on top of cress or the sweet yoghurt and tamarind with chick peas and corriander in a crunchy, home-made pastry shell.

The cheese samosa with filo pastry, sweet potato, parmesan, green peas and mixed spice was subtle and not overpowering.

And the special twist is also evident in the main courses.

For example, chicken chettinadu features a thigh fillet, onion, tomato and 18 varieties of spices including black cardamon and poppy seeds.

Fillet sea bass, shallots, ginger, green chilli, coconut ,milk, lotus stem and asparagus caught the eye too.

Lobster tail, tomato, crushed peppers and onions with rice or

bread is a house special and bosses don't believe this features in other Indian menus.

And their railway lamb curry finished with classic southern spices is sweet and subtle.

Their tasting menu with a vegetarian option features a six-courses.

The dessert offering is a mouth-watering tandoori ananas with kulfi which is pineapple with spices and Indian ice cream.

Navadhanya is currently hidden behind some high fencing as workmen repair the main road.

But don't let this put you off. This restaurant, which is open six days a week (closed Monday) for lunch (12 to 2.30) and dinner (6pm to 11pm), has just launched its winter menu.

It is open for business only two minutes walk from Haymarket Station and is worth a visit.