

Mumbai Diners Club – a recipe for you to try this weekend

To celebrate the recent opening of [Mumbai Diners Club](#) in Atholl Place, Edinburgh, a new sophisticated fine dining Indian restaurant serving all sorts of more unusual dishes with an Indian twist, such as sea bass, monkfish, duck and venison, here is their very popular spiced sea bass recipe for you to try yourselves.

And then if all else fails you could book a table!

Spiced sea bass: serves 4

- 400 gms sea bass fillet
- 4tbs lemon juice
- 20 gms mustard powder
- 100 gms grated coconut
- 20 gms turmeric
- 30 curry leaves
- as per taste salt
- 20 gms crushed chilli
- 30 gms Mint sauce
(Coriander 25gm, Mint leaves 16gms, 2 green Chilli, 2Tbs Oil, Salt to taste, 4Tbs Lemon juice)

Method:

Marinade 1:

Mix lemon juice, mustard powder, oil and salt in a big bowl until it is shiny in texture and then dip the fillet of fish in it and leave it on the side for 15 mins.

Marinade 2:

Prepare the mint sauce blend all the ingredients together in the blender until smooth. Take the fish out from the bowl squeeze the juice into the bowl, put it on a plate and take 1Tbs of mint sauce and rub it over each fish on one side and keep it aside.

Marinade 3:

Take a bowl mix the coconut, turmeric, crushed chilli and crush curry leaves, salt and mix well. Take a plate and spread the mixture on it. Take the fish fillet and press it on the mixture just one side evenly. Cook the fish on the hotplate/pan for a few minutes either side-skin side first to get a crispy skin and then turn



Spiced Seabass

[Mumbai Diners Club](#)

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