

Mumbai Diners Club opens in Edinburgh's West End

MUMBAI DINERS CLUB PIPED OPEN IN WEST END

Edinburgh's newest fine dining Indian restaurant was opened recently with a piping flourish by Edinburgh Piper Ewan Anderson – and has already secured a finalist nomination in Scotland's first ever Asian Food Awards.



Launch of Mumbai Diners Club at the West End

Mumbai Diners Club, at Atholl Place in the West End, is the second restaurant launched by business owners Prayas Chaudhary and Salim Haider, who also have [Mumbai Street Food](#) at Assembly Street, Leith, which officially opened a few weeks ago.

Mumbai Diners Club has been given a redesign of its interior and exterior, with new windows, flooring and lighting having been installed. The restaurant has a private dining room downstairs, seating thirty people.

The experienced front of house team at [Mumbai Diners Club](#) is led by Merwyn Pereira, known to many aficionados of Indian cuisine in the Capital from his time with a number of other top rated Indian eateries.

“Mumbai Diners Club takes the concept of a fine dining Indian restaurant to a whole new level, and I am delighted to be involved,” said Merwyn.

“We look forward to welcoming customers from all over the City, and are confident they will all be very impressed with the offering here,” said Prayas Chaudhary. “We offer many more unusual and elevated dishes on both the a la carte and main menus, and have two vegetarian tasting menus, an eight course and a nine course, which were recently rated by Google as Edinburgh’s best tasting menus.”

“We’ve also invested in our own pastry chef to elevate our desserts offering,” he said.

Previous restaurants operated by the Mumbai Diners team generated numerous AA Rosette Awards for food and service, plus a much coveted NHS Healthy Living Award for cuisine which is both healthy and tasty.

“It’s also very good news, “ said Prayas, “that in such a short time we have been nominated into these prestigious Asian Food Awards by our loyal customers – any awards and recommendations by our clients certainly mean the most to us,

and we would ask them to keep voting for us in the final .”

—

—