Eating out of town — Dhoom has lots to attract diners

The latest menu at Dhoom, the Indian restaurant on New Row, Dunfermline celebrates a taste of Kolkata. The owner

The restaurant offers diners an extensive menu of traditional Indian dishes with a harmony of spices. Diners will enjoy the beautifully balanced spiced dishes in the pleasant, spacious environment where staff provide excellent service and strive to ensure everyone has a memorable dining experience.

As you walk through the door to be greeted with quirky seating from swings to rustic benches to tuk-tuks, you realise this is going to be a very different experience.



Warmly welcomed, we took our seats to be treated to a feast — a 10-course tasting menu. Every course flooded the senses with flavour. Something for every palate — hot and spicy, mild and soothing, sweet and savoury.

Allergies are catered for with vegetarian, gluten free, dairy free and nut free options. Just let the host know and they will recommend what is best for individual diners.

During our visit host owner and head chef, Daneshwar Prasad, toured the tables, excitedly explaining his passion for perfecting the tastes of India, more than six years in the making. He reckons the new menu has cost around £10,000 to develop — and there will be a new menu in six months' time.

This is an award winning restaurant — winner at the Scottish Curry Awards Restaurant of the year 2022, but well worth a visit and reasonably priced: the 10-course tasting menu is £25.99 and the 7-course tasting menu is great value at £15.99.

The restaurant also offers delicious cocktails and mocktails, and a range of wines and beer.

Doom has attentive, knowledgeable staff, and is easily accessible from Edinburgh by train or car as there is ample parking nearby. It is also conveniently close to Dunfermline's Alhambra Theatre.

Our reviewer's verdict? "Highly recommended, I can't wait to go back."

www.dhoomuk.co.uk/tastermenu





A mocktail honest...



