

Award-winning Radhuni oozes quality

Another award arrived for The Radhuni recently, this time from Tripadvisor. It was granted a spot in the top ten per cent of restaurants worldwide, and it is no surprise. This establishment oozes quality.

Previous accolades have included being in the top ten of The Telegraph's top 20 curry houses, voted best restaurant in the UK at the Curry Life Awards, a finalist in the British Curry Awards and also classed as a "hidden gem" in Scran.

It's been several years since I last visited. I was impressed with the standard then and those standards have not dropped.

Attention to detail is the keynote for this superb establishment, immaculate place settings with distinctive cutlery on a pure white lined tablecloth.

You enter by a small shopfront, but the restaurant goes deep into the property and there is a comfortable space between tables.

Overall, it is visually appealing, with bright colours, and this restaurant serves authentic Indian and Bangladeshi food. Service is first-class. You feel comfortable here.

The extensive menu provides ample choice. I was recommended

Khala Goost, one of their special dishes, a dry, soft lamb dish, slow cooked with medium spices with onions, peppers and tomatoes, garnished with coriander and black pepper. The sweetness of the lamb filtered through and this was a divine dish. Garlic naan was recommended and proved a perfect accompaniment.

Another diner picked the chicken shashlik kebab. The meat is marinated and spiced with fresh herbs and spices and skewered and roasted. It arrived sizzling and came with grilled green pepper and onions accompanied by salad and mint sauce. It was, again, visually appealing and it tasted as good as it looked.

Chicken biryani was another selection, prepared with basmati rice and cooked in clarified butter. The herbs and spices came through and this dish was served with a rich, mixed vegetable curry sauce.

The Radhuni does not use any processed beef, chicken or lamb and, if you wish to take home any leftover food, they will pack it for you for a small charge.

Special diet concerns are catered for and two or three course lunches are on offer as is a children's menu.

The outlet also delivers in Midlothian and to Gilmerton, Gracemount, Liberton, Fairmilehead and Swanston in Edinburgh and the restaurant itself and toilets were spotless.

The Radhuni, 93 Clerk Street, Loanhead EH20 9RE: 0131 440 3566: Tuesday to Thursday 12pm to 2pm and 5pm to 10.30pm; Friday and Saturday 12pm to 2pm and 4.30pm to 10.30pm: Sunday: 2pm to 10pm: closed Monday.

