

Success for Dhoom in Scottish Asian Food & Curry Awards

Dhoom Indian Sreatery & Bar is celebrating three awards, at the recent Scottish Asian Food & Curry Awards.

As well as clinching Regional Winner in the Best Indian Restaurant category, Dhoom went on to win the overall Scottish Award as Best Indian Restaurant in Scotland. It also picked up Best Asian Street Food in the whole country.

Chef Proprietor Dhaneshwar Prasad said: "We are absolutely delighted with these latest awards.

"This is the third consecutive year we have enjoyed success in this competition. It's always fantastic to be recognised by the customer, as these awards are entirely based on customer votes. Our customers are simply the best, as they are so consistent, never missing a chance to vote for us in all the different competitions we enjoy entering. They are a really big focus in the business, as we like to put ourselves in the spotlight, up against the very finest Asian and Curry restaurants all over Scotland.

"It really is a huge achievement to win three times in a row. As always, I'd like to thank my hardworking team who are so busy in the run up to Christmas to make sure that everybody has a fantastic time at Dhoom. They'll be working right through Christmas and New Year to provide the people of Dunfermline with our delicious tasting lunches and dinners."

Prasad revealed that his latest menu was already well into

development, and would be launching the first week of February.

He said: "I've not long got back from visiting the Punjab in India.

"This is the next region on our list to explore with a new tasting menu. It's a fantastic part of India, known as the country's "bread basket", producing huge quantities of wheat, potatoes, sugarcane, millet, barley, maize, mustard, lentil, pulses and fruit and vegetables. There really is massive inspiration in the Punjab to come up with dishes that my customers will love.

"Once again I was away for six weeks on an intensive tasting expedition which I very much enjoyed. It's always a pleasure to check out all these different parts of India, a melting pot of different cultures and cuisines. I'm really glad that our customers are enjoying the current Chennai menu which will still run until mid January. I always plan ahead, with plenty more regions of India still to explore before we perhaps go around other parts of the subcontinent and bring more taste explosions to the tastebuds of Dunfermline residents, and beyond."

Calling 2024 "the best year yet for Dhoom", Prasad said his highlights included triple success in the Scottish Asian & Curry Awards, plus retaining the prestigious AA Rosette for the third year running.

"Awards bring us the kudos, but we also enjoy giving back and we will be continuing with our big charity push right into 2025. We raise a monthly donation of £750 which is given to a number of worthy community groups and local charities."

"It was an honour to continue outing the City of Dunfermline onto the culinary map.

"We're thrilled to say that we are not just a local restaurant

now, we are destination dining – we have people coming to eat here from every corner of Scotland, from Aberdeen, from the Scottish Borders, from Glasgow, from Inverness... it really is amazing.”

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