

Dhoom Indian Streatery – new menu takes diners to the Punjab

Dhoom Indian Streatery launches its new menu, Sadda Punjab, taking diners on a journey through Punjab – the land of five rivers.

Once again Dhoom restaurant on the New Row in Dunfermline has changed its menu, this time showcasing food from the Punjab region in Northwest India. The restaurant changes dishes on offer every six months.

Since 2017 this family-owned restaurant has introduced diners to an extensive range of traditional foods from all over India and this time new and surprising flavours await.

The [tasting menu](#) includes the delicate flavours of the Punjab which lies in the north west of the country near to the border with Pakistan. There is something here to suit just about every palate. The majority of dishes are gluten free, nut free, dairy free and vegetarian or vegan which makes this an easy place to visit.

As always there is a seven-course taster lunch and a ten-course dinner menu, providing an opportunity to sample a myriad of flavours. In response to requests from customers a 3-course lunch menu has also been added.

From the [menu](#) the standouts were Dal Panchranga which is a spicy soup made with five dhals and five Achaars or Indian pickles. This is real comfort food, but also healthy as it

contains a balance of protein and fibre and suitable for most people with any dietary requirements.

Dhoom's Thelewaale Chana Chaat is a street food dish made from tangy chickpeas with mint, lemon, tamarind and fresh ground spices from the Wagah border, which is beautiful to look at and a very tasty dish.

After such a variety of tastes it was time for a Haulle Haulle which is a refreshing palate cleanser prepared with fresh mangoes. This has featured on the menu before and offers a welcome pause. As it says on the Dhoom menu – "Let's have a wee rest!"

It was very difficult to choose what to have as a main course. The menu is extensive with four meat dishes, two fish, three vegan and one vegetarian.

I finally opted for King Prawn Karahi prepared with tomato, onions, ginger, garlic and bell peppers, and the taste combination along with the seafood was amazing.

There is also a wide selection of drinks on offer with cocktails and mocktails as well as wines and soft drinks. A brand new cocktail called Pearls of Amritsar, is made with vodka, fresh lime, lemonade, cumin, mango powder and crushed ice, garnished with gram flour pearls and a dried red chilli. This is a unique drink and a must try on a visit to Dhoom. The restaurant attracts local custom and those from further afield. It is situated close to [The Alhambra](#) and so is perfect for a pre-theatre dinner.

There is nearby parking and Dhoom is within seven minutes walk from both train and bus stations.



