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CURRY LOUNGE DISHES UP AUTHENTIC NEW MENU

Nottingham Indian restaurant the Curry Lounge has launched a hotly anticipated new menu to coincide with the start of summer.

Combining some firm customer favourites, with an exciting blend of new dishes freshly cooked to order, the menu captures the traditional flavour of Indian, Punjabi and Kashmiri cuisine.

Amongst the additions are Sulman Bhanjara, a slow-cooked Punjabi lamb dish that combines onion and cumin seeds to create an aromatic sauce, and Murgh Tawa Masala; chicken tikka cooked in a speciality onion gravy, flavoured with fresh ginger and coriander.

"A lot of hard work and customer research has gone into developing our new menu," commented Curry Lounge owner Arfan Razak. "We've spent a great deal of time perfecting each recipe and sourcing the right authentic ingredients from local suppliers.

"The main thing that differentiates our menu is that we don't just stick to one region. We take the best regional dishes that you would find in many eateries across India, Pakistan and Kashmir to show customers that Indian food doesn't just consist of those well-known curries invented for the Western market.

"The seasonal menu is refreshed about every six months to make sure there are plenty of surprises for our regular diners - and as we head towards summer, there's no better time for a change."

All of the dishes follow the Curry Lounge's ethos of using authentic herbs and spices, free-range meat, allergy-friendly ingredients and lighter cooking oils, to create a more traditional, yet healthy balanced meal.

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To view the new menu and to book a table reservation, visit www.currylounge.co.uk.

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About the Curry Lounge:

Promising traditional Indian and Punjabi cuisine freshly cooked to order, The Curry Lounge has been praised by the toptable Top 100 Dining Awards 2009 as one of the top 10 restaurants that offers the best value meals when dining out in the UK.

Having opened the first Curry Lounge restaurant in Nottingham in 2007, the brand has gone from strength-to-strength since its appearance on Gordon Ramsay's Kitchen Nightmares series.

Restaurant owner Arfan Razak (better known as Raz) is the brainchild behind Curry Lounge Ltd, and has set up a franchise venture that reaches right across the globe, with the London debut opening imminently. It's this entrepreneurship that got Raz noticed when he came in the top five of the Midlands Business Awards' Entrepreneur of the Year category in 2008.

The Curry Lounge has also been voted Best Indian Restaurant East Midlands 2008 by the Customer Excellence Awards in recognition for the quality of the food, service and authenticity.

Located in Nottingham's city centre, The Curry Lounge caters for dinner, corporate events and special occasions. Visit www.currylounge.co.uk for more information.

For more information please contact:

Emma Finden-Crofts
Account Manager
BCS Public Relations
Tel: +44 (0)155 948 6901
Email: emmaf@bcspr.co.uk

Picture caption:

The new menu at the Curry Lounge captures the traditional flavour of Indian, Punjabi and Kashmiri cuisine.

