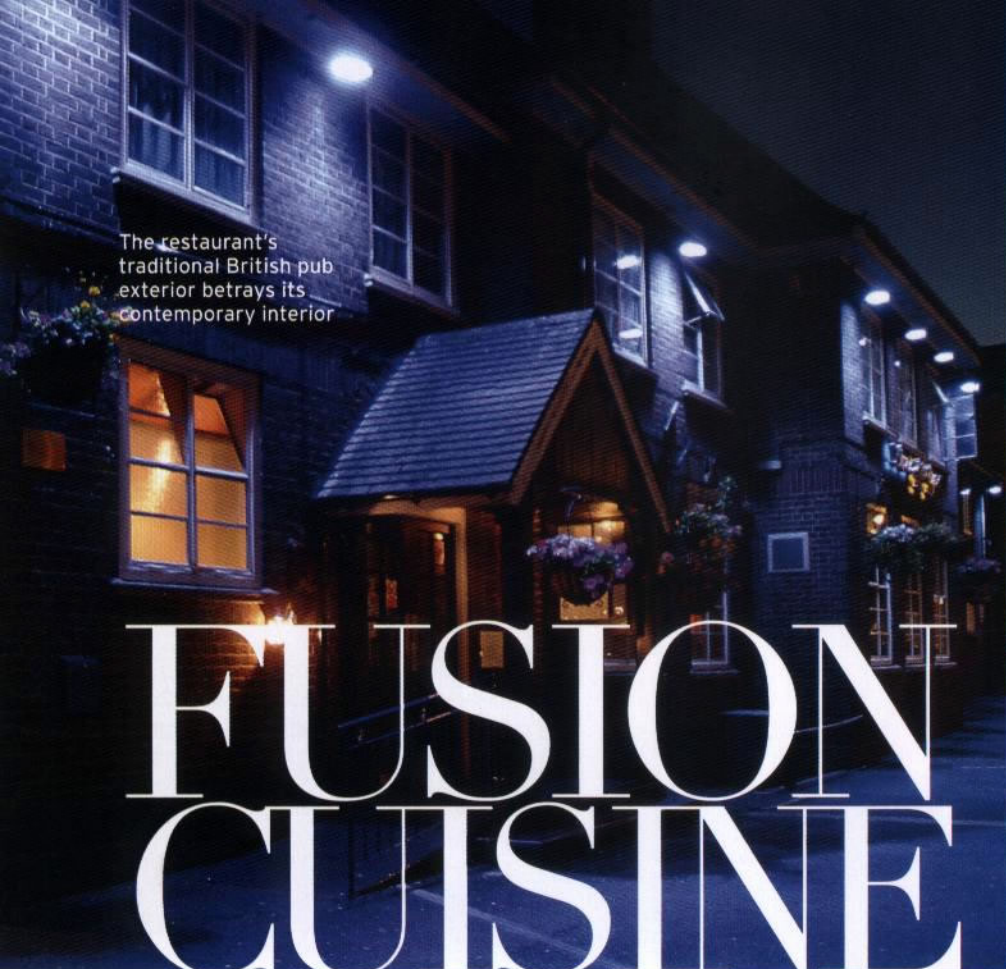




The restaurant's traditional British pub exterior betrays its contemporary interior

FUSION CUISINE

Hiren Joshi ventures outside the city circle and is rewarded with a delicious meal at Blue Ginger

When planning to eat out, your mind would not even contemplate Kenton, a small suburban town just south of Harrow. This would be a mistake as out here, you will find Blue Ginger; a contemporary Indo-Oriental concept restaurant. Opened a few years ago, this place set out to challenge preconceptions, from the traditional pub building in which it is housed to the novel fusion dishes on the menu, using traditional Indian ingredients cooked with a Chinese twist.

Walking into the building which has an exterior that is unmistakably a British pub, the interior shows a more contemporary environment with video screens in the lounge area, a long bar and a comfortable restaurant area with a unique water feature at the end. The concept follows through onto the menu with a variety of traditional dishes as well as some contemporary. This is complemented by an assortment of fusion dishes.

The chilli paneer, fast becoming a staple in contemporary Indian cuisine, is cooked in a sweet and sour sauce with a marvellous blend of spices. The Idli, traditional rice flour dumplings from south India, are served in a black bean sauce and seem to be unique to Blue Ginger but well worth a try. The chef has taken many favourites and added a Chinese twist that reflects the growing popularity of Chinese food in India.

It would not be fair to leave without trying one of the chef's specials – the chicken curry on the bone is a simple dish and cooked to perfection. It is complemented well by the tadka dal which, cooked very traditionally with a blend of spices, offers a nice taste of the norm. Generous use of garam masala adds a punch to the Aloo Rasila as well as the Biryani. But this is served with their raita, another dish with a twist, this time carrots adding a third dimension to this tongue calming favourite.

Blue Ginger have brought in chefs from some of the best hotels in India to give life to their Indo-Oriental concept and it really shows in the variety and creativity of the menu through to the quality of the food and the generous portions. But the proof of the pudding is, as always, in the eating. After all, generous portions mean nothing without taste. This is one of the very few places where I've been too full to even consider a dessert. Looking at the dessert menu, this was indeed a shame.



Garlic naan provides the perfect accompaniment to your meal



Chilli chicken on the bone

Not long open, they are well established locally and the place is often full on weekends with parking difficult to find. For this reason, it is a good idea to call and book ahead. Saying that, the lounge bar is a great place to wait and offers a large selection of spirits, cocktails and mocktails so if they don't have a table, you won't be at a total loss.

This is not a traditional Indian place and it's not central in terms of London but they serve quality food and it's a wonderful dining experience. Frankly, it's worth the drive!

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