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Mint leaf piccadilly

Mint leaf piccadilly circus. Mint leaf piccadilly closed. Mint leaf restaurant piccadilly london.

After much deliberation, a central island of 5 meters in length was conceived, which contained everything from gas ovens, a grilled, salamander grills, a chinese style wok pan, 18 open burners and Two carvan tandoor ovens. Nelson led the Specification of Mint Leaf (less tands) for the Falcon Catering equipment with the vision that a whole set, tailor-made, created by a key manufacturer offers many advantages for the customer. As a uniformity of operational resources and easily managed service contracts. Visit date - 9/10/13 8pm hidden down the portion below the streets of Piccadilly lies mint leaf and a "upmarket A à £ £- restaurant. While walking downstairs, you are welcomed by the host in a large reception area along with a strong blow of perfumed incense candles. I was having dinner with a party of four and was shown to our table, the restaurant is very illuminated to create a pleasant atmosphere of elegance with a slight claim suggestion, but I global had good first impressions . You walk along a catwalk. Passed by the padded bar and walls with leather and wooden trim. The seats at our table were more comfortable à £ à € - small couches chairs I liked. The decor is contemporary, but what I liked was that there was plenty of space and things did not feel tight and created a good atmosphere relaxation. I ordered a lemon + mint mocktail, it's not bad for £ 6, taste loads, but I had better. To get started, I went to the grilled shrimps, but also had my friends chop friends, click now and see more. Apparents are very small, I was quite shocked to see the small lamb chops, which even look at the place in a child meal, but I think this is pattern that A à £ à € à "fancy A à € "™2 The net, I ordered the lamb methi, but also experienced the only and different Biryani along with the chicken classic Jalfrezi. I asked for my lamb dish to be made spicy, and it was. There was a good mixture of heat and taste, it was a thick curry and the pieces of flesh were not bad. Overall, I liked the food, I did, my liked my main, despite the portion sizes they were in the small size I did not let me feel hungry or full, so right. The service of the beginning was good, the waiter was attentive and educated, which was also good, they gave us individual notes when we asked for the meal to be divided between 4, which was a pleasant touch. Prepare for the account was £ 25pp, which included drinks, entrances and main. This included a 50% discount of food with afternoocard. So it's not bad at all for a luxury restaurant. Where this place punctuates points is the atmosphere and service. Value without 50% is not worth everything! Giving this a global 4 - just because I give many 3.5! Chicken and lamb were verbally said as being Halal without review box found! Insert a vary box ID. What is the concept? Before opening in Dubai in the past summer, mint leaf had two Indian restaurants in the gallowes of Piccadilly and the city's financial district in London. The Dubai branch is clearly attracting a similar customer as his British counterparts - situated on the 15th floor of Emirates Financial TorresA à £ à € | Continue Reading "Reading" Reflection: London Mint Leaf, Diffac, Dubai "What Is The Concept? Before opening in Dubai in the past summer, Mint Leaf had two Indian restaurants in the Boil of Piccadilly and the city's financial district in London. The Dubai branch is clearly aimed at attracting a similar customer as his British counterparts - situated on the 15th floor of Emirates Financial Towers in diffic the restaurant and lounge have an elegant interior. Minimalist, with the floor windows to the ceiling looking for the city "A" ç Skyline A "e. What are the food highlights? A welcome pause of From Brunches Buffet in the city, mint leaf, instead, offers a six-course menu a la carte. The chickpeas seasoned with Tamarinda Chutney and Tandoori Salmon were highlighted dishes. The portion sizes are ideal - small enough for you to feel overwhelmed by the sixth course; Also if you Feel peckish you can order more than any dish on the menu. Vegetarians are also welcome, since the restaurant has a menu of six vegetarian dishes offered on the brunch. How is the service? The staff is well versed in brunch menus and able to recommend drinks to suit different courses. Along with the usual beverages of the house, there is a fantastic list of blends based on fruits that are created by the team of experts and are well worth it. How is the atmosphere? Pleasantly busy for a Friday brunch in one of the mini-known areas of diff. There is a sophisticated crowd and a live saxophonist playing during the brunch. The space is divided between the restaurant and the lounge, and after the brunch the lounge area offers drinks kicked, (although when we went, this seemed to be something that many people knew how most people came out Directly after brunch). Every Friday 1h-5pm, AED 295 with beverages from home, AED 435 with bubbling. Address: London Mint Leaf, South Tower, Emirates Financial Towers, DVCCT, Dubai UAE. Tel: (+971) 4 706 0900 for more information, visit: mintleaf.ae There are a few years, Nick and I were drinking drinks with friends in Soho. As the night passed, our bellies began to snore and decided that we needed to find a place to eat. One of our friends suggested an excellent Indian restaurant that he had been and called directory appointments to get his number. Hearing one side of the excited conversation was a lot of fun. A à £ à € œLo? Yes, I need a phone number for the green leaf restaurant in the center of London. Green as in color and leaf like in part of a tree ...really? Is there no listing? Maybe check again. % q-r-e-n ... Yes, I'm sure it's in London. He was not closed, I was there last week. Please check again. Yes, definitely central London ... of course I have the right name! What? Which street? Oh, yes, that sounds like the place ... Curry? What you mean by curry. Oh, "You mean the curry leaf? Oh. Well, fantasy that. My mistake! As I approached the mint leaf, a discreet door near the southern end of the market, I could not stop smiling in the memory. Fortunately, this time I do not have my mixed leaves and I was in the right place! Despite the fact that I had never noticed this before, the mint leaf is open since 2003. Get out of the tourist and pawn compartment Theater in the phenomarket and down in the chic and surprisingly large basement room. The space is divided into the bar area, the restaurant area and a private dining spot. The Lighting It is low with dark wood and clamps of accent, and sexy and vibe is chic. Although we look at the menu, we enjoyed some of the restaurant signatures - in particular the pornstar martini that the waiter He said that it is one of the things that continues to bring the bettors. 5 minutes later, I could see why. It's a tran cocktail Parts: Half Fresh Fruits; a pie, alcoholic and blindingly good martini; And a shot of champagne. What do not you like, really? My dinner companion Michelle chose a tikky takka, served in a fun mug looking like a statue of a country island: a mixture of rum tempered, frangelico, banana liqueur, lemon juice, pepper syrup and juice pineapple. The menu is described as modern Indian, so if you are looking for a vindaloo and a chicken Tikka Masala with Coconut Raita, you are probably in the wrong place. Chef Chef Rajinder Pandey was part of the original opening team for mint leaf and now returned to the kitchens after traveling through India and gaining experience in several fine restaurants. We started with a selection of the starting menu: Bhel Puri Chat (blown rice, fried and crisp gran of crisp and chalks with shallot, Pomegranate and Tamarindo Sweet - £ 7 . 50); Kurkure Asparagus (Tempura Puffed with fennel, cumin and coriander, chutney of tomato garlic - A £ 9.50); and chilli calamari (squid tempura played with pepper and and Chili drizzle to £ 10.00). The Bhel Puri chat, classical street food were a fun mix of contrasting flavors and crunchy textures and definitely confused to eat in a fun way. Lula Chili was a huge portion, easily enough to share, and it was wonderfully contested, sticky and spicy. A, but the fugitive star of the entrances was asparagus with its sparkling featherlight mass with the taste of Indian spices, the simple and inspired dish. For the main course I chose Mains: à, Meeno Meley, AA Keralan Kingfish and Coconut Baked (£ 19.00), while Michelle went to Adrakian, JHEnga, à, a tiger tiger stew with ginger, onion, Tomato and fresh coriander (£ 22.00). The MEEN MEILEY was pieces a fabulous meat, delicious fish in a sauce which was perfectly balanced between spicy and sweet coconutty. Michelle liked her shrimps of too generously, although the sauce was a little more spicy. Our dishes were also unexpected successes. A, Dal Makhani (Slow-baked black lentils with tomato and butter of an à, £ 7.00) is a deceptively simple dish on paper, but it needs a lot of time, slow cooking for all flavors to mix and achieve A depth such as the example I had for the mint. An extremely comforting and delightfully filling dish that is also perfect as a main vegetarian dish. My favorite side, but was the tandoori broccollià, (£ 7.00). He consisted of a whole head of the braces that had been seasoned with ginger, peppers spices and soft paste cheese before being roasted in tandoor more. The result is broccolis completely different from any you had before one still perfectly al dente and infused with the inebriation taste of both kitchen seasonings and tandoor smokiness. I could easily have demolished all this for me! The moment the dessert was taken out, we were both very full, so we ordered a plate of dessert selection for participation. I had forgotten that I might have mentioned the fact that it was a Michellean birthday at the time of Bookingà ç | But the staff did not have and she was duly surprised by a dish decorated in honor of her birthday a good not asked to play. The plate composed a selection of its best-selling desserts, including Kulfì Baga, a polluted pane and a brulee crème sleeve. The highlights here were the hunted pear and the excellent crème crême. And as if this was not enough, we also enjoyed a dish of excellent chocolate petit fours with our café. Service was very good throughout the amigible, experienced and professional meal. The location is also excellent, conveniently halfway between Trafalgar Square and Piccadilly Circus. In spite of the fact that I never knew the restaurant is there, it seems others are better informed than me at a time there was not an empty table to be seen. A, mint is an excellent choice if you are in the West End for a show, but I do not feel like meals in a standard chain restaurant and although the prices are not cheap dirt that they are well inside the mother for London ç s west end. So much the chic environment and the food is a million miles from the stereotyped Restaurant Brick Lane Indiana es ç No chicken-meat cookie menu Tikka Masala, Vindaloo and Korma here! I also loved that the vegetarian options were easily as good as or even better than the meat eater options, and I can not wait to go back to more than tandoori british! On another comment about mint, have a look at how my friend Rosana liked her dinner there. And you liked this review of the restaurant, you can also want to have a look at my other restaurant comments. Disclosure: I if this meal as a mint guest, but did not receive any more To write this post. I was not expected to write a positive chromic q all points of view are mine and I maintain the full editorial control.à, Leta S Keep Inan, Touch! You can also find me tweet in @CookSisterBlog, taking off on Instagram, à, or fixing as a professional in Pinterest.à, to keep up with my most recent, recent posts, You can subscribe to my free e-mail alerts such as the cooksister on Facebook, or follow me in Bloglovin. 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