

HERITAGE

THE NORTH INDIAN CUISINE



The posh interior bar counter greets us as we enter, the Heritage restaurant immediately shrouding us in its classy and elegant charm. Have a sip of spicy indian masala tea as you tuck into the restaurant's delicious papadums. Partnered with three different dips, savoury, spicy and sweet, the appetizer truly prepped our taste buds for the plethora of food ahead. Authentic north indian cuisine is the mainstay here and the restaurant prides itself on "carrying Indian tradition on a platter". The mixed vegetable kebab in tamarind sauce is a must-try, as is the signature broiled lamb chops served in mint chutney. The latter is presented in such a Western style that you would not have guessed that it was a dish prepared in an authentic Indian manner. The chicken tikka butter masala came with a sensuous trickle of yogurt on it and the subsequent explosion of flavour did justice to its inviting presentation. The ever-popular mutton roganjosh came with large, succulent chunks of goat meat cooked in herbs and spicy curry. Don't forget to order a portion of Heritage's addictive naans to complement the curries. The popular naans are garlic and cherry naans, the latter of which is infused with a delicate sweet flavour. Desserts are soothing to balance the heavier, spicy curries. Gulab jaman – warm pastry balls in cardamoms and honey syrup provides the ideal finishing touch.

ADDRESS

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ENQUIRY

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WEBSITE

WWW.HERITAGE
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OPERATING HOURS

1130 - 1500 LUNCH
1800 - 2300 DINNER

DRESS CODE

SMART CASUAL

ALFRESCO

YES

