



SOME PRESS EXCERPTS

Awarded Best Late Night Bar in London.

Theme Bar & Restaurant Awards

I guess what flabbergasted me was that a place as chic and hip as this multi-functional venue should have such an excellent kitchen serving the best pan-fusion food I've had in London. Everyone should eat here at least once
Evening Standard

Awarded Best Wine List in London

The Independent

Tamarai is London's latest Pan Asian restaurant mixing Chinese, Thai, Chettinad, Malaysian, Singaporean, Vietnamese and Burmese dishes. It is, and we can't stress this strongly enough, hot.
G.Q

Hybrid bars are the way ahead and now the new and very swish Tamarai rolls them all into one: bar, restaurant, gallery, club, screening room and there's even a massive free car park.
Elle

The latest hotspot for the beautiful people, the style gurus and fashionistas of London, this brand new Pan Asian restaurant in Covent Garden, no doubt catapulted as a contender for a Michelin in the next edition, follows the trading route of the Chettiars - though South and South East Asia.
Times Food Guide

Newly opened Tamarai is the bar du jour, and that's a fact. Everyone from Tracey Emin to Camilla Fayed have been pictured emerging from an evening spent sinking cocktails, scoffing Pan Asian food and (presumably) running their fingers over the crystal studded walls. We are assured that normal folks are allowed in too, although you might find the paparazzi lower their cameras when you hail your cab home.
The London Paper

This super sexy venue, open for lunch and dinner, comes from the team behind Indian hotspot Chor Bizarre in Mayfair. Hot Pink banquettes blend with contemporary crystal chandeliers and light - box floors, while digital plasma screens play videos. Glowing crystals are embedded in the walls to send good vibes out to all.
Daily Candy



One of India's leading restaurant groups, Old World Hospitality's second London venue, following Chor Bizarre, is more upscale, with an eclectic offering of pan-Asian food drawn from China, Thailand, Burma, Malaysia and Singapore, in a lush environment with the ultimate London perk - free parking on the premises.

FX Magazine

We spent a very enjoyable evening sipping cocktails and wine whilst enjoying a tasty selection of Asian fusion food and stayed on to meet friends for the more lively nightlife here: there is a sizeable bar, plenty of good sounds and a dance floor. For the young and the young at heart.

In & Around Covent Garden

Tamarai in Covent Garden offers authentic Pan - Asian cuisines in opulent surroundings. Dine on grilled Baby barramundi or Vietnamese Carmel Pepper Prawns in a room glittering with hundreds of crystal lotus flowers, then pop into the state-of-the-art digital gallery for more food for thought.

In Style

You can be assured that your green papaya salad, grilled baby barramundi with nam prik pao noodles will be the absolute best you can get without enduring an 11 - hour flight ...

Arena

Enjoy in chic modern surroundings safe in the knowledge that you are dining in one of the coolest new spots in town...

Visit London

The sister restaurant to Chor Bizarre in Mayfair, Tamarai promise to be big, bold and beautiful. Watch out for the eclectic décor which features hundreds of crystal lotus flowers.

Top Table

For sophisticated pan-Asian dining that comes with a photo arcade, digital gallery and free on-site parking try Tamarai restaurant and bar. Lunch time diners can look forward to a large variety of dim sum to accompany a range of salads and juices at the juice bar. The restaurant's chefs have traveled extensively through Asia and bring expertise from across the varied continent.

Junior Magazine



Tamara Mellon and Lily Allen swapped fashion tips at the 10th Anniversary party of Jimmy Choo hosted by Tatler at Tamarai in Covent Garden.

Evening Standard

London's latest rival to Nobu & Hakkasan is a fabulous restaurant and nightclub. If the words "you go in and grab the table while I drive around for half an hour trying to find a parking space" are starting to sound all too familiar you'll be pleased to know help is at hand. The thing that really sets Tamarai apart from the rest is, joy of joys, there's a free car park. Just present your ticket to the waitress and they'll do the rest. Sure, the food is about as it gets in the Asian fusion realm. Created by India's premiere Thai chef Manish Mehrotra, the fragrant delights on offer include caramel pepper prawns with golden garlic and penang curry sea bass with spicy mee krob, which are sure to bring a twinkle to the eye of those who'd written off Covent Garden as a gourmet ghost town. The impressive wine list has been compiled by master of wine and correspondent for the observer Tim Atkin, the cocktails, created by bar supremos the Gorgeous Group, are suitably oriental. There is even a gallery where photography and digital and video art will be on display. The pan-Asian formula – crisp soft shell crab, rare grilled beef – is redressed by Manish Mehrotra's addition of Chettinad flavours. Smoked salmon wrapped around curd-cloaked rice fired with mustard seeds is inventive and very good. Lamb chops, redolent with cloves, are top-notch; accompanying paper dosa and masala potatoes are expertly made.

The Guardian Guide

Any chef who tries to cover an entire continent is asking for trouble – such menus should always come stamped with the warning HazPan – but Manish just about gets away with it. His dim sum were sometimes eccentric (spring rolls filled with melted cheese and corn) but conventional steamed dumpling dishes such as shrimp and water chestnut were fresh, juicy and delicious. The pick of the bunch, served as a first-day gift, was an absolutely brilliant giant prawn, caramelized and infused with Szechuan spices. The wine list, put together by the wine writer Tim Atkin, is unusually good.

Matthew Norman – The Guardian

The chef may be Manish, but this is food for the girls, with fish and seafood dishes outnumbering meat offerings by three to one. An appetizer of sweet chilli lotus root was by far the most satisfying dish we tried, each crisply fried slice exploding on the tongue in a delirious riot of garlic, sweet, salt and spice. Kung pao soft shell crab also delivered a complex spicy-sweet kick. Like Chor Bizarre, Tamarai has an unusually good wine list. There's some decent cooking on offer here – better than many a starrier pan-Asian.

Tracey Macleod – The Independent



Tracey Emin, David Bailey, Bryan Ferry, Julien Macdonald and Tamara Mellon have apparently all partied at the recently opened Tamarai. The best dish is a “small plate” of Vietnamese caramel pepper prawns (£8.50), sticky, spicy and scorchy, it has heat, life and sparkle. Next came rock salt lamb chops (£13.50). I really like the complex, rich curry sauce and the good-time garnish of crisp dosai pancake. A nicely spiced Penang curry sea bass (£14.50) is a generous dish with good fish. What does rattle my pans, however, is the globally adventurous wine list, which is completely unintimidated by the broad range of dishes. It is a masterclass in Wines That Go With Asian Flavours.

Terry Durack – The Independent on Sunday

Our Vietnamese-style caramel prawns, for instance, were lipsmackingly ravishing in that flashy way you only get with the liberal use of sugar and garlic. Divinely fresh, fat shellfish in a sticky lacquer glaze with crunchy little nuggets of toasted garlic: yum and again yum. We sneerily expected dim sum to be bought-in; instead the plump, delicate dumplings – one prawn har gau, one scallop shu mai, and a complex knot of chicken-stuffed rice paste – showed signs of being hand-made by a pro. A potentially prosaic duck spring roll boasted light, crispy pastry outside and moist, flavourful meat inside. Main courses kept up the standard. Little marinated, grilled lamb chops with rock salt were meltingly tender and butchly spiced. They came with a pillar of the lightest, crispiest dhosa, deconstructed so its spiced potato was on the outside. And sea bass, flash-seared and bathed in the seductive coconut-chilli-spice flavours of thick Penang curry, was a superior version of a high-street favourite. In fact, there's real attention to detail on the menu front all around. The intriguing wine list has been assembled by Observer columnist and Master of Wine, Tim Atkin. Cocktails (created by the Gorgeous Group) are great too: peppy, powerful, beautifully presented.

Metro

The best cocktail & wine list we have seen in ages

Time Out

Yum and again Yum... there's real attention to detail on the menu front all around.

Evening Standard Metro