

Fine Dining

No

£15 to £25



Open: Mon-Thurs
5.30pm-10.30pm;
Fri & Sat 5.30pm-11pm;
Sun 5pm-10pm

MemSaab

► **Location** 12-14 Maid Marian Way, Nottingham, NG1 6HS
t: 0844 502 6875 **w:** www.mem-saab.co.uk **e:** contact@mem-saab.co.uk

MemSaab has been established now for 16 years and has gathered an impressive amount of press attention, being the first restaurant in the East Midlands to have been awarded two AA rosettes for culinary experience. AA Gill wrote that 'MemSaab Nottingham is amongst the top three best Indian restaurants in the country', the restaurant features in the *Michelin Guide*, and was also awarded Runner-Up Best Restaurant in *The Observer's* Food Monthly Awards for four years. Nationally, it was crowned The British Curry Awards' Best Indian Restaurant in the Midlands 2014 and was named Best Indian Restaurant by the *Nottingham Post* for 2016.

Comfortably accommodating up to 180 diners, MemSaab is the perfect setting for all occasions, and set menus are available for parties of eight or more. The interior, with its combination of traditional Indian craftsmanship and modern Indian art, captures the essence of India while placing MemSaab firmly in the 21st century.

While the elegant decor, varied menus and rave reviews suggest an accomplished fine dining experience, what the wonderful team at MemSaab delivers is much, much more. Authentic, beautiful Indian food is served with genuine passion and style in a delightfully unique, relaxed setting.

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The à la carte menu features a range of dishes, from traditional curries and barbecued meats to lighter options of orange and avocado salad and delicately spiced salmon tikka. MemSaab also embraces modern Indian cooking; the likes of John Dory with peas, soft-shell crab, and makrani monkfish lababdar can also be found on the menu. With prices from £5.25 to £21.95, there's something for every preference and budget.

On our visit, the gorgeous presentation of the starters matched the exquisitely balanced flavours, and our mains were no less spectacular. Amita Sawhney, owner of MemSaab, is always on-hand to recommend dishes. Dining here really is an occasion – a rich and sensory experience – with a buzzing atmosphere and seamless service. Amita continues to focus on improving the experience of Indian fine dining while ensuring it remains accessible, affordable and, most importantly, enjoyable.

