

Gourmets on the Go

“There’s a new Indian Restaurant in Town.....

The Taste of Bengal

150 High Street, Yiewsley, West Drayton, Middlesex, UB7 7BD

Our Gourmets on the Go were on hand to try out this newly opened restaurant, and report back to the readers of The West Drayton Directory!

..... We decided to visit on a Thursday evening, as a bit of a pre weekend treat.



Fotik, his attentive waiting staff and our Gourmets on the Go, Stephen Page & Tony Davies

As soon as we arrived, we noticed the friendly, relaxed atmosphere and the genuinely warm welcome extended by the Manager, Fotik Miah to every customer as they walked in. We really had this great feeling of having left the hustle and bustle of a busy working day behind us.

Fotik explained that previously this had been a very traditional Indian Restaurant and that having taken over the premises, he wanted to create a totally new



and different eating experience.

The restaurant’s new décor is a subtle mix of bright and rather bold, modern colours, softened by creative subdued lighting and acting as a gallery for a small collection of boxed art works, all painted by students.

Talking to Fotik, we were taken by his passion and sense of pride for his restaurant and the food he serves. He told us that they do not use any artificial colouring in their food and that everything is freshly prepared in a traditional manner. Fotik has been in the business for over 20 years, so his experience is extensive. He is also well known in the local area and was previously the Manager of the Anarkali Restaurant in West Drayton for a number of years.

The Taste of Bengal has an extensive menu offering both Bangladeshi and Indian cuisine. In addition to the traditional dishes you would expect to see on the menu, it was great to see that Fotik and his Chef (also boasting over 20 years’ experience) had created some new dishes, including a dish called Murg Palpali which is currently



Beautiful presentation
their best seller and is outselling even Chicken Tikka Massala!.

Just to make your mouth water, Murg Palpali is marinated chicken tikka cooked with garlic, ginger, fenugreek leaf and a touch of chilli yoghurt with lots of fresh coriander.

For our meal we chose a mixed starter and a stuffed pepper (the latter also being one of their own unique creations).

The mixed starter came with lamb and chicken tikka, an onion bahjee and a salad garnish. The stuffed pepper was a whole sweet pepper stuffed with lightly spiced, diced chicken that had been barbequed in a tandoori oven.

The attention to detail really stood out in the food’s presentation, for example, the mixed starter was served with a

tomato skin cut into the shape of a delicate flower.

We were immediately taken with the taste of the chicken in both dishes, as it was extremely tender and moist and tasted so much better than any chicken that either of us had eaten in a long time. Fork explained that they only used Danish chicken, and although it is more expensive



A clever mix of bold colours and original art works each painted by students and chosen by Fotik for their individuality

for them to buy, its quality is far superior and is noticeable in the dishes that he serves. “We couldn’t agree more!” Both dishes were beautifully presented and tasted fantastic. The portion size was also just right for a starter. Not too much and not too little.

For main course we chose the Chicken Palpali and Lamb Roshni Murch, together with Pilau Rice (no artificial colouring here), nan bread and a vegetable curry. Again, the food was absolutely excellent and of exactly the same high standards of presentation.

While we were eating, we noticed that as other customers were coming in, greetings were being exchanged and first name terms used, between them and Fotik. He takes great pride in building a rapport with his customers and is the perfect host to all customers of the Taste of Bengal. This standard of service and attentiveness to customers rated very highly with us. There is obviously a very friendly approach here, not in an intrusive way, but in a way that makes you enjoy the experience even more.

It is also worth noting that if there is a dish you particularly fancy and it’s not on the menu—

just ask! If it’s at all possible, the chef will prepare it for you. Again, it’s these little extra touches that make all the difference.

The Taste of Bengal also offers a take away service. If you place your order over the phone and collect it, you will receive 15% off of the price. There is also a free local delivery service between 6pm and 10pm for orders over £10.

This fully licensed, air conditioned restaurant is open 7 days a week, 12.30pm—2.30pm and then from 5.30pm - 11.30pm.

We were extremely impressed with everything about this restaurant, from the relaxed yet colourful décor, the comfortable surrounding and seating, the very friendly and personal approach to customer service and of course the quality and beautiful presentation of the food. We and other customers, were there for nearly 3 hours and were made to feel relaxed and welcome the whole time. We were so impressed with Fotik, his staff and the menu choice, that we booked a table for the following week so we could take a friend of ours along for a treat. Their outstanding service and quality of food has just earned them some more regular customers!



Subtle lighting & porcelain flooring

The restaurant was in its early days of first being open when we visited, but was already pretty busy. Don’t risk disappointment with this one, give them a call and book your table early.



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