

The CB restaurant review:

# Lalbagh

## The venue

Lalbagh is located just a short drive outside of Cambridge in the village of Bourn. Brothers Miftaur and Munitur Choudhury set up the Bangladeshi and Indian restaurant and takeover in November 2008 and since then it has scooped numerous awards including the Trip Advisor Excellence Award for 2011 and a five star food hygiene inspection score by Scores on the Doors, the UK's largest source for official food hygiene scores.

## First impressions

My boyfriend Matt and I arrived on a Thursday evening at 7.30pm and the restaurant was pleasantly full with a mixture of families, couples and groups of friends. Lalbagh has a modern interior and every table was furnished with stylish blue lamps and crisp white table linen.

## Atmosphere

From the moment you step into Lalbagh you notice it is different to your average curry restaurant. This is high-end Indian cuisine – without being overpriced or pretentious. Miftaur and his team clearly take great pride in looking after their customers and have mastered the art of ensuring diners have everything they need, without being imposing.

## Food

We began our meal the way all Indian dinners should start – with

poppadoms and pickles. I would normally skip the starter course in order to save room for rice and naan bread to accompany my curry but I was feeling hungry and was tempted by the mixed platter (£5.95). The starter was a combination of prawn shashleek, malai murge tikka (chicken marinated in cream cheese, crushed pepper, cardamom powder, ginger and coriander) and a lamb cutlet, all neatly presented with a fresh salad garnish and mint yoghurt sauce. The prawns were served on a skewer and had just the right amount of spice. The lamb was quite possibly the tenderest cutlet I have ever tasted while the chicken was a whole new taste sensation for me. Miftaur explained the meat is marinated in the creamy sauce to intensify the flavour before it is cooked and it certainly does the job. The ginger and coriander provided just the right amount of zing while the cream cheese balanced the flavours. Our drinks were refreshed between courses – a glass of house white (£3.95) for me and a pint of Mongoose (£4.10) for Matt. The Indian lager is a new addition to Lalbagh's draft beer selection which also includes Kingfisher and Cobra. After a welcome breather our main course arrived in all its glory. It was certainly a case of our eyes being bigger than our bellies, but it was nice to sample a variety of dishes and life's too short to worry about calories, in my opinion. We had decided against our usual madras and rogan josh favourites and had chosen from the Lalbagh restaurant specials. The butternut beef (£13.95) was the star of the show,



Miftaur Choudhury



consisting of tender strips of beef and curried butternut squash in a gently spiced cashew nut sauce, which tasted delicious. It was unlike anything I have ever tried in an Indian restaurant, or anywhere else for that matter. The second main dish was Pari Bibi chicken (£11.50), which was made up of tender chunks of chicken and courgette in a light, spicy sauce. This was also a good choice and we both liked the hint of orange zest. The onion fried rice made a nice change to our normal pilau and the Lalbagh special naan stuffed with garlic, mixed lamb and paneer cheese wasn't anywhere near as heavy as it sounds and tasted delicious. We also sampled two side dishes – we don't normally eat this much, honestly – and tucked into our favourite saag paneer (£3.80) and, a new one on us, cauliflower and coconut daal (£3.95). The spinach dish was loaded with the tasty Indian cheese and the daal proved there is another way to make the hardy vegetable taste good without smothering it in cheese sauce.

#### Offers

Lalbagh offers a lunchtime deal from 12noon-2pm daily offering two courses for £12.50 and three courses for £14.50.

#### Service

Professional, friendly and efficient.

#### Who it appeals to?

If you're a curry fan you should definitely give it a try – you can have more than one favourite curry restaurant, you know. . .

#### The verdict

Excellent food in a lovely location served by a friendly and efficient team.

#### The bill

A meal for two with drinks came to £72.35.

Food: 10

Service: 10

Value: 10

Lalbagh is at  
49 Alms Hill, Bourn,  
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For more information  
call (01954)  
719131/719364 or visit  
[www.lalbaghrestaurant.com](http://www.lalbaghrestaurant.com).

