

He's a real stickler for the rules, Tom Mack. When they said, 'you get charged extra for any uneaten food', he felt compelled to clear his plate

No problems with Rule Two

Entering the Tamarind restaurant it was immediately clear this was going to be a good meal. In an upstairs corner of the Peepul Centre in Belgrave, Leicester, Tamarind has a great open feel with bright sunshine streaming through the vast windows.

Sure, the back end of Sainsbury's isn't a great view, but the atmosphere was very pleasant and the happy staff were as welcoming as the ambience.

My wife, Polly, and I visited on a Thursday evening, booked in for 7.30pm. Parking outside the Peepul Centre's front door we half expected the restaurant to be empty.

But there were already three full tables and the smells from the kitchen were soon working their magic on my appetite.

Before the waiters handed over the menus we were given a set of instructions about how things worked at Tamarind.

Rule One: Everyone pays £9.95 to eat and they can eat as much as they like.

Rule Two: Anything they cook for us that we don't eat we get charged extra for.

Rule Three: No tap water will be provided.

Rule Four: Everyone pays a 10% tip.

Once we had agreed to the

terms and conditions we got stuck into a good bottle of red and it was just a few minutes before the feeding commenced.

My first mouthful was of Shanghai potatoes, which was a dish I'd never tried before. The potatoes are stir-fried with a schezwan sauce with onion and capicum and the result is mindblowing.

It has a rich sweet and sour taste and just the right amount of zing to make you yearn for some tap water. Oh dear, I forgot Rule Three. So instead I calm the flames in my mouth with a milder chunk of sheek kebab from the mixed grill.

The starters are tapas-sized portions and so Polly and I also shared some chicken chutney-wala, which had a good minty taste and added variety.

For round two we decided to limit ourselves to one plate of rice to avoid falling foul of Rule Two.

Polly had jalfrezi lamb, which for me was too hot to enjoy but as she wasn't the designated driver she coped happily by washing it down with wine.

I ordered a chicken saagwala, which was a delicious dish full

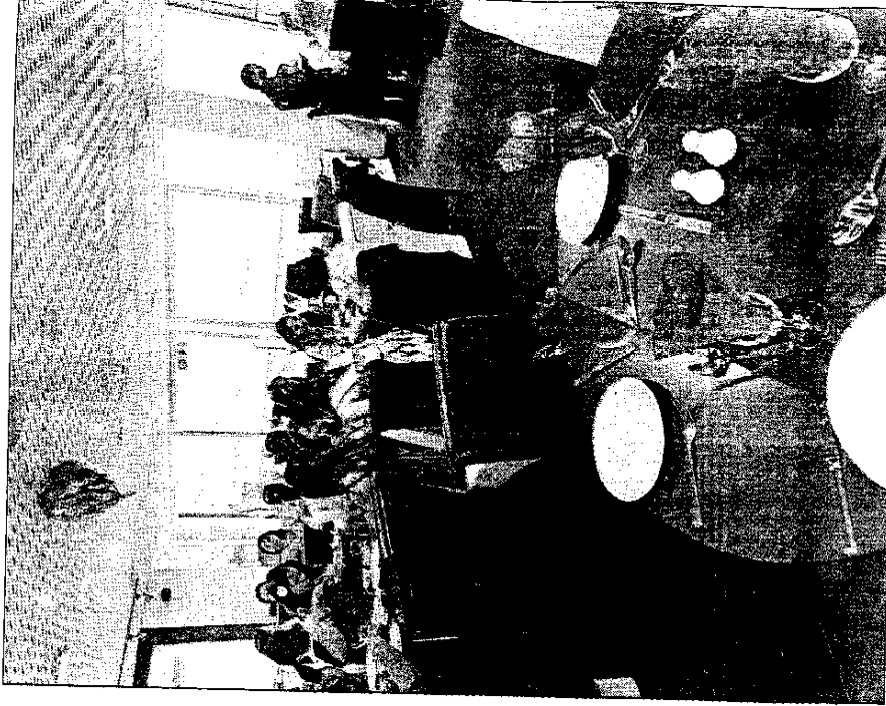
of onion and garlic that, again, had that mouth-watering succulence that's so satisfying with Indian food.

For good measure we also had a garlic naan and a bowl of three vegetable dumplings served in a mild and creamy sauce.

We diligently cleared our plates, to the amusement of the waiting staff who, they confessed, never took Rule Two very seriously after all.

But even if the waiters were handing out the leftover levies faster than the fresh forks I don't think it would matter in a place where the food is of such a high value for money anyway.

With wine and the extra 10% our bill came to £38.38 and it was a great price for a fun evening out.



GREAT OPEN FEEL: A busy day at the Tamarind restaurant. PICTURE: ALEX HANNAVAY

Five star verdict

Tamarind Restaurant
Peepul Centre, Orchardson Avenue, Leicester

phone: 0116 261 6000

value	★★★★★
service	★★★★★
atmosphere	★★★★★
food	★★★★★
overall	★★★★★

food, glorious food See all our reviews at www.thisisleicestershire.co.uk/eatingout

Diners Director