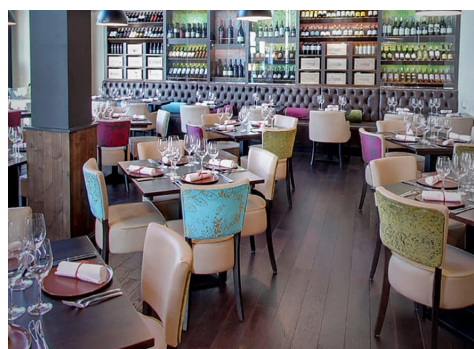


RECOMMENDATION



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TAPASYA
 @ MARINA
 INDIAN RESTAURANT AND BAR

Tapasya @ Marina, Hull

An unforgettable dining experience that is a feast for all the senses and something to be savoured. Tapasya's detail in every element of each dish guarantees a truly unforgettable gastronomic journey.

Wow what a wonderful place we very highly recommend. Tapasya@Marina provides an extraordinary fusion of authentic Indian cuisine where the unusual is found and finesse is guaranteed. Featuring iconic views of the Hull Marina, Tapasya@Marina offers a decadent dining experience with a well-known sensational view. The restaurant sets itself apart from the rest, focusing on intricate detail to bring the bespoke fine dining experience to life with the very best service, setting, and ambience and mesmerising opulent surroundings. A dining haven showcasing all important attention to detail that guarantees a truly unforgettable gastronomic journey.

We had the pleasure to visit last month and to say we were impressed is an understatement. With such a large menu to choose from we decided to go for the tasting menu, it's a great way to get a feel for the many different dishes available and you can then choose your favourites for your next visit. The Taste of Cloud Tasting Menu is £65 per person with wine including wine included. We enjoyed the following dishes and accompanying wines. Crispy Fried Potatoes and Sweet Potatoes - tossed with tamarind and mint chutney drizzling with sweet yogurt and ripe banana. This was

pared with a glass of Louis Dornier Champagne and was the perfect start to our dining experience. Next came France Taste of Sky Tandoori Grilled Chicken Thigh - tikka coated with fenugreek leaf, green herb leaf and served with fragrant smoked ginger, red peppers and sprouted lentil. Our wine for this course was a glass of Kleine Zalze Cellar Selection Chenin Blanc.

The descriptions do not do justice to how fabulous these dishes were and we didn't have to wait too long for Taste of Seas Charcoal Grilled Atlantic Scallop - glazed in a mixed pepper and creamy cheese with puy lentil and green apple chutney - superb, especially with the chosen wine, Vidal Sauvignon Blanc Marlborough, New Zealand.

To cleanse our palate we then had Sorbet of the Day which was followed with Taste of Land Rump of Yorkshire lamb - masala made with lamb mince, spinach and baby carrots ,



Rajasthani Lal Maans, wilted spinach puree and baby carrot. The wine; Peregrine Pinot Noir Central Otago, New Zealand. Again simply stunning flavours and textures.

Finally dessert of Taste of Sweet Garam Masala - infused chocolate mousse, chocolate soil and gulab jamun was presented with a glass of Muscato de Beaufort, Cave des Vignerons, France.

What a meal and what a superb dining experience!

Tapasya@Marina is situated on the Marina in Hull, a brilliant position and I would strongly recommend you ask for a window seat to enjoy the lovely views. Needless to say, the food was fabulous, as were the staff, who were very warm, friendly and very welcoming. We were made to feel very special throughout our dining experience and we are very much looking forward to dining at their sister restaurant, Tapasya on Beverley Road, which is under refurbishment and due to open again very soon. Watch this space.

Written by Vicky Taylor-Wilson