

The last edition's attempt to get more of you telling of your own experiences seems to have stimulated some debate in many quarters.

Tina Cleverton writes in to tell us that one of her favourites is the Copper Chandni - on the corner of Thalia Street at the Dhabab Street intersection.

Although I've eaten in the 'Men-Only' section downstairs, Tina tells us that the upstairs family section is 'Bollywood' themed.

"The best part of the menu", she says "is made up of tandoori style dishes for vegetarians and non vegetarians alike. Generous sized portions can be made as spicy or as mild as you like."

Apparently the food is typical of North Indian cuisine and according to Tina, "The food is just like good home Indian cooking with the staff and service being pleasant and helpful."

On our visit to the singles section, Luke & I enjoyed washing the food down with the yoghurt based drink known as Lassi. Although it is available in a sweet variety blended with sugar, my own preference is for the salty version with a variety of Indian spices.

All in all, excellent food, great ambience and great value for money. Good for groups of 4 to 8 people.

Simon Messum is another correspondent for this edition who wrote in with a review of Sushi Yoshi on Dhabab Street.

"Sushi Yoshi is part of a chain, having 2 branches in KSA; the first in Jeddah and now on Dhabab Street in Riyadh. The décor is pretty bloody awful in the singles section downstairs, but somewhat more muted and to my mind better, upstairs in the family section.

Once you have got over the lurid orange decoration and plastic chairs, the menu comes as a welcome distraction. Whether you enjoy the story of the Sushi Yoshi family and their idiosyncrasies is open to debate, but what isn't is the service and the quality of the food. The Asian staff seem to know their stuff and the service is attentive and best of all, quick as befits a Sushi bar.



## Restaurant Review

by Andrew Mead  
& Luke Bowen



The food is nicely presented on wooden serving platters and is accompanied by the usual soy, ginger and wasabe. The kids thought that the seaweed salad was a bit grim, but the adults all agreed that it was delicious. The Sushi Yoshi salad, with pieces of salmon, shrimp and tuna was considered much more acceptable by the younger contingent.

We followed the salads with some tempura shrimp and vegetables. All were well cooked and the batter was suitably light and non greasy. In fact, it was generally very well done.

The sushi, sashimi, salads, maki and tempura were all good and more importantly tasted and looked fresh – always an issue when one is 250 miles from the nearest sea! The children particularly like tuna, so we tend to go heavy on the sashimi in any sushi restaurant and in Sushi Yoshi, they were both very happy with their fish.

Overall the whole family enjoyed this restaurant, possibly not for the ambience, but certainly for the food and the genuinely good and attentive service. For once our children turned down the option of a pudding and even the funky flavoured Japanese import kit kat bars – so the food must have met with their approval!

It's not the cheapest meal in Riyadh, but it is nice to eat sushi and sashimi and to my mind it's worth it. Sushi Yoshi do a take away and a delivery service in neat (and very bright orange) boxes, so perhaps also something to consider as an alternative to the standard fast food lunches."

I'm grateful to Simon as well for reviving another interest and that was to get stuck in to some traditional Saudi Fare.

Najd Village is one of those places in Riyadh that you really should take your UK visitors, if only to show them that Saudi cuisine is not a total contradiction in terms! The old fashioned façade of the restaurant is on Takhasussi Street, tucked away between more modern looking buildings and is a