



THAI EDGE

An exemplary menu of exotic Thai cuisine...

Thai Edge restaurants present to their diners the very finest contemporary design, coupled with an extensive menu of 145 delectable dishes. Birmingham's Thai Edge establishment is situated in the popular Brindleyplace, a bustling hive of culinary activity. Using his many years of experience, Head Chef Mit Jeensanthal, with his team of award winning chefs, has created an exotic menu full of the subtle blending of unexpected flavours that has made Thai cooking so popular.

Thai Edge ensure that they deliver the very best of Thailand's culinary heritage, by remaining dedicated to using only the freshest and most exclusive ingredients in their kitchens. As well as providing exquisite food, Thai Edge also presents a modern, relaxed atmosphere; a far cry from the themed clutter of so many oriental restaurants, Thai Edge places a great deal of emphasis on clean, crisp lines and intelligent use of space. The result is a contemporary atmosphere with impressive design, guaranteed to create a memorable dining experience.

Whether you enjoy delicate, sophisticated flavours, or fiery preparations that are spicy hot, you'll find a dish you love at Thai Edge!

Thai Edge commemorates their first decade!

Thai Edge proudly celebrated their 10th birthday this month. The week long celebrations included a special menu and copious glasses of quality champagne for all who attended, and guests also enjoyed a live music performance by Synergy.

Nancy Nathwani, owner of the Brindleyplace restaurant said: "We have thoroughly enjoyed our 10 years running one of the best restaurants in town and we look forward to toasting another 10 years with our loyal customers."

Nancy and her husband Harish, MD of the Mandarin Corporation, have made a big impact on the restaurant scene since their opening a decade ago. As well as opening three more Thai Edge restaurants in Leeds, Cardiff, and Bristol, they also run The Oriental in the Mailbox and Mirage Fusion in Broadway Casino.

As Insight celebrates its 100th issue, we would like to congratulate Thai Edge on their successful first 10 years in business, and wish them luck with all the years to follow!

Tel: 0121 643 3993 Web: www.thaiedge.co.uk



ENJOY AN INDIAN SUMMER... WIN LUNCH AT PUSHKAR!!!

PUSHKAR DINING & COCKTAIL BAR IS A STYLISH NEW VENUE THAT PROMISES TO GIVE CUSTOMERS A REFRESHED APPROACH TO EVERYTHING THAT IS GOOD ABOUT INDIAN STYLE, FOOD AND HOSPITALITY.



Pushkar means 'born due to a flower'. It was a love of international travel that was the creative spark for Pushkar Dining & Cocktail Bar. After sampling delights from some of the greatest restaurant in the world, Pushkar's creative director, Rai Singh, was inspired to open his establishment in Birmingham; one of the most vibrant and culturally diverse cities in the UK, with consistently flourishing restaurant scene.

The restaurant aims to offer its customer a fresh and modern approach to Indian cuisine, with a genuinely warm welcome; the result

is an authentic, unique, and creative atmosphere, where the emphasis is on the wants of the customer.

Situated on Broad Street, next to the Jury's Inn Hotel, it has certainly made a big impact on the fine dining scene since it opened last November. The restaurant was the proud winner of the Best Newcomer award at The BOBS Awards (Best of Broad Street).

Chef Bishal Rasaily and his team of chefs have created an eclectic menu using the freshest ingredients and utilising global cooking techniques to create signature Punjabi & North Indian Dishes, and the award winning bar team mix up a storm of impressive cocktails, with something for every palate.

Bishal takes his food and Indian cuisine very seriously and has a strong philosophy about spices and their effect on health. Fans of the flavours of Indian cooking will be pleased to hear that when using fresh produce, Indian is one of the healthiest cuisines in the world.

Insight Magazine is giving you the chance to experience Pushkar's new lunchtime menu for free! Just answer this question...

Which hotel is next to Pushkar? (a) Marriot (b) Hyatt (c) Jurys Inn

email your answers together with your name and address to: events@deliciouspr.co.uk (subject: Insight competition)

Terms and conditions:

The prize is a three course meal from the lunch menu for two people This consists of a starter, mains & dessert each Including rice, mini naan and either a beer, glass of house wine or soft drink

Closing date 31st August. Prize must be taken by 30th September. Valid only for lunch Monday to Friday – not exchangeable.

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