



Say hi ho to Jai Ho

Now's your chance to experience a whole new dimension in Indian food at a striking new restaurant, which has just opened in the famous South Shields 'restaurant row'.

Jai Ho, on Ocean Road, serves the finest contemporary Indian cuisine, and its stunning presentation is a perfect backdrop to the tempting and unique dishes on offer.

Both the decor and the menu offer an appealing alternative to traditional Indian restaurants. The less adventurous will be glad to know that the beloved staples of Chicken Tikka and curries, including Balti and Korma, are represented and cooked to the highest standard, but those seeking something deliciously different will not be disappointed. Many of the dishes served at Jai-Ho are making a local debut, having not been available in South Shields before.

The new jewel in the town's restaurant crown is the brainchild of regional catering business entrepreneur, Khamal Hussain, and his business partner Mo Miah. Mr Hussain is already the proud owner of two South Shields eateries: AK's Triple Diner takeaway, in Whiteleas, and the Logfire Pizza shop at Chichester. His family have worked in the catering trade on Tyneside for three generations, and his father was one of the first people to introduce the initiative of a delivery service in the 1980s. Mr Hussain has made his substantial investment with the aim of creating something different and special for diners.

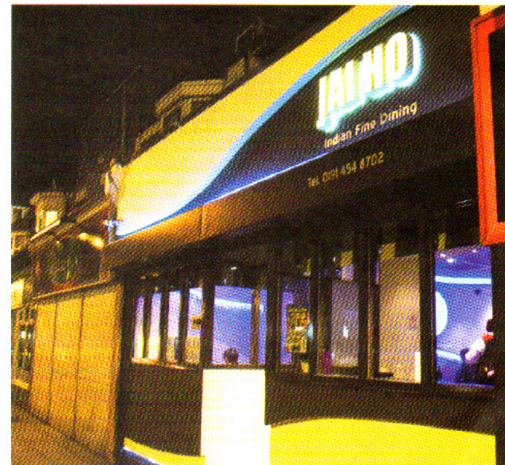
"Jai-Ho is no ordinary Indian restaurant," he explains. "It has a fresh, bright modern look which I hope will appeal to diners. We've also made sure that, as well as providing the recognised favourites, we present delicious foods that customers may never have encountered before, but which we are sure will soon become favourites in their own right. We only serve food that we have eaten and enjoyed ourselves, and we are sure will appeal to our customers. We are offering a distinctive, high-class dining experience to clients, but at a sensible price."

Spanning two floors, the substantial complex can accommodate 70 diners, and also has an attractive function room available to hire for private events, meetings and parties, which is already much in demand.

The menu offers such well-loved classics as Onion Bhaji, Tandoori Chicken, Chicken Masala and Lamb Balti, with all the equally in-demand sundries; papadoms, naan bread of all varieties and parathas. However, patrons may find themselves tempted by new dishes. Modern Indian cuisine and chef's specialities include Deshi Mach Biran, a pan-fried lightly spiced fish, Mazedar, King Prawns deep-fried in special butter sauce, then cooked with fried garlic, onions, tomato and coriander, and Karahi Ghost, the most popular dish throughout the Indian subcontinent. Among the list of contemporary curries that may be making themselves known to local aficionados for the first time are the extra hot Mirchi Masala and the engagingly named Delight, a mild curry with ground almond, fresh cream and saffron.

How many Indian restaurants offer venison? Jai-ho's master chef includes the luxury meat in two signature dishes. Roshuni Horrri Manshoor uses the best cuts of venison with a unique blend of spices, cooked to perfection in a bhuna-style curry. Lovers of meals with a kick may prefer Jhal Jhool Horrri Manshoor; venison served in a spicy sauce with a sprinkling of fresh coriander.

The master chef's other signature dishes are King Prawn Jai Ho, specially created for the restaurant, and chef's personal recommendation, Sabka Maza. Made with chicken, lamb or beef, depending on the diner's preference, the



Jai Ho cooks up dishes which are a feast for the senses.

meat is gently cooked with garlic, ginger, onions, tomatoes, green chilli and hot spices, providing a fresh, delicious flavour.

Jai Ho is a Hindi saying which translates as May You Be Victorious. With the commitment to great food demonstrated by the team, and surroundings perfectly designed to enhance the dining experience, Jai Ho certainly deserves to live up to its name.

Jai Ho is at 118 Ocean Road, South Shields, Tyne and Wear, NE33 2JF. Visit www.jaihosouthshields.co.uk or telephone (0191) 454 8702. The takeaway service is available Mon - Sun 6pm to midnight; last orders, 11.45pm. Orders can be placed on (0191) 454 8702.