

VISIT  
the THREE  
COUNTRIES'  
BEST LOVED  
TAKEAWAY



AA  
LISTED  
MADHUBAN'S  
INDIAN  
FOOD

We're Five Years Old this Spring.  
And to thank our customers we're celebrating  
by giving a fabulous prize:

A weekend for two in la plus belle ville du monde.  
**PARIS ...**  
ALL YOU'VE GOT TO DO **IS WIN OUR FAB PRIZE**



The lucky winners will fly from Gatwick to Paris Charles de Gaulle on a Friday afternoon, and back on the Sunday. Accommodation will be 2 nights b & b in a twin or double room at a 4 star Paris hotel. What's more we'll throw in £100 spending money.

The rules are simple simple ...You can make as many Madhuban2go purchases as you like in this period. The more you times you buy, the more chances you have of winning. Besides there is no tastier food than Indian so win or no win, you'll have enjoyed the best Indian cooking from Madhuban's AA listed chefs. Each purchase comes with a numbered receipt. It's this number which will be drawn, so you must keep your receipts as proof of purchase. It's like the national lottery but with much better odds. The numbers will be drawn by Cobra Good Curry Guide Editor, Haslemere's Pat Chapman at **Madhuban2go** on 2nd July. Local media will be invited and the winner will be notified at once.

*Simple conditions too: Each purchase must be worth £20 or more. The weekend in Paris must be taken between September and November 2018. The winner must bring the winning receipt in person to*

**Madhuban2go** by 31 July and tell us which weekend is best for them. We'll do the rest.

*So ring **Madhuban2go** and get ordering.*

*Good luck. Dust off the dictionary and be sure your passports are up to date.*

The three-counties' best curries



We deliver or you collect  
your food in smart boxes



The finest food from our Bangladeshi and Indian chefs

# Madhuban 2 Go

## An exciting time for Madhuban

**Madhuban Tandoori** has always been known by its customers as a caring restaurant. Interviewed by Tandoori magazine editor, Pat Chapman, Madhuban owner entrepreneur Lodue Miah said "I always listen to what my customers say. If they want a special dish, I'll cook it for them. When some said they wanted to cook Madhuban-style curries at home, I started producing curry sauces. We've been doing takeaway for years," he continued "but one thing we've not done which customers want is home delivery." Now with **Madhuban 2 Go**, all that has changed. And it is no ordinary service.

Located in neighbouring Liphook, **Madhuban 2 Go** exclusively does takeaways and home deliveries, offering the full Madhuban menu. There are 22 starters, 9 tandoori items, over 40 special dishes plus an ample choice of enough t old favourites, breads and accompaniments, and they are all done well.

Well enough indeed for Madhuban to become one of the prestigious **Cobra Good Curry Guide's** Top 100 restaurants. No mean feat considering there are 9,000 other curryhouses in Britain. This was topped when the restaurant achieved that Guide's Most Caring Curryhouse Award in 2007. Which brought it to the attention of **Michelin**. Madhuban is the only Hampshire curry restaurant to be listed in that publication. In fact outside London, it only lists 23 in the whole of Britain.

What **Madhuban 2 Go** customers can expect is a service to match these accolades. Apart from a unique choice of dishes, every order is packed in a stout attractive box and delivered by bespoke uniformed drivers. You can order on-line, by phone or in person. Some new dishes have been especially developed for **Madhuban 2 Go** "We use the best local ingredients" says Mr Miah "Our aim is to fulfil your order as fast as we can, but allow us a little time because each dish is individually and freshly cooked by our masterchefs."

### What the current Cobra Good Curry Guide says:

There is probably no better success story than the Madhuban's. Lodue Miah opened it in 1987 in the village of Liss, population 1300. Under the circumstances this may have been ill-judged. How could an Indian restaurant survive with such a small footfall, with only 30 seats? But survive it did, and within years it had expanded first to 70 seats then to 86. Against all the odds the Madhuban was so successful that it turned away many customers, particularly at weekends. In 2008 it expanded to 130 seats. A new kitchen was built alongside. Now with help from Lodue's brother Bedar and some experienced waiters, you will not find better customer care anywhere. Customers' names are remembered as old friends. Such is the success that despite doing two sittings and 100 takeaways, it often still cannot fit in all diners at the weekend, so book early. One more thing: Prices here are among the cheapest in the area. This helps its appeal, but there is much more to it than that. It is the epitome of a good house.

**Customer reviews:** *'Food is excellent. They have so many dishes that are different to typical Indian restaurants.'* Trip Advisor. *'Given the extensive menu, it took some time to make any choices. Not disappointed'* HC. *'Highly rated - long may it remain.'* J&JM.

*'It's is my local; have just got back from there in fact. Hussaini Kebab followed by Dhaba Gosht, Bhindi Bhajee and their superb Pillaw'. RP. 'Been going since I was five, and that was too many years ago to count!' Celia B. 'I like it VERY hot and their Phal is deliciously so'. P.C.*

**Madhuban**  
tandoori  
restaurant

**luxury  
dining-in**

**94 Station Road  
Liss**

**North Hampshire  
GU33 7AQ**

**01730 893363**

or

**01730 894372**

**Our  
award-winning  
Michelin listed  
restaurant**

**The finest food from  
our Bangladeshi  
and Indian chefs**

**Specialists in  
Outside Catering,  
Weddings & Event  
Management**

**Hire Madhuban 2 Go's  
fully equipped licensed  
60 seat venue  
for your party  
or  
business meeting**

**A weekend for two in la plus belle ville du monde.**

**PARIS ...**

**ALL YOU'VE GOT TO DO**



**OOO La La!**

**IS WIN OUR FAB PRIZE**