

Business profile

Fresh, fun, modern tastes of India

By Casey Neill

Chef Norman Fosberry is reinventing Indian favourites and adding a dash of fun to dining.

He left a Nando's franchise in St Kilda's Acland street to open Modern Indian Restaurant in Keysborough late last year.

"I felt there was a need for a restaurant like this in the south-eastern suburbs," he said.

"All the fine-dining restaurants are in the city, but I live in the south-eastern suburbs and buy fresh produce at Dandenong Market.

"If you after a classic Indian meal with fine service, this is the place to go."

Norman said he was a pioneer of tandoori Indian cooking and started his first restaurant in 1989 in Elsternwick.

He moved to Brighton opposite the Brighton Baths and Norman's Indian Restaurant earned him the title of The Curry King.

Norman then took Indian cuisine to regional Victoria, opening Indian Dreams in Traralgon, Morwell and Sale.

He'll be at this year's Melbourne Food and Vine Festival.

"I worked with Neil Perry at the OzHarvest last year in Sydney," he said.

"It's a charity event for the homeless."

Norman said Modern Indian Restaurant was known for a specialised cuisine that was very popular in India, Singapore and the Middle East.

"It's the new rage in which cooking techniques vary from authentic cooking methods to the infusion of new flavours, using new world ingredients and presenting the food with a Western twist," he said.

He's brought dry ice and sous-vide into his kitchen, keeping a modern fine-dining style front of mind.

He promises spice, bigger and bolder flavours, lots of layering and an authentic taste.

Norman's aim is to make modern Indian food more accessible at a better price.



Samosas stuffed with green pea and potato. 164928

"I keep it simple in a chilled space, providing guests with good food, good drinks, and a relaxed atmosphere," he said.

Norman is starting over-28s Bollywood nights every Friday with a grand set menu for \$28 per person.

On Sundays he hosts a bottomless lunch for \$18, which he said was already proving popular with locals.

Norman said the "do not miss list on the menu" included chicken ribs tossed in mustard, curryleaf and bell peppers, beera chicken tikka, fish amritsa, butter chicken, rogini lamb and goat chettinad.

Modern Indian Restaurant is at 182 Bridge Road, Keysborough, and is open for dinner Wednesday to Monday, 5pm to 10pm.

Take away, home delivery to surrounding suburbs, and catering services are available.



Norman Fosberry says there is a big need for his type of restaurant. 164928

Picture: GARY SISSONS

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