



Nurul Hussain Kadir

Moghul 99-101 Main Road Sidcup, DA14 6ND Nurul Hussain, known to many as Kadir, embarked on his journey in the culinary realm in 1985. He took a job at the Moghul restaurant in Sidcup, a place that would become an integral part of his life's story. A year into his employment, he ventured to Bangladesh for a family holiday, only to return and be offered a partnership with his previous boss. With a bit of hesitation, but trust in his former employer, he accepted and opened his first business in North London in 1987.

However, the initial years were far from easy, as the country was facing a deep recession under the leadership of Prime Minister Margaret Thatcher. Despite the challenges, Nurul persevered and sold the business, though at a loss. He decided to pursue a new career path and became a driving instructor, honing his skills and learning to survive in a challenging role.

In 2000, fate intervened in the form of a friend and successful businessman, Jamal Hussain, who offered him another opportunity to be in partnership with him. Nurul, who had worked in the restaurant before, eventually agreed to the challenge and took on the role of managing the struggling business.

Years of hard work and competition with established Indian restaurants in Sidcup paid off, as Nurul and Jamal expanded their restaurant by acquiring the property next door in 2007. Despite facing another recession in 2009, they persevered and merged the two buildings into one, finally opening their expanded Moghul in 2015 to great success.

Despite the challenges posed by the pandemic, Nurul managed to keep his restaurant open for takeaways and all his staff employed, thanks in part to the support of the government. The chancellor's Eat out to Help initiative was a big success for the Moghul, and Nurul is determined to continue offering good food and service that customers have come to expect from the restaurant.

Nurul believes in the power of self-belief and doing one's best. As he wisely states, "My belief has always been to believe in yourself, do the best of what you know, and keep going, and don't try to copy others. Do your best in what you do best. That is better than trying to copy someone else."

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