



<b>Background:</b>	Situated in a prime location overlooking London's Regent Street, Veeraswamy is UK's oldest Indian restaurant. Established in 1926, it offers classical cuisine from several regions of India, with a particular understanding of the food that is prepared in palaces and gourmet homes.
<b>Décor:</b>	In keeping with its rich, princely and 'roaring 20s' heritage, Veeraswamy's opulent interiors offer a timeless aura of sophistication.
<b>Address:</b>	Victory House, Regent Street, London, W1B 4RS
<b>Telephone:</b>	020 7734 1401
<b>Fax:</b>	020 7439 8434
<b>Website:</b>	<a href="http://www.veeraswamy.com">www.veeraswamy.com</a>
<b>Social media:</b>	Twitter: <a href="https://twitter.com/theveeraswamy">@theveeraswamy</a> Facebook: <a href="https://www.facebook.com/IndianFineDining">IndianFineDining</a>
<b>Owning Company:</b>	MW Eat
<b>Directors:</b>	Ranjit Mathrani, Namita Panjabi, Camellia Panjabi
<b>Cuisine:</b>	The classical and comfort foods of diverse regions of India, with some contemporary influence.
<b>Signature Dishes:</b>	<u>North Indian dishes:</u> Kashmiri Roghan Josh, Chicken Makhani, Shahi Patiala Raan <u>South Indian dishes:</u> Kerala Prawn Curry, Lobster Malabar Curry <u>Western Indian dishes:</u> Roast Duck Vindaloo <u>Eastern Indian dishes:</u> Calcutta Vegetable Chop
<b>Awards:</b>	Michelin Star in 2017 Michelin Guide Named as one of the World's Ten Best Destination & Special Restaurants by National Geographic
<b>Lunch:</b>	A la carte menu with lower prices than dinner. Business lunch 2 courses £28.50, 3 courses £32.50
<b>Sunday Lunch:</b>	2 courses £31.00; 3 courses £35.00 from the A la Carte Menu. Dishes consist of popular Sunday family dishes, such as Channa Batura and Tandoori Raan.
<b>Pre &amp; Post Theatre:</b>	2 courses at £26.00; 3 courses at £30.00
<b>Average price per head:</b>	Lunch: from a la carte with beverage £55 to £60 Dinner: from a la carte with beverage £75 to £80
<b>Wines &amp; Drinks:</b>	Every wine on our list is exceptional & compatible with our regional cuisine. Our cocktails are blended with fresh seasonal ingredients and presented in true exotic cocktail style.
<b>Private Dining:</b>	Seats 22 seated; 50 standing
<b>Opening Hours:</b>	Monday - Friday 12 noon – 2.15 pm (last orders). & 5.30 – 10.30 pm Saturday 12.30 – 2.30 pm (last orders) & 5.30 – 10.30 pm Sunday 12.30 - 2.30 pm. (last orders) & 6.00 – 10.00 pm
<b>PR Enquiries:</b>	Camellia Panjabi, Group Director <a href="mailto:cp@realindianfood.com">cp@realindianfood.com</a> Anca Bontea, Marketing Manager Fine Dining <a href="mailto:marketing1@realindianfood.com">marketing1@realindianfood.com</a>