

Amaya

Background:	Opened in October 2004, where fashionable Knightsbridge meets elegant Belgravia, Amaya set the trend for a new wave of Indian Cuisine worldwide. Amaya won the Best Restaurant and the Best New Restaurant awards in London at the London Restaurant Awards in 2005 and a Michelin Star since 2006.
Address:	Amaya, Motcomb Street, Halkin Arcade, Knightsbridge, London SW1X 8JT
Telephone:	020 7823 1166
Fax:	020 7259 6464
Website:	www.amaya.biz
Social media:	Twitter: @theamaya Facebook: IndianFineDining Instagram: Amaya.ldn
Owning Company:	MW Eat
Directors:	Ranjit Mathrani, Camellia Panjabi, Namita Panjabi
Cuisine:	Indian Grills
Signature Dishes:	King Scallops Griddled in a Light Green Herb Sauce, Rock Oyster, Chicken Shahi Seekh Kebab, Black Pepper Chicken Tikka, Smoked Chilli Lamb Chops, Duck Tikka with Tandoori Plum Chutney, Masala Lobster in Shell, Tandoori Sirloin Boti, Char-grilled Aubergine, Tandoori Foie Gras (Duck), Wild Jumbo Madagascan Prawn and a variety of grilled and wok-stirred vegetables.
Special Lunch Offer	The Amaya Platter: 6 items from the A la Carte menu & dessert £26.00
Weekend Lunch	The Amaya Platter: 6 items from the A la Carte menu & dessert £26.00 Weekend set menu (to be had by the whole table): 7 items & naan £32.00 Amaya favourites menu: 7 items £45.00
Average price per head	Lunch: £45.00 per person Dinner: £75.00 to £80.00 per person
Bar	Serves exotic cocktails and seats 14
Private Dining	The Private Room seats up to 14
Opening Hours	Monday – Saturday lunch 12.30 – 2.15 pm last order (last orders 2:30pm) Sunday lunch 12.45 – 2.45 pm last order (last orders 3.00pm) Monday – Saturday dinner 6.30 – 11.15 pm (last orders 11.30pm) Sunday dinner 6.30 – 10.15 pm (last orders 10:30pm)
PR Contact:	Camellia Panjabi – cp@realindianfood.com Anca Bontea, Marketing Manager - Fine Dining, marketing1@realindianfood.com