

Background:	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. Michelin star in 2016.
Décor:	In keeping with its rich, princely and 'roaring 20s' heritage, Veeraswamy's opulent interiors offer a timeless aura of sophistication.
Address:	Victory House, Regent Street, London, W1B 4RS
Telephone:	020 7734 1401
Fax:	020 7439 8434
Website:	www.veeraswamy.com
Social media:	Twitter: @theveeraswamy Facebook: IndianFineDining Instagram: @veeraswamy.london
Owning Company:	MW Eat
Directors:	Ranjit Mathrani, Camellia Panjabi, Namita Panjabi
Cuisine:	The classical and Royal cuisines of diverse regions of India, with contemporary influences.
Signature Dishes:	<u>North Indian dishes:</u> Kashmiri Roghan Josh, Pistachio Chicken, Shahi Patiala Raan <u>South Indian dishes:</u> Lobster Malabar Curry, Travancore prawn curry <u>Western Indian dishes:</u> Roast Duck Vindaloo, Bori Chicken Biryani <u>Eastern Indian dishes:</u> Chor chori – (<i>mixed vegetables</i>)
Awards:	Michelin Star in 2017 Michelin Guide Named as one of the World's Ten Best Destination & Special Restaurants by National Geographic
Lunch:	A la carte menu with lower prices than dinner. Business lunch 2 courses £26, 3 courses £30
Sunday Lunch:	Complete choice from a la carte menu 2 courses £32.50; 3 courses £37.00. Popular Dishes at Sunday family dishes, such as Chana Bhatura, Seafood Moilee, Lampreis, Raj Kachori. Raan.
Pre & Post Theatre:	2 courses at £28.00; 3 courses at £32.00
Average price per head:	Lunch: from a la carte with beverage £55 to £60 Dinner: from a la carte with beverage £75 to £80
Wines & Drinks:	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.
Private Dining:	Glamorous private room which seats 22; 50 standing
Opening Hours:	Monday - Friday 12 noon – 2.15 pm (last orders 2:30pm) & 5.30 – 10.30 pm Saturday 12.30 – 2.30 pm (last orders) & 5.30 – 10.30 pm (last orders 10:45pm) Sunday 12.30 - 2.30 pm. (last orders 2:45pm) & 6.00 – 10.00 pm (last orders 10:15pm)
Marketing contact:	Camellia Panjabi, Group Director cp@realindianfood.com Anca Bontea, Marketing Manager Fine Dining marketing1@realindianfood.com

