

CHUTNEY MARY

Chutney Mary – A New Home in St James's

After 25 years in Chelsea's Kings Road, Chutney Mary has moved to central London to a remarkable new site in St James's Street, SW1, to officially open on 1 June 2015.

When it launched in 1990, Chutney Mary set the benchmark for Indian fine dining. It also set the stage for a new wave of ambitious young chefs to leave India and head to London.

Now, in its new location, Chutney Mary is redefining itself with a glamorous new personality. The restaurant features a large dining room, an adjacent bar (for both eating and drinking), and two private dining rooms (for up to 16 and 30 guests).

Directors Ranjit Mathrani, Namita Panjabi and Camellia Panjabi have created a luxurious and eclectic restaurant and bar with great imagination and contemporary Indian style. The 50-seat bar (including bar stools, comfortable sofa seating and a long shared table) leads onto the 110-seat dining room. The décor features colourful artwork, historical photographs, beautiful artefacts, and theatrical lighting throughout with candles lit in the evening, all creating a dramatic and exotic environment.

Retaining many of its signature dishes, the restaurant menu now presents numerous new options inspired by both tradition and modernity. New seafood and grill items include Sautéed Cornish crab in chilli butter, Lobster biryani, and Dover sole, Lobster and Sea bream, all prepared in the tandoor oven.

The St James's location has also inspired a new à la carte lunch menu with a variety of salads, some small plate options and many lighter dishes, as well as a range of vegetarian choices. There is also a set menu from Monday to Friday at £26 for two courses.

The dinner menu is more elaborate, with numerous new dishes including Guinea fowl reshmi kebabs, Quail Musallam and quail pulao, Hyderabad lamb shank, Calcutta wild prawn curry, Afghani chicken tikka, and Rajasthani Lal Maas (osso bucco and boneless lamb).

Desserts include traditional Indian sweet dishes adapted in a contemporary way, such as Grapefruit and kokum crème brûlée, Salted caramel kulfi, Gajjar halwa soufflé, and Raspberry and saffron srikhand.

The bar's drinks list features a variety of cocktails based on botanicals, many of which have hints of Indian spicing (Rangpur gimlet, Mango mojito, Watermelon cosmopolitan), and a broad list of wines by the glass (from £8.50). Fresh juices – coconut, pineapple, watermelon – are part of an extensive list of non-alcoholic drinks. The bar also serves a selection of drinks in pitchers, including Bloody Mary, Sangria and Pimms. The wine list features more than 100 bins with international selections.

Chutney Mary is open Monday-Saturday for lunch (Noon-2.15pm Monday-Friday; 12.30pm-2.45pm on Saturday), and dinner (6pm-10.30pm). The bar is open Monday-Saturday throughout the day from Noon until 11pm, with its own menu including sandwiches (Masala steak sandwich; Chilli cheese toast; Lamb chapli sliders), salads (Duck with tamarind glaze; Spring vegetables with raita dressing), Bar Plates (Goa crab cakes; Masala omelette, Malai khajuri kofta), and Snacks (Squid bhajias, Golden fried prawns, Green peas kulcha). Afternoon tea is served in the Bar from 3.30pm-5.30pm with a £15 menu of Cucumber and herb chutney finger sandwiches, Venison samosas, Nimbu tart, and a choice of teas. Chutney Mary will open for breakfast in late June, with a menu that will feature both Indian and British dishes.

The full address is 73 St James's Street, London SW1A 1PH. Reservations can be made on 020-7629 6688, or via www.chutneymary.com. The General Manager is Kanwal Singh.

For further information, including photography, contact:
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