

# CHUTNEY MARY

<b>Background:</b>	Following 25 glorious years in Chelsea, Chutney Mary has moved to its new home in St. James's Street. It now features a completely new set of menus to suit every time of the day, mood and taste.
<b>Décor:</b>	Chutney Mary showcases an eclectic mix of authentic Indian design and contemporary style in a glamorous yet timeless setting.
<b>Address:</b>	73 St James's Street, London SW1A 1PH
<b>Telephone:</b>	020 7629 6688
<b>Fax:</b>	020 7629 4343
<b>Website:</b>	<a href="http://www.chutneymary.com">www.chutneymary.com</a>
<b>Social media:</b>	Twitter: <a href="https://twitter.com/thechutneymary">@thechutneymary</a> Facebook: <a href="https://www.facebook.com/IndianFineDining">IndianFineDining</a> Instagram: <a href="https://www.instagram.com/chutneymary.london">@chutneymary.london</a>
<b>Owning Company:</b>	MW Eat
<b>Directors:</b>	Ranjit Mathrani, Camellia Panjabi, Namita Panjabi
<b>Cuisine:</b>	Contemporary Indian. Extensive menu from seafood to grills with a few slow-cooked curries and an interesting variety of breads, including breads made with gluten-free flour such as Mixed Grain Tandoori Roti.
<b>Signature Dishes:</b>	Tokri Chaat, Flaked Cornish Crab Flakes in Garlic & Chilli Butter, Baked Venison Samosa, Tandoori Dover Sole, Lobster, Hyderabad Lamb Shank, Kid Gosht Biryani, Afghani Chicken Tikka.
<b>Lunch:</b>	Open for lunch Monday to Sunday. The menu on Saturday & Sunday features live music, brunch specials and Bloody Mary & Pimms by the jug and Watermelon Martini on tap. Set business lunch Monday to Friday 2 courses £28, 3 courses £32, Saturday Brunch 2 courses £30, 3 courses £34.
<b>Average price per head:</b>	Lunch: £45 per person including a drink; Dinner: from £85 per person including half a bottle of wine and service charge. <i>All major credit cards accepted. 12.5% discretionary service charge.</i>
<b>Pukka Bar:</b>	Adjacent to the restaurant, the Pukka Bar is a destination bar with its own unique atmosphere serving exotic cocktails, many with botanicals, as well as non-alcoholic drinks such as fresh coconut water in shell and fresh pineapple juice. The varied drinks list includes craft beers and artisanal gins & malts. There are some special bar snacks. The full restaurant menu is also available at the bar.
<b>Drinks at the Restaurant:</b>	Exotic cocktails and Temperance drinks are served from the Pukka Bar. The wine list features over 100 bins with unusual wines from around the world; many are available by the glass.
<b>Private Dining:</b>	The Club Room seats up to 32 guests; the Crystal Room seats up to 16 guests. Both are available for business meetings preceding or following the meal.
<b>Opening Hours:</b>	<b>Lunch:</b> Monday to Friday 12 noon - 2:15pm (last orders 2:30pm); Saturday & Sunday: 12pm - 2:45pm (last orders 3.00pm). <b>Dinner:</b> Monday to Saturday 6:00pm - 10:30pm (last orders 10:45pm). Sunday 6-10pm (last orders 10.15) <b>Bar</b> (Drinks & bar snacks): Monday to Saturday 12 noon – 10.30pm. (last orders 10.45pm).
<b>Awards &amp; Critical Reports:</b>	Square Meal Lifestyle BMW Best New Restaurant Award in 2015. In its old avatar: Best Indian Restaurant Eros awards by Fay Maschler Best Indian Restaurant Tio Pepe Carlton London Restaurant Awards
<b>PR and Marketing Contact:</b>	Camellia Panjabi - <a href="mailto:cp@realindianfood.com">cp@realindianfood.com</a> Anca Bontea - <a href="mailto:Marketing1@realindianfood.com">Marketing1@realindianfood.com</a>