

Amaya

PRESS KIT

HALKIN ARCADE, (OFF LOWNDES STREET), LONDON SW1X 8JT
020 7823 1166 | reservations@amaya.biz
www.amaya.biz

Part of MW Eat portfolio of the 3 best Indian restaurants in London:

Amaya – in Belgravia / Knightsbridge
Chutney Mary – in St. James's
Veeraswamy – in Piccadilly, Regent Street

Amaya changed the way Indian food was perceived in London and the way Indian food is presented throughout the world.

Awarded with a Michelin Star in 2006.

PRESS PACK SUMMARY

Fact Sheet on Amaya

Interior & Ambience

Cocktails & Wine

Tio Pepe Nomination as The Best Restaurant In London 2006

100 Best Restaurants In The World – Amaya is one of them

Elite Traveller – Magazine only for Owners of Private Jets.

20 Restaurants by Jay Rayner 2013, The Observer

Review by Matthew Norman, Telegraph newspaper - 11 out of 10

Reviews in Restaurant Guides

Michelin Guide 2024

Hardens Guide 2024

The Good Food Guide 2024

Trip Advisor & Google – Latest Reviews

FACT SHEET ON AMAYA

Background:	Opened in October 2004, where fashionable Knightsbridge meets elegant Belgravia, Amaya set the trend for a new wave of Indian Cuisine worldwide. It has a theatrical wide-open kitchen, where all grilled foods are barbecued and exotic salads and wok dishes are made to order. The first of its kind in London.
Ambience:	Clad in chiselled Agra pink sandstone with handcrafted rosewood furniture its stylish interior is crisp and mellow. With a glass roof and roof canvas awnings, Amaya has a light airy atmosphere at lunchtime. By dusk the atmosphere is seductive, and with moody lighting, the theatrical kitchen and colourful salad bar come into play with the naïve art adding vibrant colour.
Cuisine:	An Indian Grill - 3 tandoors, barbeque-sigri, large metal griddle, tawa. A small selection of special curries and biryanis which change every few weeks.
Signature Dishes:	Seafood Platter of Grilled Oysters Scallops & Prawns, Black Pepper Chicken Tikka, Smoked Chilli Lamb Chops, Masala Lobster in Shell, Char-grilled Aubergine, Tandoori Foie Gras (Duck), Wild Jumbo Madagascan Prawns and a variety of grilled and wok-stirred vegetables.
Awards:	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.
Special Lunch Offer throughout the Week	The Amaya Platter: 6 items from the A la Carte menu & dessert £32.00
Average price per head:	Lunch: approximately £55 to £70 per person Dinner: from £90 per person
Wine & Drinks:	Every wine on our list is well chosen & compatible with our spiced cuisine, with a fine wine selection too. Our cocktails are blended with fresh seasonal ingredients.
Private Dining:	The Private Room seats up to 14. Table can expand from 8 up to 14.
Marketing Contact:	Camellia Panjabi – cp@realindianfood.com Elana Kruger – marketing1@realindianfood.com
PR Agency:	Network London – Maureen Mills - maureen@networklondonpr.com
Address:	Amaya, Halkin Arcade, Off Lowndes Street, London SW1X 8JT
Telephone:	020 7823 1166
Online Reservations:	https://www.fineindianrestaurants.com/reservations/
Website:	https://www.amaya.biz/
Social Media:	Twitter: @theamaya_ Facebook: IndianFineDining Instagram: Amaya.Idn
Owning Company:	MW Eat
Directors:	Ranjit Mathrani, Camellia Panjabi, Namita Panjabi

INTERIORS & AMBIENCE

Amaya breaks all perceived traditional conceptions. Its open-grill kitchen and a vibrant on-view salad bar, are the backdrops to the scintillating setting in one of London's most fashionably unconventional Michelin-starred restaurants.



Amaya Restaurant



The Private Dining Room seats up to 14 guests

COCKTAILS



The Amaya cocktail menu is a fusion of spices and innovation using exclusive fine ingredients, champagnes, spirits and liqueurs.

WINE

The wine list, created by Justin Howard-Sneyd MW features small, artisanal and upcoming producers alongside iconic winemakers.

The list incorporates old world and the new world wines. The selection includes fine and great value Bordeaux and Burgundy, Italian classics, Portuguese Douro. In addition, for those looking for the interesting, a range of wines such as the English Bacchus, Mauro Veglio's Barolo, Benjamin Leroux's Meursault and of course, quintessential English fizz from Hambledon, make up the list.

Bottles of wine start at £46, while wines by the glass (175ml) from the list range in price from £14 onwards. Every wine on our list has been chosen because we know it tastes great. Combined with our food it makes the wine taste better. And the wine makes the food taste better.

Award Winners

TIO PEPE ITV LONDON RESTAURANT OF THE YEAR

SUCCESS STORY

Amaya



Halkin Arcade
Motcomb Street, London, SW1



020 7823 1166



Karunesh Khanna



Masala World
(Namita Panjabi and
Ranjit Mathrani)



Charcoal-grilled grouper
with mustard, chilli and
peanut marinade

Scallops in their shells
with coriander sauce



AMAYA'S arrival on the London restaurant scene has had, in a remarkably short period of time, a profound effect on the image of Indian cooking in this country. The popular perception of creamy, calorific dishes, served in safe if uninspiring surroundings has been swept away as Amaya has rewritten the rule-book with its paired-down grilled food. Portions are delivered quick-fire for sharing and prepared theatrically in front of the diner, seated in the most sophisticated of interiors. Amaya has proved that Indian food need not be heavy, oily or greasy, and that Indian restaurants can be trendy. Forget starched table cloths, Amaya is elegant, sleek, marbled and beautifully finished. And so it should be, having cost a cool £1.5 million to create.

Of course if any duo were capable of reinventing Britain's most popular cuisine, it is the Panjabi sisters the geniuses behind some of the UK's most respected Indian restaurants, including Chutney Mary who has now been running 15 years.

The sisters' aim for the 99-seat Amaya was to expose British diners to an ancient style of Indian cooking, but one that has not been properly real in this country, until now. The basis for the focus is three styles of grill – the sigri, tawa and tandori which are used, depending on the base ingredient, to create some of the world's most magnificent kebabs.

Who would have thought an Indian grill would become London's top restaurant and in only a matter of months after opening?

THE SHORTLIST 2005

THE FOX	London Gastropub of the Year – page 17
THE GORING	British Restaurant of the Year – page 18
RACINE	French Restaurant of the Year – page 19
PASSIONE	Italian Restaurant of the Year – page 20
RASOIVINEET BHATIA	Indian Restaurant of the Year – page 21
ROKA	Oriental Restaurant of the Year – page 22
LE GAVROCHE	Outstanding Front of House – page 23
FISHWORKS	Fish Restaurant of the Year – page 24
ENOTECA TURI	Most Exceptional Restaurant Wine List – page 26

JUDGES – 2005

"A TRULY SOPHISTICATED OPERATION
TICKING ALONG LIKE A GOLD FOB WATCH
– CHARLES CAMPION ON LE GAVROC

The judging panel for the Tio Pepe ITV London Restaurant Awards includes some of the top palates on the planet

Fay Maschler MBE (Chairman)

Fay Maschler has been restaurant critic of the *Evening Standard* since time began or, to put it another way, 1972. She has published restaurant guides, cookery books, including *Eating In* (Bloomsbury) for adults and *Cooking is a Game You Can Eat* (Penguin) for children, and has won various awards for her writing, including the British Press Award's Critic of The Year and the Glenfiddich Trophy. This year she was awarded an MBE for services to journalism. She lives in London and Greece with her husband, the writer and painter Reg Gadeny.



Left to right: Matthew Norman, Tim Atkin, Fay Maschler, Jay Rayner, Tracey MacLeod and Charles Campion

"THE REMARKABLE COOKING AT RASOI VINEET BHATIA, COMBINED WITH THE SMARTLY UNDERSTATED SURROUNDINGS AND THE CAREFULLY BALANCED SERVICE, SETS A BENCHMARK BY WHICH ALL INDIAN RESTAURANTS OF AMBITION IN THE CAPITAL MUST NOW BE JUDGED" – JAY RAYNER

Matthew Norman

Matthew Norman has written about restaurants for 10 years, first covering cheap meals for the *Evening Standard*, and, for the last five years, as restaurant critic for *The Sunday Telegraph Magazine*. He also writes the Diary column in *The Guardian*, a weekly current affairs piece for *The Daily Mirror* and both a sports column and a parliamentary sketch for the *Evening Standard*.

Charles Campion

Charles Campion writes about restaurants and food for the *Evening Standard* and various other magazines and newspapers in the UK and abroad, including *The Times of*

India. He also writes the Guide to London Restaurants for the publisher Rough Guides which is on its seventh edition. He was Glenfiddich Restaurant Writer of the Year in 1997.

Tracey MacLeod

Tracey MacLeod has been writing about restaurants for *The Independent* since 1997. Her background is in television; she worked on the production teams of Food and Drink, Wogan, Network 7 and The Six O'Clock Show, and for many years she was a presenter and producer of BBC2's long-running arts strand The Late Show. She currently hosts a radio show on BBC 6 Music, and was 2004's Glenfiddich Restaurant Writer of the Year.

Jay Rayner

Jay Rayner is an award-winning journalist, writer and broadcaster. His writing has covered everything from terrorism to politics, fashion to body-building. He has been *The Observer's* restaurant critic for five years and in 2001 was named Restaurant Critic of the Year in the Glenfiddich Food and Drink Awards. His novel, *The Apologist*, about a restaurant critic who decides to apologise for everything he's ever done wrong, was published last year.

Terry Durack

One of Australia's best known food writers, Durack relocated to London in 2001,

joining *The Independent on Sunday* as a restaurant critic. He writes regularly about travel, food, wine and restaurants for a number of publications in Britain, the US and Australia and has written six books including *Noodle*, *Hunger* and *Allegro al Dente*. He is married to Jill Duplex, cookery writer for *The Times*.

"FISHWORKS IS ALL ABOUT IMPECCABLY FRESH FISH SIMPLY COOKED, CASUALLY SERVED – A THE REAL BLESSING – SENSIBLY PRICED. I'M HOOKED"
– TERRY DURACK

Tim Atkin MW

Tim Atkin is the wine correspondent for *The Observer*, author of books such as *Chardonnay* and *Vins de Pays d'Oc* and winner of many awards ranging from the Glenfiddich Drink Writer Award (in 1988, 1990, 1993 and 2004) to the Wine Guild of the United Kingdom's Wine Columnist of the Year (in 1991, 1992, 1994 and 1996). He is a former editor of *Harpers*, a UK wine trade magazine, and he co-authored *Grapevine* for several years. He has also presented the wine series, *Grape Expectations*, on the Carlton Food Network.

"HENRY HARRIS'S RESTAURANT [RACINE] MAY BE IN KNIGHTSBRIDGE BUT IT WOULD BE QUITE AT HOME IN PARIS" – CHARLES CAMPION

TOP 100



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AMAYA

Head Chef: Karunesh Khanna

VIP contact : Karwal Singh

Phone: +44 (0)20 7823 1166

Email: amaya@realindianfood.com

Address: Halkin Arcade, Motcomb Street, Knightsbridge, London, SW1X 8JT, UK

Website: www.amaya.biz

Cuisine: Indian Grill

Signature dishes: Flash grilled scallops; Grilled oyster; Chicken parcels in lettuce; Pepper chicken tikka; Venison kebab; Grilled lamb chops with ginger and lime; Tandoori duck; Whole lobster makhani; Charcoal grilled aubergine

Reinventing the perception of Indian food in Britain, Amaya presents a sophisticated Indian dining experience with their glamorous setting and excellent kebabs. Refined yet casual, the tasting menu provides a convivial meal to be shared and enjoyed. Whether the unusual curries or the complex marinades, the authenticity of the dishes set Amaya apart, mixing royal recipes from Maharaja Palaces with favorites from the humble Indian street stall.

Life & style Restaurants

Series: Observer Food Monthly's 20 best restaurants

The 20 best restaurants: part four


The final part of Jay Rayner's choice

- In the Observer on Sunday: 20 great recipes to celebrate 10 years of the Observer Food Monthly Awards
- [Vote in the OFM Awards](#)



Jay Rayner

The Observer, Sunday 28 April 2013

 [Jump to comments \(58\)](#)

5: Amaya, London



Amaya's scallops. Photograph: Adrian Franklin

The notion of the big-ticket Indian restaurant has never quite worked in Britain. Partly it's our own expectations. There are literally thousands of cheap curry houses in the UK. As a result we find it hard to get our heads around paying serious wedge for curries, whose names we recognise from those budget joints. And then there's the [restaurants](#)

themselves. In reaching for ideas of luxe, the kick and fire of the food, the very thing we come for, gets blanded out; it feels like a desperate echo of itself. Sure, you get a better quality of tablecloth. You get more waiters and better lighting, but the rest of it, drawn from the international hotel sector in India where most of the [chefs](#) at the top end train, feels corporate, one long exercise in blah.

Amaya, in Belgravia, is an exception. From the moment it opened in 2005, it was clearly something different. Sure, it was night-time shiny. The lights twinkled. The seats were comfortable. But the food still retained its power. Of course, it's Belgravia expensive. But there's no reason why we should be less willing to pay big numbers for Indian food, than say French or Japanese, other than cultural snobbery.

At the heart of the [restaurant](#) and the food is an open kitchen with super-heated tandoor ovens and flaming grills. Come here, then, for smokey kebabs, chargrilled seafood, for glorious breads, great chutneys and pickles and some especially good sealed pot biryanis.

Amaya, Halkin Arcade, Motcomb Street, London SW1. 020 7823 1166; [amaya.biz](#). Meal for two £140

Amaya is so good it's off the scale, says **Matthew Norman**



AMAYA

Score 11/10

Eat Almost everything, but above all grouper and lamb chops

Take Who do you really, really love?

Book This very instant (ivy-style wait for tables inevitable)

Price of dinner for one £49 (with coffee and half a bottle of house wine)

Address Halkin Arcade, Motcomb Street, Knightsbridge, London SW1 (020-7823 1166)

Those of you chained by the bonds of holy wedlock to a spouse who disdains your passion for football may be familiar with the exchange that graced our sitting-room, once again, a few Saturdays ago. Entering the room during during a post-match interview, my wife took instant umbrage when a player said he had given '110 per cent'.

'That's plain stupid,' she observed. 'How can anything be 110 per cent?' Over 13 years, I have often tried to answer this question, sometimes by reference to the inflation rate in 1930s Germany, at others by positing that the cliché doesn't require a strictly analytical approach, but always without success. So my sincere thanks to Amaya for – as anyone who limps to the end of this review will find – finally cracking the conundrum.

First up, this astounding restaurant, tucked away in a Knightsbridge arcade, and owned by the people behind the long-established posh Indians Chutney Mary and Veeraswamy, looks wonderful. The decor is peppered with cute touches (an ultra-modern chandelier, a vast

skylight and statues of ethnic deities), and uses so much dark wood it gives an idea of what it must be like to be a *cohiba especial* and live inside a cigar humidor. It smells even better than that princely Havana, the exquisite scent of grilling meat and clay-baked bread mingling with freshly crushed Indian spices.

One side of the room is devoted to the men creating this heavenly aroma, who stand in front of the charcoal grills, and three huge, silver-lined tandoori ovens shaped like the kind of acid-filled vats into which men with white cats always hoped to immerse 007.

The service was impeccable, notably from a sharp-suited manager who took the time to explain the 'concept'. Concepts, generally, are as welcome in restaurants as rats, but this one is admirably simple. You can, if you wish, complete the main part of the meal with a curry or biryani (the one at the next table, served inside a scooped-out paratha, looked glorious), but really it's about 'grazing' – sharing small amounts of as many grilled or tandoor-baked dishes as you can manage.

And what dishes. We had no idea Indian cooking could be this way. Let's deal with the tiny quibble now, by suggesting that the flavour of mussels is too delicate to survive peri-peri sauce (£8)... And with that said and done, the gushing begins with spiced clam cakes (£8 for four), grilled on an iron skillet, which tingled the tongue. From the charcoal grill, meanwhile, came the following: a jumbo tiger prawn (£14.50) the size of a baby lobster, flavoured with lime, chilli and herbs, so fresh and sweet that my only complaint with the menu spiel about it being 'flown fresh from the Arabian sea' was why it didn't add 'in a military jet at Mach 5'; adorable punjabi chicken wing lollipops (six for £4.50), dusted with cinnamon and glazed with tamarind; and four lamb chops (£17.50), with ginger, lime and coriander, of such unbelievable meltiness and savour that it verged on the indecent.

Close on their tail, from the tandoor, arrived two more all-time greats. My only regret about the lamb shanks in masala with a mild chilli kick (£14) – slightly gooey at the edges where the marinade had caramelised – was being too shy to ask if I could take the remnants home to finish sucking out the marrow. As for the fish tikka (£13.50), there were gasps as the first hit of fat chunks of grouper served in a fenugreek leaf hit our tongues. 'I'm shocked,' said our friend. 'I'm honestly shocked. It's one of the finest things ever.' The vegetable side dishes – a mushroom salad with mixed leaves, mango and pomegranate (£9.50); spicy, slow-grilled aubergines (£6.50); spinach cake stuffed with figs (£6.50); and a medley of five types of lentil (£3) – were magnificent too.

So were the breads (£4.50 for a basket of three kinds), and long before we had completed this feast for the gods we were trying to work out how soon we could

come back. (Our friend took his wife the next evening, and spent the meal texting me increasingly hysterical paeans of praise.)

As we waddled to the door, I asked my wife how many points out of ten she would give Amaya. 'Eleven,' she said.

'But that's 110 ten per cent,' I replied. 'And surely that's impossible?'

'Oh, for God's sake,' she spat back sweetly. 'Don't be such a bloody pedant.' ●

'Concepts' in restaurants are generally as welcome as rats, but this one is admirably simple

REVIEWS IN RESTAURANT GUIDES



A shimmering contemporary space, which integrates India through pink sandstone panels, rosewood tables and hanging glass crystals

WHAT THE CRITICS SAY

We continue to impress the critics along with our customers and are grateful for the feedback that brings with it high praise, as well as great reward for our talented chefs and obliging staff.

SUNDAY TIMES, MATTHEW NORMAN

"Score 11/10. This astounding restaurant looks wonderful. It smells even better than princely Havana, the exquisite scent of grilling meat and clay-baked bread mingling with freshly cut Indian spices. The service is impeccable. Concept, generally, are as welcome in restaurants as rats, but this one is admirably simple. Really it's about 'grazing' - sharing small amounts of as many grilled or tandoor-baked dishes as you can manage. And what dishes. We had no idea Indian cooking could be this way. Long before we had completed this feast of gods we were trying to work out how soon we could come back."

ELITE TRAVELLER

Amaya featured in Elite Traveller 50 World's Top Restaurants (Elite is a magazine distributed for private jets around the world).

"Reinventing the perception of Indian food in Britain, Amaya presents a sophisticated Indian dining experience with their glamorous setting and excellent kebabs. Refined yet casual, the tasting menu provides a convivial meal to be shared and enjoyed. Whether the unusual curries or the complex marinades, the authenticity of the dishes set Amaya apart, mixing royal recipes from Maharaja Palaces with favourite from the humble Indian street stall"

TIME OUT, GUY DIAMOND

"Indian food expert Camellia Panjabi, co-owner with sister Namita and her husband Ranjit Mathrani of this chic grill restaurant and bar, spent the best part of a year researching and preparing to

launch what remains an extremely exciting restaurant. With their other restaurant Chutney Mary, the three had already been chipping away at the British perceptions of Indian cooking (in most cases derived from our late-night predilection for curry house) for several years, but Amaya immediately set new standards of quality, authenticity and culinary invention, and did so with great style."

JASPER GERARD, THE TELEGRAPH

"Amaya, a fantastic, funky Knightsbridge establishment where you might eat delectable lobster or crab streaked with the subtlest curry sauce. In the unlikely event that you've ever wondered what a restaurant critic does on his day off, you now know: he eats at Amaya. Hell, I'd dine from its dustbin."

HARDENS LONDON RESTAURANTS GUIDE

"Style and flair' abound at this 'simply outstanding' nouvelle Indian - one of London's best- tucked-away in Belgravia; many of its 'innovative', 'light' and 'flavourful' tapas style dishes come from a central grill."

THE NATIONAL GEOGRAPHIC

Ranked as No.1 in the National Geographic Ten Best Irresistible Restaurants in the world

"Amaya - created by Ranjit Mathrani, Namita Panjabi and Camellia Panjabi, the owners of Chutney Mary and Veeraswamy - grills the most delicious Indian food in the world, seasoned with subtle marinades prepared in an open kitchen. Award-winning for good reason, there is absolutely no

better dining experience in London. Tasteful décor matches the fabulous food."

GOOD FOOD GUIDE

"Amaya occupies a desirable slice of Belgravia real estate and is a hugely ambitious affair: sleek, slinky and with a penchant for glamour. Locals flock to sample the wares in its vast, triangular dining area - a riotous mix of bold colours, vibrant murals and polished metal. The 'theatre kitchen' delivers a raft of tapas-style tasting plates from tandoori oven, sigri grill and tawa skillet, with dishes arriving in waves when they are ready."

ZAGAT

"Bringing a new dimension to Indian Cuisine is this fashionable Belgravia hot spot where a gleaming open kitchen turns out new-wave tapas-style dishes served in a cool contemporary setting; once you've secured a difficult-to-score reservation, prepare to be treated like a maharani"

AA RESTAURANT GUIDE

"Amaya certainly has a seductive style in spades. Located in Knightsbridge's glossy Halkin Arcade, it is as well-dressed as its customers: by day, light floods in through a glazed atrium roof; at night, textures of black granite, rosewood and leather are set against white walls splashed with bold modern artwork, plus there's the added culinary drama of chefs doing their thing in an impressive open kitchen"

For reservations, please [click here](#)

MICHELIN GUIDE 2024



Amaya

Halkin Arcade, 19 Motcomb Street, London, SW1X 8JT, United Kingdom

£££ · Indian



Add to favorites

MICHELIN Guide's Point Of View



One MICHELIN Star: High quality cooking, worth a stop!

Unlike its contemporaries, this modern Indian restaurant delivers a dining experience where the emphasis is on different sized dishes designed for sharing; delivered as and when they are prepared from the tawa, tandoor and sigri grills. Its name loosely translates as 'without boundaries' and this is also reflected in the moodily lit open-plan layout and the theatre of the open kitchen which runs down one side.

Opt for the menu of 'Amaya Favourites' or the sharing dishes in two sizes; the bite-sized smaller portions allow you to try more dishes and the variety is impressive, with vegetarian dishes well represented. Staff are friendly, the atmosphere is lively and the vibrant, original cooking remains in the memory long after you've departed.

Featured in:

[The Best Indian Restaurants In London](#)

HARDEN'S GUIDE 2024

Amaya



Renowned contemporary Indian restaurant tucked-away in a modern Belgravia development

📍 Halkin Arcade, 19 Motcomb St, London, SW1X 8JT, ☎ 020 7823 1166 🌐 Website
🕒 Open today 12:30 to 2:30 PM and 6:00 to 10:30 PM

Harden's survey result

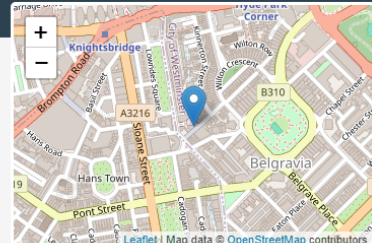
2024 2023 2022 2021

Summary

"Sophisticated flavours run through outstanding quality grill and tandoori dishes" - "beautiful" food from a "cleverly designed menu" using a wide variety of cooking techniques - at this Belgravia pioneer of Indian tapas (part of MW Eats, which owns Masala Zone, Chutney Mary, et al). With its stylish design, built around an open kitchen, it falls under the heading: "pricey but worth it".



* Based on a three course dinner, half a bottle of wine, coffee, cover charge, service and VAT.



Halkin Arcade, 19 Motcomb St, London, SW1X 8JT

☎ 020 7823 1166 ✉ Email 🌐 Website

THE GOOD FOOD GUIDE 2024



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AMAYA

BELGRAVIA, LONDON



RATING: VERY GOOD
INDIAN | RESTAURANT

OVERALL RATING: VERY GOOD

Uniqueness: Very Good

Deliciousness: Very Good

Warmth: Good

Strength of recommendation: Very Good

DINING INFORMATION:

Private dining room, Separate bar, Wheelchair access

Halkin Arcade, off Lowndes Street, Belgravia SW1X 8JT

020 7823 1166

[View opening times](#)

[Make a reservation](#)



£££

Part of the MW Eat group (Veeraswamy, Chutney Mary and the Masala Zone mini chain), this classy Belgravia grill restaurant tucked down a passage beside the Pantechnicon has been plying its trade since 2004. Swathes of polished dark wood and seductive lighting create a contemporary, luxurious feel to the generously spaced dining room, which is bookended by a smart bar area and an open-to-view kitchen with tandoor ovens and tawa grills in full view. Several notches above your average curry house, it continues to tease and satisfy, experimenting with herbs, spices and ketchups via a line-up of bijou grazing dishes. Smoky and spicy jumbo-sized ocean prawns, fired in the tandoor are succulent, fleshy and spiked with ginger and tomato, while seared scallops are pearly pucks of similar stature in puddles of fresh coriander and coconut sauce. Oysters, crumbed and grilled, sit plumply in coconut milk (from whole nuts cracked open in the kitchen) with ginger, turmeric and chilli. Meat receives similarly impressive treatment: a marinade of spices and cheese helps to point up a beautifully tender black-pepper chicken tikka (with chilli paneer, date and sesame), while subtle spicing gives heft to a pair of juicy tandoori lamb chops, accompanied by puffed-up naan bread, glistening with ghee and showered in truffle. For a short season, there could also be chicken biryani with wild garlic, cooked in its sealed pot and opened at table to wafts of herby, garlicky steam. A typical meal might kick off with crispy cabbage and noodle salad with nuts, pomegranate and grapes bound by a splash of balsamic vinegar, while desserts are given an Indian twist – perhaps a miniature lime tart sharing the plate with a blueberry compôte infused with anise and a wobbly limoncello jelly. Service, led by a gracious maître d', is quick and efficient. Contemporary cocktails mingle with a carefully assembled, spice-friendly wine list including almost two dozen selections by the glass (from £11).

[SHARE YOUR REVIEW OF AMAYA](#)

TRIPADVISOR & GOOGLE – REVIEWS IN 2023/2024



francisdA957YK

11 8



Reviewed 8 May 2023

In a city known for its Indian cuisine, Amaya ascends

Visited Amaya for a family gathering celebrating my son's postgrad graduation.

As the dishes are prepared for sharing, I invested time to prepare a bespoke prix fixe menu for my family. Starting with Crispy Cabbage & Noodle salad, shredded cabbage and fried noodles dressed in sesame and lemon juice, add almonds and pomegranate arils. Fresh, crunchy, and tangy – like its cousin from the Far East. A delicious way to awaken the taste buds. Next, the Black Pepper Chicken Tikka was skinless, boneless chicken marinated in garlic, chili powder, black peppercorns, fragrant cardamom, garam marsala, and sautéed in butter. Tender, juicy, and flavorful, these morsels did not last long. This was followed by Tandoori Ocean Wild Prawns, marinated in lemon juice, red chili paste, yoghurt, ginger and garlic paste, and chat marsala. Flavorful, tender, and delicately spiced. So inspired, we placed a second order. The Smoked Chili Lamb Chops were marinated for several hours in green chutney – cilantro/mint spiced with green chili, ginger, and garlic – and for several hours in Kashmiri chili powder, ginger and garlic paste. Served medium. Very tender, juicy, savory, with just a hint of spice. Manna for lamb lovers. Complemented by Char-grilled Aubergine, which was possibly the best eggplant dish I have ever tasted. Ending with Chicken Biryani with Persian Plums, marinated in yoghurt, ginger and garlic paste, garam masala, red chili pepper, lemon juice, cooked in a potpourri of spices – I tasted cardamom, cloves, hint of cinnamon, anise, mace (nutmeg's sibling), and chopped mint – complemented by the sweetness of plums. Served with yoghurt and hot buttered naan. For dessert, the Panna Cotta was divine. Shaped as an egg amidst a nest of sugar, this dish was exceptionally artistic – and fabulously delicious.

From start to finish – presentation, fragrances, and flavors – this was a meal we will all remember for a long time. Our server par excellence demonstrated exceptional knowledge of the menu, quiet efficiency, and friendliness. He even took the time to take several photos of us with my son's DSLR, despite the restaurant being filled to capacity. Based on the quality of ingredients, mastery of culinary techniques, and harmony of flavors and fragrances, Amaya truly is deserving of its Michelin star.

Show less

Date of visit: May 2023



Rickf902
194 reviews



Reviewed 8 July 2023

Top notch

Top notch. We had the Tasting menu. Tried some of the other grilled selections too. Excellent service, atmosphere, wine list, and grilled meats/prawns. All to perfection!

Date of visit: July 2023



barrie p
Beverley, United Kingdom

33 10



Reviewed 3 September 2023

EXCELLENT EXPERIENCE

Excellent experience from start to finish. Mid-august evening, nice table in a busy & slightly noisy dining room. Our server Tyson George was extremely pleasant & gave excellent guidance on all items on the menu. We chose to go a la carte rather than tasting menu. All our chosen dishes were delivered in a timely manner & described down to the last detail by Tyson. We enjoyed every morsel of every dish & cant wait to return.. I particularly enjoyed the White Rhino IPA.

Show less

Date of visit: August 2023



Value



Atmosphere



Service



Food



No B
247 reviews

★★★★★ Reviewed 21 October 2023 via mobile

Amaya delightful and creative

Excellent! Most of the dishes were unfamiliar to us but they were uniformly yummy and memorable. The service was caring and helpful.

Date of visit: September 2023



shsh7
London, United Kingdom

67 53

★★★★★ Reviewed 10 December 2023 via mobile

My new favourite place for amazing Indian food

One of the best Indian restaurants in London. The flavours are incredible- paneer, seabass, chicken dishes - And everything else was just superb.

Beautiful restaurant (no loud music so you can actually talk without shouting).

Attention to detail was really excellent. Service was attentive without being pushy.

Lives up to all the reviews.

Show less

Date of visit: December 2023



LifeAquatc
48 reviews

★★★★★ Reviewed 28 December 2023

Excellent food and ambience

Was booked as an anniversary meal for my parents who enjoyed the food and ambience immensely. The service was attentive and first rate and the communication beforehand was equally fast and efficient. We will be making a return visit in 2024!

Date of visit: December 2023



Cidinny
New York City, New York

89 50

★★★★★ Reviewed 31 December 2023

Amazing food in a lovely atmosphere

I booked a table for 2 far in advance knowing the holiday season is busy and I'm so glad I did. The restaurant is easy to miss as you have to walk through the entrance to a courtyard to find the front door. Upon entering, the restaurant has a welcoming vibe. We opted to have a drink at the bar/lounge area and watched as the restaurant quickly filled up. There is an open kitchen but it's only noticeable as you go deeper into the restaurant. We were sat next to the kitchen, and so pleased to see everything in action. Our server was very helpful with recommending number of dishes and wine pairings, although there were 2 set menus to choose from. It was difficult to decide but eventually we ordered 3 appetizers and a main dish. The chicken tikka was so tender - it was ridiculous! Probably the best I've ever eaten. The avocado salad had an amazing dressing. The ghee potatoes are a must and will fit in with any other dishes you order. We also had a fish filet - with lovely, crispy skin and for our main, a version of butter lamb that was absolutely amazing. The heat level and flavors were spot on. This is arguably the best Indian cuisine I've ever eaten. If you're in London, Amaya should be on your list of restaurants to check out.

Show less

Date of visit: December 2023

★★★★★ Value
★★★★★ Atmosphere

★★★★★ Service
★★★★★ Food



StephenCr0ss
6,695 reviews

★★★★★ Reviewed 19 January 2024 via mobile

Really excellent

Amaya is an Indian restaurant with a difference. The food is well presented and very tasty. Service exemplary and whilst a bit pricy it's worth it.



Date of visit: January 2024

