



VEERASWAMY

1926

*The* Story



VEERASWAMY



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

The UK's first ever fine dining Indian restaurant.

Celebrated its 90th anniversary in 2016 as did HRH The Queen.

Nominated by National Geographic as the best Indian restaurant in the world

Awarded with a Michelin star in its 2017 edition.

The Company also operates the popular restaurants Masala Zone

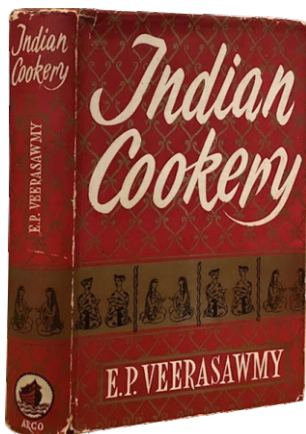


## 99 YEAR HISTORY OF VEERASAWMY LONDON 1926 – 2025

Veerasawmy was established by Edward Palmer, the great-grandson of General William Palmer, Military and Private Secretary to Warren Hastings, the first Governor-General of India and a North Indian Moghul Princess, Faisan Nissa Begum. Edward Palmer's grandfather William Palmer was also a trusted General and banker to one of the world's richest men, the Nizam (King) of Hyderabad. This area covered most of southern India.



Major William Palmer with His Second Wife, the Mughal Princess Bibi Faiz Bakhsh  
by Johann Zoffany (1733-1810)



Veerasawmy's restaurant (note original spelling) was established in 1926 on Regent Street with a menu comprising of recipes from Edward's roots. He hoped to educate Londoners on the exotic Indian cuisines.

He also published a book of a large number of recipes called Indian Cookery and signed it as E.P. Veerasawmy





Edward Palmer came to England in 1880 to study medicine. But his passion for Indian food influenced by his native grandmother in Hyderabad led him to set up a spice business in 1896 selling pickles pastes, and chutneys - Nizam Mango Chutney. He participated in the British Empire Exhibition in 1924 in Wembley. At the end of the exhibition he had a large stock of spices left over. In 1926 he established Veerasawmy restaurant.





Edward Palmer

## EDWARD PALMER'S SPICE COMPANY RETAIL PRICE LIST 1896

### TO COOK RICE.

Take 1 lb. of Veerasawmy & Co.'s "Nizam" Indian Rice; wash well and soak it in cold water for at least 20 minutes. Have ready 6 pints of boiling water in a roomy saucepan. Drain the rice and add it, together with a dessertspoonful of salt, to the boiling water. Stir gently, and let it boil rapidly for 10 to 12 minutes. When the rice is soft enough for a grain to be crushed between finger and thumb, it is cooked and must be instantly drained through a colander, and half a teacupful of cold water poured over it TO SEPARATE THE GRAINS.

### A REAL INDIAN CURRY.

Place in a stew-pan a tablespoonful of butter, lard or dripping, and some chopped-up onion (the addition of a clove or garlic mixed up is an improvement). Cook until the onions begin to change colour, then add a tablespoonful of "Nizam" Curry Powder, mix well, and fry together for 2 or 3 minutes. Have your meat, fish, or poultry, etc., cut up into convenient sizes, and fry them in the ingredients in the pan for a few minutes. Then add enough stock or water or pulped tomato to form a thickish gravy. Cook slowly until the meat is tender, add salt to taste and a little vinegar or lemon juice.

### "NIZAM" CONDENSED CURRY

OR

### A CURRY IN FIVE MINUTES.

FOR COOKED MEATS, VEGETABLES, FISH, ETC.

Put a heaped dessertspoonful of the Curry into a stew-pan, together with enough stock or water to make a thickish sauce; heat it, and then add sufficient of whatever COOKED material you have to curry, warm through and serve with "Nizam" Rice.

### RETAIL PRICE LIST

Telephones :  
REGENT 2539.  
BARNET 0998.  
Postal Address :  
89, REGENT ST.,  
W.  
Telegraphic and  
Cable Address :  
"VEERASAWMY,  
REGENT ST.,  
LONDON."

# VEERASAWMY & CO.

வீரசாமி & கம்பனி

Gold Medalists. Established 1896.

Trade *"Nizam"* Mark.

Spice Merchants, Manufacturers,  
Importers and Exporters of  
Indian Food Specialities  
—Indian Caterers.

By appointment Purveyors of Indian  
Food Specialities to the Indian  
Soldiers and Hospitals in England,  
France and Egypt — 1914-1918.

BOMBAY. CALCUTTA. MADRAS.

## **William Steward**

owner of Veeraswamy from 1935 – 1967

Sir William Steward, Member of Parliament for Woolwich, acquired Veerasawmy at the Regent Street premises in 1935 and owned it up to 1967. He would bring with him an obsessive attention to detail, quality, and what would later become known as culinary authenticity that lasted over 30 years.

The fierce devotion to regional detail, matching chefs and staff to the regions from which recipes were chosen, and developing a restaurant and menu that in turn shows off the nuances and variation between them, is exactly the dominant mode of Veeraswamy's cuisine in London today.

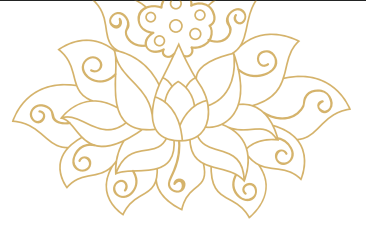
It continued to be a favoured destination for Royalty, the rich and famous, and the British returning from India with a craving for Indian food. As he described in a handwritten short history of Veeraswamy, Sir William travelled over 200,000 miles to and within India and surrounding countries to find recipes, artefacts and staff, endeavouring to create the best Indian dining experience. He brought the tandoor to India in the early 50's shortly after it was introduced into Delhi in the late 40's. His printer accidentally changed the name to Veeraswamy.

In his own handwriting left behind a detailed history of the restaurant covering the period of Palmer and himself. This is attached.



Sir William Arthur Steward  
by Walter Bird, 1959





From SIR WILLIAM STEWARD

MALTA

TELEPHONE: 3281  
(CODE NO. FROM ENGLAND 0624)

COOL-ROI-MANSION-HOUSE

BALDWIN

1ST OF MAY

## A BRIEF HISTORY OF VEERASWAMY'S RESTAURANT

- (I) Lieut. General. William Palmer, a descendant of the famous Court favourite King Charles the second of England, namely Barbara Palmer (nee Villiers) Duchess of Cleveland in her own right and Countess of Castlemaine by marriage, went to India in the service of the Honourable East India Company in the year 1770 (approx). In due course, with the highest honour to himself and to the advantage of his country, he filled many important posts including that of Military and Private Secretary to Warren HASTINGS the first Governor General of India. He married (for a second time) a Begum (Princess) of the House of Delhi known as FAISAN NISSA BEGUM, or The Bibi Saib Bakhsh.
- (II) His eldest son by this 2nd marriage was William who became Brigadier General in the military service of the Nizam of Hyderabad. In those service he served in the Marhatta War of 1803. He also served in the campaign in which Colonel Wellesley, (afterwards Duke of Wellington) defeated the forces of Scindia and the Raja of Berar and Assaye and Argum. He was in command of the troops at Aizimabad. He was frequently mentioned in dispatches. He retired in 1810 and founded the Banking House of Palmer & Co. in Hyderabad.
- (III) One of his younger sons was James Edward Palmer, a Major in the 4th Madras Infantry who became blind at an early age. He had three children and his youngest son was EDWARD PALMER (1860-1947) who came to England in 1880 and was a founder of VEERASAWMY'S.
- (IV) EDWARD PALMER (1860-1947) was a Director of VEERASAWMY'S INDIA RESTAURANT. During the years prior thereto, Edward Palmer had made a high reputation as an expert on Indian Curries, Chutneys, Pickles & other Indian Foodstuffs. He was put in charge of the Indian Catering at the World Bazaar, 1924 WIMBLEDON, where he was most successful.

When the Exhibition ended in 1926, Edward Palmer joined his VEERASAWMY'S INDIAN RESTAURANT, in Regent Street, London W.1, which remained in his ownership until 1930 when it was taken over by a Draide Silva a Bengalese gentleman who in turn sold it to Mrs. Quinn, an Italian Restaurateur who renamed the business the Cafe de la Paix. In 1934, the Restaurant was bought by Mr. (now Sir William) STEWARD who on 5th MARCH 1935 decided to revive the Indian Restaurant which had become well known throughout the World during the 4 years of Mr. Edward Palmer's reign. (Due to a popular error it became referred to as VEERASAWMY'S and remains so today). The old Veerasawmy's Kashmeri been taken over by Sir William who is determined to keep it alive as it always reminds him of the greatness of the man who created it. EDWARD PALMER



FROM SIR WILLIAM STEWARD

TELEPHONE: 3281  
(CODE NO. FROM ENGLAND 0624)

PALAZZO MARNIS  
MARSAXLOKK

COURT HOUSE MANSION HOUSE

BALD-RINE

THE DE MAN

From March 1935 until 1967 (32 years) Sir William Steward dedicated himself to making Veeraswamy's Indian Restaurant, known throughout the World, very popular. One of the Staff (but one) was personally selected for his outstanding knowledge and/or experience in Indian food brought from India. Only the best <sup>Indian</sup> cooks, the best waiters, and the top grade authentic species were used enough. Also the furniture, linen, the antique jewels, hanging lanterns, standard lamps, Tibetan horns, in fact everything possible to buy from India was brought by him. Authenticity & perfection in cooking the best of Indian Foods, was Sir William's aim throughout his years of ownership.

He travelled throughout India & nearby Countries who had this different style of Cuisine etc. He would go anywhere to acquire practical knowledge, however tedious the journey.

For the last twelve years he never spent less than 2 mos. of concentrated practical study <sup>each year</sup> and must have travelled 200,000 miles in search of knowledge of the Indian Cuisine. Each year that followed, he regularly paid visits, some of even longer experience and duration. Sir William in fact still searches for better Indian Food & invariably visits India once or twice each year.

In 1967 after 32 years he decided to retire and sold Veeraswamy's Indian Restaurant to its present owners who are well known in the Indian Hotel & Catering Industry.



It was customary for passengers disembarking from P&O liners travelling from India to book at Veeraswamy to get together as well as to meet their family and friends in London during their stay. Older guests coming now to Veeraswamy recall the visits with their grandparents and reminiscence about the turbaned tall doorman, and the "punkawallahs" in the restaurant pulling the huge cloth fans.

The King of Denmark used to visit Veeraswamy whenever he came to London and decided to ship out a cask of Carlsberg beer to be stored in Veeraswamy and served to him whenever he ate curry. That is how this combination of having beer with curry began.

Veeraswamy rapidly achieved international acclaim. It was a haunt of Edward, Prince of Wales, whose coat of arms was hung outside the door, and of visiting royalty and dignitaries. Indian Maharajahs travelling to London used Veeraswamy for entertainment of their English friends, and their own dining.

In 1948 Veeraswamy was appointed to do the catering for the Indian contingent at the London Olympics. In the seventies and eighties, Veeraswamy lost its glamorous reputation and became a traditional type of Indian restaurant.

After Sir William sold the restaurant in 1967 it was owned by a succession of Indian owners.

## ON ARRIVING IN LONDON

*please telephone Regent 2939 and reserve your table at Veerasawmy's, the luxurious India Restaurant.*

*The delight of your visit will be doubled if after seeing London, you can, by passing through the doors of the India Restaurant, be transplanted into another world—a world of Indian charm, beauty and luxury.*

**VEERASAWMY'S  
INDIA  
RESTAURANT**  
99, Regent Street, W.1.

*The Entrance is under the archway of Swallow Street. Near Piccadilly Circus.*



Veeraswamy advertisement  
On arrival in 1929

THE TIMES June 25<sup>th</sup> 1937

### LUNCHEONS

#### THE MAHARAJAH OF COOCH-BEHAR

The Maharajah of Cooch-Bihar gave a luncheon party yesterday at Veeraswamy's India Restaurant.

The following were present:—

the Duchess of Sutherland, the Dowager Maharani of Cooch-Bihar, the Prince and Princess of Behar, Countess Hangeritz Reventlow, Viscount and Countess Adare, Sir John and Lady Milbanke, the Earl of Kimberley, the Earl of Dudley, Sir Anthony Eden, and Viscountess Long of Wexall.

#### LADY BRITAIN

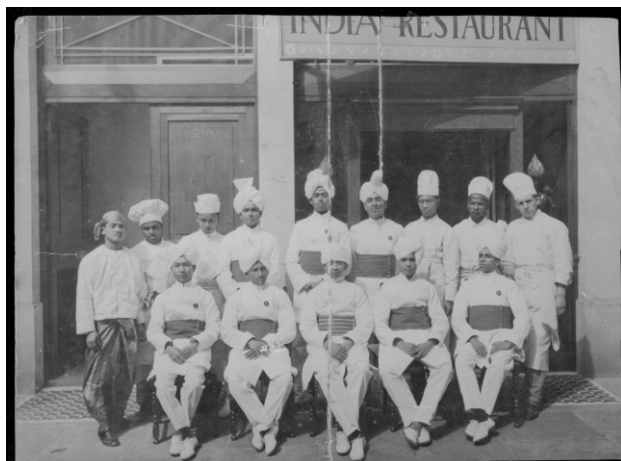
Sir Harry and Lady Britain gave luncheons on Wednesday and yesterday at Cowley Street, Westminster. Among those who accepted invitations were:

the Turkish Ambassador and Mme. Okyar, the Greek Minister and Mme. Simopoulos, the Estonian Minister Mme. Schmidt, Mme. Zarine, the Iraqi Minister, Mr. Little, Lord McGowan, the Marchioness of



H.H. The Maharaja of Cooch Bihar

Maharaj of Cooch-Bihar  
Luncheon



1926 group picture of  
Veeraswamy Restaurant staff



**Namita Panjabi and Ranjit Mathrani**  
current co-owners of Veeraswamy since 1996

Namita Panjabi and Ranjit Mathrani acquired Veeraswamy in 1996 and soon after refurbished the restaurant, as a contemporary Indian restaurant. The change into a very modern Indian restaurant with a fresh take on an original Indian menu was not without its takers. Andrew Lloyd Webber wrote a story on it on the back page of the Sunday Telegraph, Charles Campion praised it and Time Out gave it the Best Indian Restaurant award citing. The menu at that time introduced the moilee sauce, with mussels, like an Indian moules marinière, and appam (hoppers) with chicken stew, both favourite dishes Kerala – Namita Panjabi spent considerable time in Kerala working with cooks 'housewives there who had excellent tables in their sprawling garden homes and spice gardens.



In 2003 Veeraswamy was invited to supply food on Air India flights out of London for the First and Business Class. In 2005 the restaurant was restored to capture the history of the original Veeraswamy in spirit and décor. The inspiration was the ebullience of Art Nouveau of the 1920's and the Maharajas Palaces in India which were lavishly decorated in the early part of the twentieth century. With handwoven floral carpets, glass paintings of Rajasthan and East India Company Bengal, Kalighat paintings of the 1920's, Veeraswamy sprang again into life. And has continued in the same spirit and style for the last 11 years.

The cuisine at Veeraswamy since then has combined classical dishes of India along with a range of contemporary and innovative Indian food. In 2008 Veeraswamy Chefs were requested to come and cook food for a function hosted by the Queen at Buckingham Palace, the first time an outside caterer was asked to do so for any cuisine. Like Sir William Steward, the present owners, along with Camellia Panjabi, a Director of the owning Company, have also travelled extensively the length and breadth of India in order to procure relevant artefacts, culinary staff and to research the traditional recipes in order to present the classical and contemporary regional cuisines of India.

The current menu celebrating 99 years in 2025 presents some interesting Royal Indian dishes as well as a selection of favourite dishes over the years. Particular attention has been paid to present some rare and outstanding dishes from the legendary kitchens of the Nizam of the Hyderabad, the hometown of Edward Palmer and cuisines he so loved as served in the homes of his forefathers. The chef of Veeraswamy was sent to Hyderabad to live in the home of one of the aristocratic courtier families who had been close to the Nizam family. And from there arose the inclusion of the famous Hyderabad dopiazas, which were traditionally made with local lime, or oranges or plum, and the true Hyderabad biryani.

Along with RULES and WILTONS, Veeraswamy is among the three oldest restaurant institutions of London. It is perhaps the oldest Indian restaurant in the world, as there is no record in India of an Indian restaurant earlier than the 1940s.

The name of the owning company is MW Eat, and other fine-dining Indian restaurants in the group are Chutney Mary and Amaya in London.

Veeraswamy is the sixth oldest shop tenant of Regent Street, the older ones include Liberty's and Hamleys.





VEERASWAMY ADVERTISEMENT  
1926

THE TIMES, TUESDAY, MARCH 16, 1926

**Visit  
Veerasawmy's**

for Clean Indian and  
English Food, Good Wines,  
and Oriental Coffee

**T O - D A Y I S  
O P E N I N G D A Y**

Reserve your tables by telephone.  
Regent 2939

**VEERASAWMY'S  
INDIA RESTAURANT  
99 REGENT STREET LONDON W.1**

*Entrance in St. James Street. Near Piccadilly Circus*





## VEERASWAMY ADVERTISEMENT 1952

8

LONDON DAILY MAIL ATLANTIC EDITION

### V.I.R

#### VISIT INDIA IN LONDON

Society's Most  
Fashionable . .  
Rendezvous . .

In Regent Street there is a restaurant which is different from all others. It is the India Restaurant. Behind the hard stone face which hides it from prosaic London this romantic corner of the East bathes in the cool warmth of sunshine as on India's Northern Hills.

Within the Eastern Palace there are five salons. In every room and vestibule, flowers and palms add a final touch of beauty to a scene than which there is none more wonderful in this great city.

In spacious model kitchens famous Indian chefs, trained in the regal palaces of the East, vie with Western chefs of high repute, whose dishes many a Parisian epicure has praised above all others, whilst Rajahs and nobility from India compete with Anglo-Indians in praise of the piquant and delightful dishes of the East. "Nowhere," says a famous epicure, "can such delightful food and fruit and wine be found." Perfect cuisine is served perfectly in London's India.



Here you will meet well-known De Silva, the head butler, a widely travelled man who has served in the households of the aristocracy of five nations.

Regent India's Varna from the Palaces of the East, Big Ali (Ali Mahomed, his name), once a naval steward of renown—all these, with one hundred other native Indians.

Your Indian servant and your butler are by your side at your sign. As you order, silently, swiftly, courteously you are served. The company you keep is eminent. The hour or so, or less, which you may spend there, passes into treasured memory, only to be forgotten as later visits merge the thoughts of pleasant Indian hours.

Will you not visit London's India? Call the first day you are in London, inspect the Salons and the spotless model kitchens, choose your table and select your menu. Or telephone to Regent 2939. The Chuprassi will attend to your wishes instantly.

Visitors to London may have a table reserved for the duration of their stay.

**VEERASAWMY'S  
INDIA  
RESTAURANT**

"The finest Restaurant in London"  
99, REGENT STREET, W.1.  
The entrance is under the archway of  
Swallow Street near Piccadilly Circus

#### 50 PER CENT. DIVIDEND FOR HONESTY.

##### Theatre Fireman and a U.S. Visitor.

Two people had a pleasant surprise at the Adelphi Theatre, London, recently. One was an American gentleman staying at the Carlton Hotel, and the other an honest fireman named Blake.

It arose in this way. Fireman Blake, going his rounds after the performance of "Clowns in Clover," found a £50 note in the stalls. He handed it over to the management in the usual way.

Later the American gentleman called at the theatre, announced that he had lost £50, and asked if by any chance he had left it there.

He was able to give the number, and was so delighted when the note was handed to him that he insisted on going "fifty-fifty" with the fireman. Blake found the £25 waiting for him when he came on duty.

#### COLOURED £1 BANK NOTES.

##### Printing a Million a Day at the Bank of England.

Although the actual date when the new Bank of England £1 and 10s. notes—which will take the place of Treasury notes—will be issued has not been decided, preparations are already well forward, and it is to be not later than March 31st next.

For many weeks past the new Bank of England notes have been printed at the rate of over a million a day at the printing department of the Bank in Old Street, London, and have been transferred to the Bank's strong rooms to await the "appointed day."

Nearly 400,000,000 new notes have been ordered, and of these over half are ready for issue. A £1 Bank of England note will be a novelty to the oldest person in the country. It will be no innovation, however, since from 1787 until 1826 the Bank issued both £1 and £2 notes.

The old £1 bank-notes were of the same size and design as the present £5 notes and were printed in black. The new notes are the same size as the present Treasury notes and are printed in colour.

#### WHY THE IRON DUKE HAD A "LOVELY" FUNERAL.

##### Unconscious Humour in the Classroom.

New examples of the unconscious humour of schoolboys are to be found in Mr. H. Cecil Hunt's "Howlers" (Benn, 1s. 6d.).

Mr. Hunt divides his collection into sections. The Biblical section contains a sample of the working of the common-sense practical mind: "What is the outward and visible sign or form in Baptism?—The baby."

Sometimes wisdom from the mouths of babes takes a form that will please the cynic. For example:

Political economy is the science which teaches us to get the greatest benefit with the least possible amount of honest labour.

They gave the Duke of Wellington a lovely funeral. It took six men to carry the beer.

What is the difference between a window and a widow?—You can see through a window.

## "I'd rather have a Chesterfield"



### Mild enough for anybody . . . and yet they Satisfy\*

\*WHEN we sign our name to a statement in an advertisement, we mean just that. To us, signing an advertisement is in no way different from signing a contract.

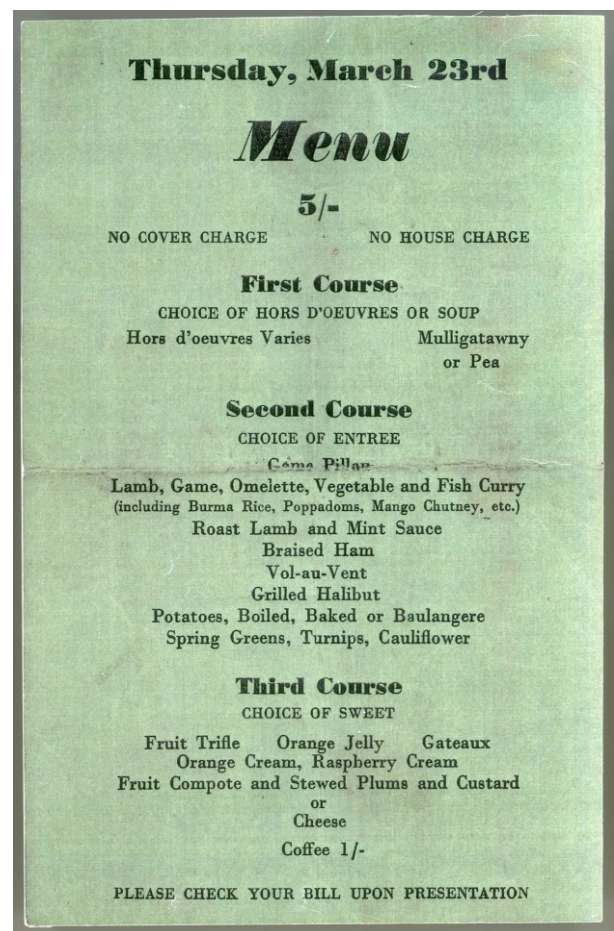
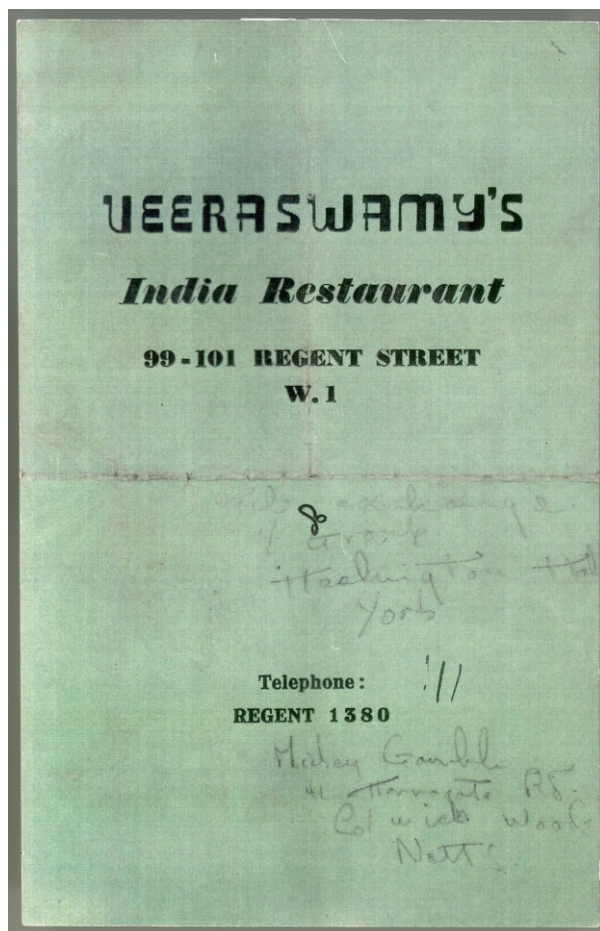
There is no double meaning, no half-truth, no false note in our statement that Chesterfield Cigarettes are mild enough for anybody—and yet they satisfy.

*Legend only, not tobacco.*





## VEERASWAMY MENU DURING THE WAR







## VEERASWAMY MENU JUST AFTER THE WAR IN 1945

For the convenience of theatre-goers this Restaurant will remain open until 11.30 p.m. Sundays 10.30 p.m.

THEATRE SERVICE—See overleaf

**VEERASWAMY'S  
INDIA RESTAURANT**

**Friday,  
16th Nov. 1945**

*Menu*  
**5/-**

NO HOUSE CHARGE

NO COVER CHARGE

OPEN ON SUNDAYS

### **First Course**

CHOICE OF **HORS D'ŒUVRES OR SOUP**:—Hors d'œuvres Varies (Various Hors d'œuvres.) Creme de Celeri, Mulligatawny, Consomme (Cream of Celery Soup, Curry Soup or Clear Soup)

### **Second Course**

CHOICE OF **CURRY**:—Lamb, Lobster, Game, Rabbit or Vegetable Curry  
(including Mango Chutney, etc.)

**ENTREE**:—Mayonnaise d'Homard (Lobster Mayonnaise)  
Coquille St. Jacques (Scallops and Cream Sauce)  
Poulet de Grain Roti (Roast Chicken and Bread Sauce)  
Salmi de Gibier (Salmi of Game)  
Civet de Lievre Bourignonne (Jugged Hare)  
Legumes:—Chouxfleur a la Creme, Choux Verts, Epinards en Branche,  
Choux de Bruxelles (Cauliflower with Cream Sauce, Cabbage, Leaf  
Spinach, Brussels Sprouts)  
Pommes:—Florentine, Dore ou Nature (Creamed Potatoes with Spinach,  
Roast or Boiled Potatoes)

**BUFFET**:—Le Viandes Froid et Salade (Cold Meats and Salad)

### **Third Course**

CHOICE OF **SWEET**:—Flan des Fruits, Pouding Diplome, Compote de Fruit, Trifle  
au Madere, Glace de Vanille (Fruit Flan, Cabinet Pudding, Fruit Salad,  
Sherry Trifle, Vanilla Ice)

ou Fromage et Celeri (Cheese and Celery)  
Cafe (Coffee) 1/-

**Weather Service. To-day's Forecast.**

Much colder, bright periods.  
Further outlook: Fair generally.

Please check your  
bill upon  
presentation

All communications, complaints or suggestions should be  
made in writing to the Managing Director

BERNARD WALL







## VEERASWAMY THEATRE SERVICE

### Veeraswamy's Theatre Service

**ADELPHI.** Tem. 7611 6.30 Tues. Sat. 2.15  
**WEBSTER BOOTH, ANNE ZIEGLER** in  
**SWEET YESTERDAY**, a Musical Romance  
*Critic:* "The success 'Sweet yesterday' is likely to enjoy will be due almost entirely to music and the fine performance of it." Philip Page, *Daily Mail*.

**ALDWYCH.** Tem. 6404 6.30 W. S. 2.30  
**THE HASTY HEART** MARGARETTA SCOTT, FRANK LEIGHTON  
*Critic:* "The laughs and the tears" *Daily Express*.

**AMBASSADORS.** Tem. 1171 6.15 Wed. Sat. 2.30  
**H. GINGOLD H. KENDALL**  
**SWEETER AND LOWER**  
*Critic:* "Three years old, still delightfully malicious." *The Recorder*.

**APOLLO.** Ger. 2663 6.45 W. & S. 2.30  
Noel Coward's **PRIVATE LIVES**  
**JOHN CLEMENTS, KAY HAMMOND**  
*Critic:* "Irresistible fun." *E. News*.

**CAMBRIDGE.** Tem. 6056  
**A NIGHT IN VENICE** 6.45 Thurs. Sat. 2.30 VICTORIA CAMPBELL, HENRY WENDON  
*Critic:* "Now in its second year, which shows that London still loves good singing and a production that has style." *The Recorder*.

**COLISEUM, Char. X.** Tem. 0101 2.30 6.30 Mon. Wed. Thurs. Sat. 2.30  
**THE NIGHT & THE MUSIC** VIC OLIVER  
*Critic:* "Champagne of revue." *Star*.

**COMEDY.** Whi. 2578  
**GEORGE GEE** in  
**SEE HOW THEY RUN** 6.45 Mat. Tu. 2.45 Sat. 5.15 7.45

*Critic:* "It really is absurdly, ecstatically funny." *Evening News*.

**CRITERION** Evgs. 6.30 Sat., Tues. 2.30  
**EDITH EVANS** in **THE RIVALS**  
*Critic:* "Many delights." *The Star*.

**DUCHESS.** Tem. 8243 6.30 W. S. 2.30  
Noel Coward's **BLITHE SPIRIT** 5th Year  
**PENELOPE WARD, JOYCE CAREY**  
**NICHOLAS PHIPPS**

*Critic:* "Delightful story about two wives who return as spirits to their husband." *Evening News*.

**DUKE OF YORK'S.** Tem. 5122 6.30  
**IS YOUR HONEYMOON REALLY NECESSARY?** Ralph Lynn, Elsie Randolph  
*Critic:* "Amusing farce." *Daily Mail*.

**GARRICK.** Tem. 4601 6.15 Weds. & Sats. 2.30  
**ROBERTSON HARE, ALFRED DRAYTON**  
**MADAME LOUISE**

*Critic:* "Apotheosis of English farce." *Evening News*.

**GLOBE.** Ger. 1592 6.30 Wed., Sats. 2.30  
Rattigan's **WHILE THE SUN SHINES**  
**HUGH McDERMOTT, HUGH WAKEFIELD**  
*Critic:* "Joyous fooling" *D. Mail*

**HAYMARKET.** Whi. 9832 6.45 W. S. 2.30  
**LADY WINDERMERE'S FAN**  
**ISABEL JEANS, DOROTHY HYSON**  
*Critic:* "Joyous indeed." *Daily Mail*.

**HIPPODROME.** Ger. 3272 6.15 Wed. Sat. 2.15  
**IVOR NOVELLO** in **PERCHANCE TO DREAM**

*Critic:* "Mr. Novello in his most romantic mood." *News Chronicle*.

**HIS MAJESTY'S.** Whi. 6606 6.30 W, Th. S. 2.30  
**ARTHUR ASKEY** with **EVELYN DALL** in **FOLLOW THE GIRLS**

*Critic:* "A merry musical show, justifying the equally noisy delight of the audience." *Daily Mail*.

**LYRIC.** Ger. 3686 6.30. Mats. Weds. Sats. 2.30  
**JOHN MILLS, MARY MORRIS** in  
**DUET FOR TWO HANDS**

*Critic:* "A ghost story." *N. Chronicle*.

**NEW. OLD VIC COMPANY.** Tonight 6.30  
**HENRY V., PART I. UNCLE VANYA**  
Nov. 13, 16, 27, Dec. 1.

*Critic:* "The Old Vic Company owe much of their success to their splendid team spirit." *The Veeraswamy Showman*.

**PALACE.** Ger. 6834 6.30 Wed., Sat. 2.15  
**GAY ROSALINDA,**

**RUTH NAYLOR, RICHARD DOLMAN**  
Conductor **RICHARD TAUBER**  
*Critic:* "Verve and vitality" *E. News*.

**PALLADIUM.** Ger. 7373 Daily 2.30 & 6.20  
**HAPPY AND GLORIOUS** with **TOMMY TRINDER**

*Critic:* "Mr. Trinder . . . the slick answer, the stunning retort." *E. News*.

**PHOENIX.** Tem. 8611 Evgs. 6.30 Sat., Wed. 2.30  
**A BELL FOR ADANO**  
**ROBERT BEATTY, JEFFIE EVANS**

*Critic:* "The book, film and play . . . without reservation I consider the play far and away the best of them." *D. Sketch*.

**PICCADILLY.** Ger. 4506 6.45 W. & S.  
Noel Coward's **SIGN NO MORE**  
**CYRIL RITCHARD, MADGE ELLIOTT**

*Critic:* "Music and spectacle rather than wit." *Daily Mail*.

**PLAYHOUSE.** Whi. 7774 6.30 Thurs., Sats. 2.30  
**SOPHIE STEWART, RICHARD BIRD** in **LADY FROM EDINBURGH**

*Critic:* "Pleasant a domestic comedy as you could wish to see" *Telegraph*.

**PRINCE OF WALES.** Whi. 8681 2.30 & 6.30  
Tom Arnold's Revue **FINE FEATHERS** with **JACK BUCHANAN**

*Critic:* "I do not doubt the public will flock to see what is primarily a dress show—and a good one." *Daily Mail*

**PRINCES.** Tem. 6596 6.30 W., S. 2.30  
**J. Waller's MERRIE ENGLAND.** HEDDLE NASH, LINDA GRAY, DENNIS NOBLE

*Critic:* "Production of great splendour and enchantment." *Daily Express*.

**ST. JAMES'S.** Whi. 3903 6.30 Wed. Sat. 2.30  
**VALERIE TAYLOR, EMLYN WILLIAMS** in **THE WIND OF HEAVEN**

*Critic:* "Very good." *Evening News*.

**SAVILLE.** Tem. 4011 6.30 Sat. 2.30  
**BIG BOY FRED EMNEY, RICHARD HEARNE, CAROL RAYE**

*Critic:* "Mr. Emney, fat, cynical and witty." *D. Mail*.

**SAVOY.** Tem. 8888 6.30 Wed., Sat. 2.30  
**THE FIRST GENTLEMAN**  
**ROBERT MORLEY & WENDY HILLER**

*Critic:* "Rich comedy." *Daily Mail*.

**STRAND.** Tem. 2660 6.30 Th. Sat. 2.30  
**ARSENIC AND OLD LACE**  
**LILIAN BRAITHWAITE, MARY JERROLD, NAUNTON WAYNE**

*Critic:* "Admirably devised on the taste for crime stories." *Evening News*.

**VAUDEVILLE.** Tem. 4871 6.30 Mats. Tues. Sat. 2.30  
**FAY COMPTON** in  
**NO MEDALS**

*Critic:* "Witty" *Daily Mail*

**WESTMINSTER.** Vic. 0283 Evgs. (ex. Mon.) 6.30 Wed. Th. & Sat. 2.30  
**ROBERT DONAT** in **"THE CURE FOR LOVE"** by Greenwood

*Critic:* "Fun there is in plenty." Philip Page, *Daily Mail*.

**WINTER GARDEN.** Hol. 8881 Evgs. 6.30 (1st Mat. Tues. 2.30)  
**YOUNG MRS. BARRINGTON** with All-Star Cast.

*Critic:* "Sure of its welcome . . . demobilisation play." *Daily Telegraph*.

**WYNDHAM'S.** 6.40 Th. & Sat. 2.30  
**CLIVE BROOK** in **THE YEARS BETWEEN**  
by Daphne du Maurier

*Critic:* "The wine is old, but put into a bright new bottle and decanted very skilfully." *Stephen Williams, E. News*.

COPYRIGHT





## VEERASWAMY MENU 1947

For the convenience of Theatre-goers  
this Restaurant will remain  
open until 11.30 p.m.  
Sundays 10.30 p.m.



Theatre and Cinema  
Service—see overleaf.



### VEERASWAMY'S

INDIA RESTAURANT

99-101 REGENT STREET and 20 SWALLOW STREET • LONDON • W.1  
Telephones: REGENT 1401-2-3

PATRONS MAY SELECT  
ITEMS FROM BOTH  
BILLS OF FARE

## MENU

NO HOUSE  
CHARGE

### 5/- EUROPEAN FARE

#### 5/- INDIAN FARE

Mulligatawny Soup

Curried Fish  
(Mach. Ka Salan)

Minced Beef Curry

(Khima Salan)

Curried Lamb

(Khost Ka Salan)

Vegetable Curry

(Tarkari Ka Salan)

Khur Gosh Ka Salan

(Curried Rabbit)

Madras Chicken Curry

(Murgi Ka Gosht)

Sambals

Paratta

CHOICE OF SWEETS

#### FIRST COURSE

Hors d'Oeuvre

Cream of Carrots

#### SECOND COURSE

Fillet of Coa with Parsley Sauce

Roast Goose with Apple Sauce and Stuffing

Casserole of Chicken with Tomatoes

Roast Lamb, Mint Sauce

Cold Meat :- Brisket of Beef, Corn Beef, Goose. Salad.

Roast or Boiled Potatoes

Vegetable Marrow Provencale, Runner Beans, Cabbage

#### THIRD COURSE

Vanilla Ice English Trifle

Apple Pie and Cream

or Cheese

Coffee 1/-

#### TEA

Pot of Tea 9d. Iced Drinks 9d.  
Toasted Tea Cakes 4d.

Assorted Sandwiches 9d. per person  
Sardine, Lettuce, Fish, Egg & Cress,  
Cucumber

Brown or White Bread and Butter  
with Jam 9d.

Home Made Cakes 4d.

Ice Cream 6d.

SET TEA 2/6

### WINE LIST

Red or White Wine ... Per Glass  
3/6, 4/-, 4/6

Per Bott.  
Pavillon de la Rose ... 20/6  
St. Emilion ... 23/6  
Chat. Coullac ... 1944 34/-  
Chat. de Ricard ... 1937 34/-  
Medoc ... 1936 32/6  
Margaux ... 1924 35/-  
Pomerol ... 1940 34/-  
Chianti Red ... 28/6  
Bordeaux Vieux ... 22/6  
Graves ... 20/

Beaune ... Per Bott  
1943 20/6

Bollinger ... N.V. 50/-  
George Goulet ... 1941 55/-  
Moet Chandon ... 1937 59/-  
G. H. Mumm Cordon Rouge ... 1937 59/-  
Veuve Clicquot ... 1934 59/-

Per Glass  
Amontillado Sherry ... 3/6  
Madeira ... 3/6  
VEERASWAMY'S SPECIAL ... 3/6

Per Glass  
Gin and Dubonnet ... 3/6  
Pimm's No. 1 ... 5/-  
Fine Old Tawny Port Vintage 1908 ... 5/6  
Three Star Brandy ... 5/-  
Liqueur Brandy ... 6/6  
Genuine French Liqueurs ... 6/-

Rum ... 2/6  
Cider Cup for one ... 4/-  
Cider Cup for two ... 7/6

Genuine Havana Cigars 8/6  
Desti Cigarettes Virginia 5/9 for 25

Tuesday, September 30th, 1947

★ Weather Forecast—

Mainly bright, rather cold, night frost.

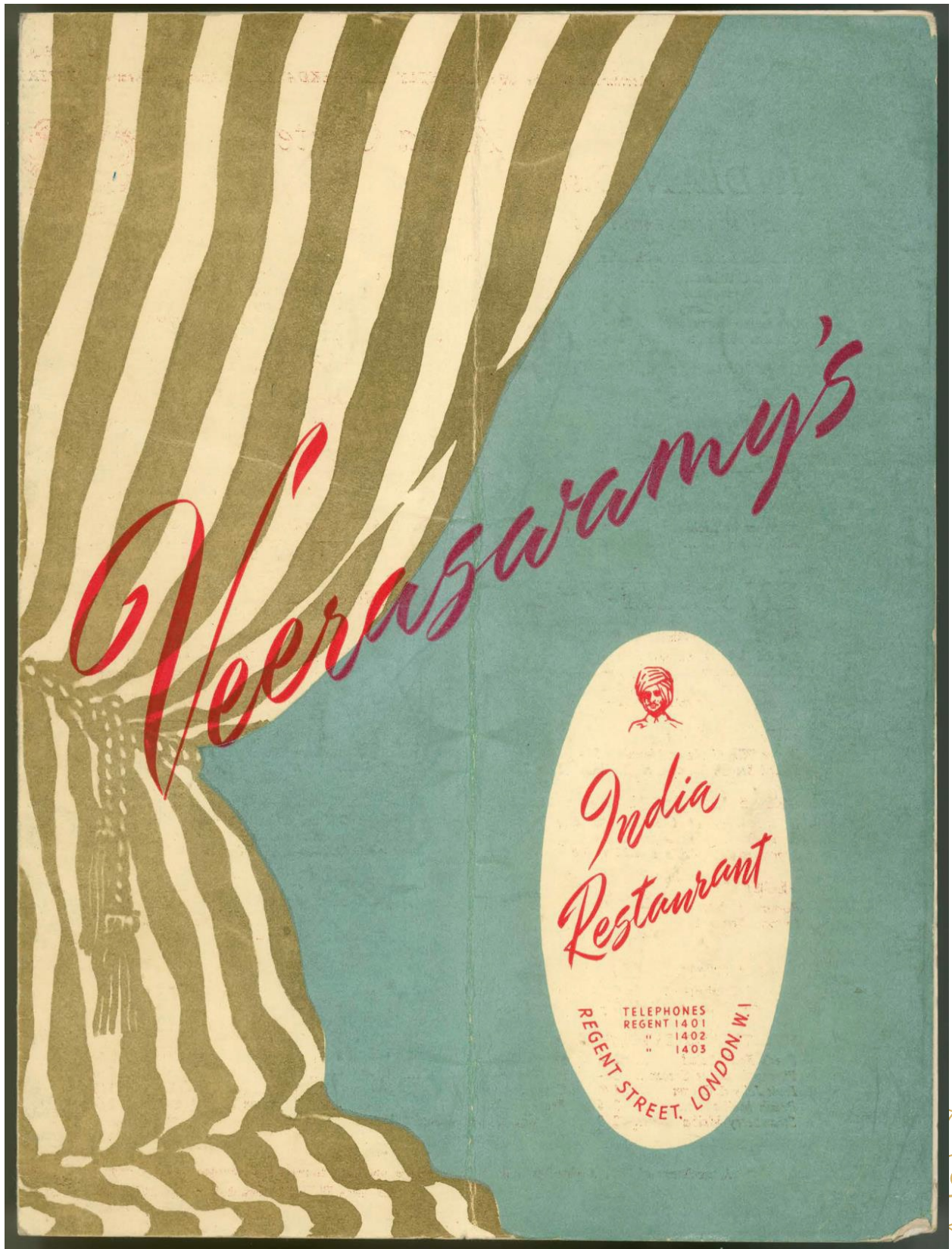
IF YOU ARE IN ANY WAY DISSATISFIED WITH THE MEAL  
PROVIDED OR SERVICE GIVEN, PLEASE ASK FOR THE MANAGER  
WHO WILL GIVE YOU HIS PERSONAL ATTENTION AT ALL TIMES

PLEASE CHECK YOUR BILL UPON  
PRESENTATION, AND HELP TO  
ENSURE AVOIDANCE OF ERRORS.





VEERASWAMY MENU  
1952







# VEERASWAMY MENU

## 1952

NO CHEQUES ACCEPTED

This Restaurant will be OPEN NIGHTLY ON WEEKDAYS for "After the Theatre" SUPPERS until 12 MIDNIGHT.

OPEN SUNDAYS.

LUNCH 12.30-2.30.

DINNER 6.30-10.

### A La Carte



#### INDIAN Dishes

SOUP: MULLIGATAWNY 1/6

CURRIES: Served with Rice, Mango Chutney and Sambals:-

Madras Chicken...	5/6	Prawn Curry ...	6/6	Chicken Korma ...	5/6
Ceylon Chicken...	5/6	Egg Korma ...	4/-	Chicken Dhopiaze ...	7/-
Dry Chicken Curry ...	5/6	Dahl Curry ...	3/6	Lobster Curry ...	7/6
Dry Lamb Curry ...	5/-	Vegetable ...	3/6	Chicken Khabab 6/- (to order 20 min.)	7/-
Chicken Pillau (to order) 6/6		Tika Khabab 4/6 (to order 20 min.)		Chicken Vindaloo ...	7/-
Dry Vegetable Curry (Bhoji) 4/-		Bendi Ka Salun ...		Shami Khabab 4/6 (to order 20 min.)	7/-
Chicken Briani (to order) 7/-		(Lady's Fingers) ...	4/6	Chicken Malay ...	7/-

#### INDIAN BREAD

Dahl Purée (10 to 15 mins.) 1/-	
Chappati ...	6d.
Dahl Paratha ...	1/6
Aloo Paratha ...	1/6
Paratha ...	1/-

#### SAVOURIES

Bhagia ...	1/6
Samusu (Vegetable/Meat) 1/6	

#### RELISHES

Lime Pickle ...	1/-
Bombay Duck ...	1/-
Poppadums ...	6d.

#### SWEETS

Mangoes or Lichi ...	2/6	Jellabi 1/6	Guava 2/6	Golab Jamun 1/6	Bhundi 1/6
Rangolias ...	1/6	Indian Fruit Salad ...	3/6	Ghaja Ka Hulwa 1/6	Coffee 1/-

#### ENGLISH-FRENCH Dishes

##### HORS D'ŒUVRES AND SOUPS

Special Hors D'Œuvres... 3/6	Melon ... 3/6	Spaghetti Bolognese ... 2/6
Smoked Salmon ... 5/-	Grape Fruit ... 1/6	Blanquettes (Whitebait)... 3/6
Fate Maison ... 2/6	Pineapple Juice ... 1/6	Real Turtle Soup ... 2/6
Consomme Gelée en Tasse 2/-	Prawn or Lobster Cocktail 3/6	Tomato Soup ... 2/-

##### FISH

Dover Sole, Grille or Meuniere 5/-		Lobster, Mornay or Cardinal ... 7/6
Boiled Scotch Salmon, Hollandaise Sauce 7/-	Sole Colbert 5/6	

##### GRILLS AND ENTREES (10 to 20 mins.)

Grilled Wing of Chicken and Ham 6/6	Rumpsteak Maitre D'Hotel 6/6	Omelette Variees 4/6
Roast Duck & Apple Sauce 7/6	Lamb Chops & Tomatoes 5/6	Roast Chicken & Game Chips 4/6
Supremes de Volaille a la Kiev 10/6	Veeraswamy's Mixed Grill 7/6	Grilled Pork Chop 4/6
		Filet Mignon 8/6

##### VEGETABLES

Pommes: Nature ...	Purée ...	Saute ...	Frites ...	Allumette ...	Chateau 1/-
French Beans 1/6	Spinach a la Creme 1/6	Cauliflower au Gratin 1/6	Grilled Tomatoes 1/6		
	Garden Peas 1/6	Braised Onions 1/6	Mixed Salad 2/6		

##### COLD BUFFET

Wing of Chicken & Salad 6/6	Ham and Salad ... 5/-	Fresh 1/2-Lobster from 6/-
Leg of Chicken & Salad 6/-	Crab Salad ...	Fresh Scotch Salmon and Salad 7/-

##### SWEETS AND SAVOURIES

Fresh Fruit Salad ... 2/6	Sherry Trifle and Cream 1/6	Canape Diane ... 2/-
Pineapple & Ice Cream ... 3/-	Ice Cream ... 1/-	Welsh Rarebit ... 1/6
Fruit Jelly & Cream ... 1/6	Crepe Suzette ... 5/-	Sardines on Toast ... 1/6
Peach Melba ... 2/6	Fresh Fruit ...	Mushrooms on Toast ... 2/-
Strawberry Melba ... 2/9	Cheese and Biscuits 1/-	Coffee 1/-

### Table d'Hote

FRIDAY, 4th JULY

#### Indian 6/6

#### English-French 6/6

Mulligatawny Soup	Grapefruit	Hors D'Œuvres Variees
Tarkari Ka Salan (Vegetable Curry)	Spaghetti Bolognese	Potage Minestrone
Dahl Ka Salan (Dahl Curry)	Grilled Dover Sole & Lemon	Lobster Pilaff Orientale
Murgi Ka Salan (Madras Chicken Curry)	Roast Chicken Garni	Beef Olives
Anda Ka Salan (Egg Curry)	Loin of Pork, Apple Sauce	Omelette Variees
Poorin Ka Salan (Prawn Curry)	Vol au Vent Princesse	Roast, Sauté, New Potatoes
(All Curries Served with Rice, Mango Chutney & Sambals)	Fresh Beans Garden Peas Creamed Spinach Cauliflower	COLD BUFFET
	Crab Salad	Chicken and Salad
	Ham and Salad	Fresh Scotch Salmon and Fresh Salad
	Cold Meat & Salad or Lobster Salad	
	Fruit Jelly	Coupe Royale
	Raspberry Melba	Meringue Glace
	Cheese & Biscuits	Assorted Ice Cream
	Coffee 1/-	

CUSTOMERS MAY SELECT ITEMS FROM EITHER OF THESE MENUS.

### Wine List

RED or WHITE WINE	3/6	Per Glass	CHAMPAGNES	Bot. 1/2-Bott. 1/2-Bott.
RED WINES	Per Bott.	1/2-Bott.	Chas. Heidsieck N.V. ...	13/6
Medoc Superior, 1947 ...	16/-	8/6	Cordon Rouge G. H. Mumm N.V. 45/-	23/-
Margaux, 1947 ...	19/6	10/-	Heidsieck Dry Monopole N.V. 45/-	23/-
Beaune, 1947 ...	22/-	11/6	Heidsieck Dry Monopole, 1945 50/-	25/6
Pommard, 1947 ...	23/-	12/-	Louis Roederer N.V. ...	45/-
WHITE WINES	Per Bott.	1/2-Bott.	Louis Roederer, 1943 ...	47/6
Graves "La Reine," 1947 ...	18/6	9/6	Louis Roederer, 1945 ...	50/-
Barac, 1945 ...	22/-	11/6	Mercier et Cie, 1942 ...	50/-
Chablis, 1947 ...	22/-	11/6	Mor et Chandon, 1945 ...	50/-
Sauterne La Flora Blanche ...	24/-	12/6	Mor et Chandon N.V. ...	45/-
Sauterne La Marquise, 1947 ...	22/-	11/6	Pommery & Greno N.V. ...	45/-
Haute Sauterne (Ch-du-Pick), 1947 ...	23/-	12/-	Pommery & Greno, 1945 ...	50/-
Liébfraunlich, 1947 ...	23/-	12/-	Perrier Jouet N.V. ...	45/-
Oppenheimer Goldberg, 1947 ...	23/-	12/-	PORTS, LIQUEURS, Etc.	Per Glass
Rudesheimer Schlossberg, 1949 ...	25/6	13/-	Fine Old Tawny Port ...	3/6
Niersteiner Spatlese, 1947 ...	28/6	14/6	Clubland White Port ...	3/6
Bernkasteler Roenberger, 1949 ...	23/-	12/6	French Liqueurs ...	4/6
Golden Quinta Sparkling Moselle ...	35/-	18/-	Liqueur Brandy ...	4/- and 5/6
Fruit Cup ...	3/6	6/6	Macanudo (Jamaica) ...	4/6
Cider Cup ...	4/-	7/6	Panatellas ...	2/6
			La Corona (Havana) ...	12/6

A surcharge of 10% is added to bills. (This charge is necessary to meet the increased cost of payments to Staff which became compulsory under the Catering Wages Act. The whole amount collected is allocated for this purpose.)

All GRATUITIES awarded to the Staff are POOLED AND SHARED by all those contributing service to our Patrons.





# VEERASWAMY MENU

## FIRST RECORD OF TANDOORI FOOD- 1959

### WINE LIST

	Vintage	Bott.	1-Bott.
<b>BORDEAUX RED</b>			
1. MEDOC	1955	19/6	11/-
2. MARGAUX	1955	22/-	12/-
3. ST. ESTEPHE	1953	24/-	12/6
4. CHATEAU BATAILLEY	1955	25/6	13/6
<b>BORDEAUX WHITE</b>			
5. GRAVES LA REINE	1955	24/6	13/-
6. SAUTERNE LA MARQUISE	1955	25/6	13/6
7. BARSAC	1955	26/6	14/-
8. HAUTE SAUTERNE	1955	27/6	14/-
<b>BURGUNDY RED</b>			
9. BEAUJOLAIS	1955	20/6	11/6
10. BEAUNE	1955	24/6	13/-
11. POMMARD (DEINHARD)	1955	26/6	14/-
11A. POMMARD (GEISWEILER)	1955	28/6	15/-
12. CHAMBERTIN	1953	37/6	19/6
13. CLOS DE VOUGEOT	1953	37/6	19/6
<b>BURGUNDY WHITE</b>			
14. POUILLY FUISSE	1955	25/6	13/6
15. CHABLIS	1955	26/6	14/-
16. MEURSULT	1955	29/6	15/6
17. GEISWEILER GRANDE RESERVE	1953	32/6	17/-
<b>ITALIAN WINE</b>			
18. WHITE ORVETTO DRY		27/6	14/6
18A. RED CHIANTI (BERTOLLI)		29/6	15/6
26. LACRIMA CHRISTI		29/6	15/6
<b>HOCKS</b>			
19. OPPENHEIMER	1958	23/6	12/6
20. NIEBSTEINER	1958	24/6	13/-
21. LIEBFRÄUMILCH (SCHMIDT)	1955	25/6	13/6
22. LIEBFRÄUMILCH (DEINHARD)			
HANS CHRISTOF WEIN	1957	32/6	17/6
<b>MOSELLES</b>			
23. PIESPORTER WEG	1957	29/6	15/6
24. BERNCASTELER (DEINHARD)	1957	33/6	17/6
<b>SPARKLING WINES</b>			
28. GANCIA DRY		37/6	19/-
30. SPARKLING WINE (DEINHARD)		40/6	21/-
<b>CHAMPAGNES</b>			
31. G. H. MUMM CORDON ROUGE	N.V.	45/-	23/-
32. LOUIS ROEDERER	1949	55/-	28/6
33. POMMERY GRENO	1952	55/-	28/6
34. MOET & CHANDON	1953	55/-	28/6
35. MOET & CHANDON	N.V.	45/-	23/6
36. CHAS. HEIDSECK	1953	55/-	28/6
37. GEORGES GOULET	N.V.	45/-	23/-

### EN CARAFE

Cards	1-Cards	Per Glass
VIN ROSE	14/6	7/6
VIN BLANC	14/6	7/6
VIN ROUGE	14/6	7/6
HOCK	15/6	8/-

### BRANDIES AND ARMAGNAC

Per Glass	
BRANDY LIQUEUR	5/6
ARMAGNAC	4/6
GRANDE RESERVE	4/6
COURVOISIER XXX	4/-
BRANDY ORDINAIRE	3/6

### PORTS AND LIQUEURS

Per Glass	
FINE OLD TAWNY PORT	4/6
VINTAGE PORT	5/6
LIQUEURS from	3/6

### FRUIT CUP ETC.

Per Dish	
FRUIT CUP	7/6
CIDER CUP	7/6

### VEERASWAMY'S RESTAURANT

99-101, REGENT STREET, LONDON, W.1  
(Entrance in Dowling Street)  
Telephone: REGENT 1421, 1422, 1423

COVER CHARGE 1/6

### A LA CARTE

MINIMUM CHARGE 9/6

## Indian, Pakistani, Ceylonese, Parsee & Malayan Dishes

SOUP	CURRIES	BIRYANIS, PULAO & KEBABS	SWEETS
MULLIGATAWNY SOUP - 2/6	MOGLAI CHICKEN CURRY - 9/6	CHICKEN BIRYANI - 11/6	MANGOES - 2/6
MADRAS CHICKEN CURRY (hot) - 9/6	DELHI CHICKEN CURRY (mild) - 9/6	LAMB BIRYANI - 11/6	LICHEES - 2/6
CEYLON CHICKEN CURRY (hot) - 9/6	MALAY CHICKEN CURRY (hot) - 9/6	CHICKEN PULAO - 10/6	GUAVA - 2/6
LAMB CURRY (medium hot) - 9/6	LAMB & VEGETABLE CURRY (medium) - 9/6	EGG PULAO - 9/-	INDIAN FRUIT SALAD - 3/6
PRAWN CURRY (medium) - 10/6	EGG CURRY (medium) - 6/6	VEGETABLE PULAO - 8/-	JALEBE - 2/-
FISH CURRY (medium) - 8/6	VEGETABLE CURRY (medium) - 6/6	PEAS PULAO - 6/6	GUJARATI JAMUN - 1/6
DRY VEGETABLE CURRY (medium) - 6/6	PRINJALS CURRY (medium) - 5/6	CHICKEN TANDOORI - 10/6	RASGULLA - 2/6
BHENDI CURRY (Ladies Fingers) - 6/6	DAHL CURRY (medium) - 3/6	CHICKEN TANDOORI (15-20 minutes) - 10/6	BURFI - 2/6
	1-DAHL CURRY (medium) - 2/-		FIRNIE - 2/6

### English-French Dishes

HORS D'OEUVRES & SOUPS	FISH & OMEULETTES	GRILLS & ENTREES	VEGETABLES	SWEETS
Hors d'Oeuvre Special - 4/6	Grilled Dover Sole - 8/-	Roast Turkey Chicken - 8/6	Pommes Frites ou Saute - 1/6	Fresh Fruit Salad - 3/6
Escargots Bourgeois (Small) - 1/6	Dover Sole Maitre - 8/6	Grilled Chicken & Ham - 9/6	Pommes Risi ou Nature - 1/6	Fruit Trifle - 2/6
Oysters - 1 dot 10/6	Sole Colbert or Maitre - 8/6	Chicken Brequette - 8/6	Pommes Aligot - 2/6	Goupe Jacques - 3/6
Pate Maison - 3/6	Scampi Fried or Maitre - 8/6	Supreme de Volaille - 9/6	Crepe Spinal - 1/6	Ice Cream - 1/6
Egg Mayonnaise - 4/6	Omelette au Choix - 5/-	Entree Steak Bordelaise - 9/6	Grilled Tomatoes - 1/6	Strawberry Melba - 3/6
Prawn Cocktail - 5/-		Chicken Maryland - 13/6	French Beans & Garden Peas - 2/-	Pineapple Melba - 3/6
Salad Nicoise - 3/6		Steak Diane - 12/6	Fresh Green salad or Panache - 2/6	Fruit Jelly & Cream - 2/-
Perked Shrimps - 4/6		Grilled Foremost Steak - 9/6		Crepe Suzette per person 7/6 (Minimum 2 persons)
Consommé Nature - 2/6		Filet Steak - 12/6		Crepe Caramel - 2/6
Beef Tenderloin - 4/6		Roast Turkey - 13/6		Meringue Glaze au Chantilly 3/6
Real Turtle Soup - 4/6		Lamb Chop - 7/6		
Smoked Salmon - 6/6		Mixed Grill - 12/6		
		Escalope Hollandaise - 10/6		

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HORS D'OEUVRES & SOUPS	FISH & OMEULETTES	GRILLS & ENTREES	VEGETABLES	SWEETS
Hors d'Oeuvre				





## VEERASWAMY ADVERTISEMENT 2016

### CELEBRATING 90 YEARS OF SERVING LONDON THE FINEST INDIAN FOOD



1926



Veeraswamy today

#### ON ARRIVING IN LONDON

please telephone Regent 2939 and reserve your table at Veeraswamy's, the luxurious India Restaurant.

The delight of your visit will be doubled if after seeing London, you can, by passing through the doors of the India Restaurant, be transplanted into another world—a world of Indian charm, beauty and luxury.

**VEERASWAMY'S  
INDIA  
RESTAURANT**  
99, Regent Street, W.1.  
*The Entrance is under the archway of  
Swinton Street, Near Piccadilly Circus.*

Veeraswamy Advert 1929



Opening Day Advert 1926



1950s

Set in the heart of one of the world's most glamorous cities, you will find hidden away a secret palace to Indian food for 90 years. Inspired menus and unique dishes, from across the continent, are awaiting your indulgence.

Come and celebrate with us an extraordinary year where we will be acknowledged for our rightful place as London's oldest Indian restaurant having, as with her royal highness, achieved a momentous 90 year service.



VEERASWAMY

[www.veeraswamy.com](http://www.veeraswamy.com)

1926 2016



Tel: 020 7734 1401





## VEERASWAMY – INTERIOR PHOTOS FROM 1926 TO PRESENT DAY



1926



1970



1996



2005



2023





## VEERASWAMY EXTERIOR LOCATION ON REGENT STREET







## VEERASWAMY INTERIORS & AMBIENCE



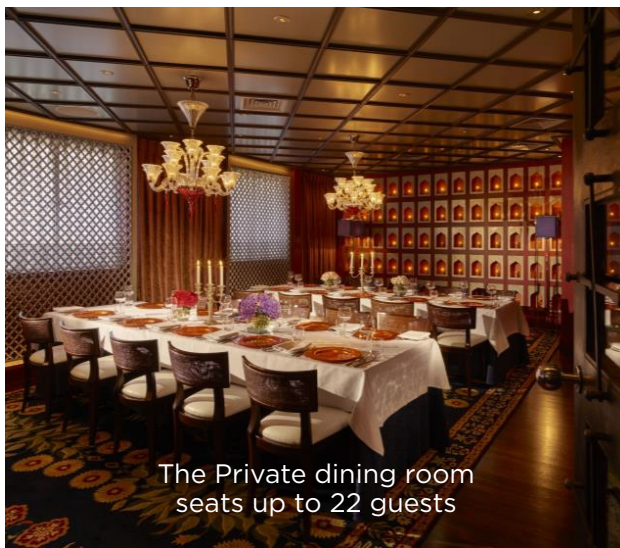
As one of London's most historically significant restaurants, on one of London's most historically significant streets, it has lived many remarkable lives, while standing steadfast on Regent Street through 99 years of changing tastes in London.



A fashionable dining room overlooking Regent Street below, flanked by the cocktail bar.







The Private dining room  
seats up to 22 guests



Restaurant interior -  
Verandah Room



Restaurant interior -  
Regency Room





## ANDREW LLOYD WEBBER REVIEW IN THE SUNDAY TELEGRAPH - 1997

36 Weekend Telegraph

**The back page** Saturday October 18 1997

This week: in the footsteps of E P Veerasawmy, the original spice boy - very, very good



### Matters of taste

Andrew Lloyd Webber

I AM looking at a rather faded and slightly stained tome by one E P Veerasawmy. If I were to say that this volume contained a description of how E P scored 74 not out in the Elton-Harrow ricket fixture of 1933, you would probably believe me.

But you would be wrong. E P's tome is entitled *Indian Cookery* and a very good cookbook it is too. In fact it has been my Indian crib sheet for longer than I care to remember.

E P was clearly a cove with a deft hand piece-wise. He was banging the drum of decent curry a long time before the mass invasion of our high streets by nearly 1,000 purveyors of the brew, as alleged on some satellite programme I watched on a wet afternoon.

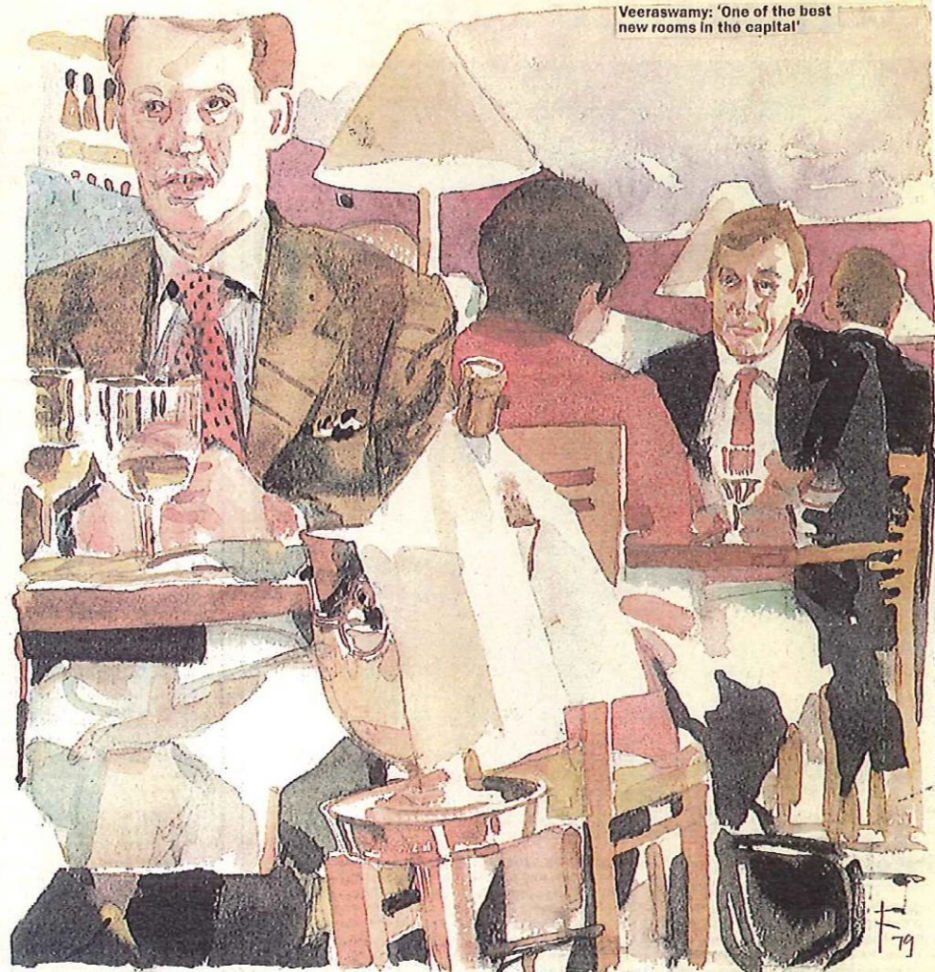
E P's volume states unequivocally that there is really almost zero point in writing down Indian recipes because any self-decent Indian cook makes things up pretty much as they go along. I particularly like the way E P refers to we Brits as the Western races.

Now, I have long been interested in whether E P Veerasawmy was the man behind the venerable Veeraswamy restaurant — by the way you are not looking at a reprint. Veeraswamy, just off Regent Street, was one of those faded establishments only found in magazines such as *What's On* and absolutely no one you new had ever been to. For all I know it was the first Indian establishment in Britain. Certainly, it was no fledgling when I first heard ghastly gags about the place where Vera saw me.

But a little is revealed of a clearly complex mystery in the PR blurb of the mart, revamped Veeraswamy courtesy of the people who own Chutney Mary in the King's Road. E P was definitely the man behind the original.

E P stands for Edward Palmer, grandson of General William Palmer no less, thus rendering my cricketing story more plausible by the minute. E P started to joint in 1927 and it became spelt the way it is today thanks to a printer's error not stuck.

I hope life is going to be all right for this rave new EP2 for Veeraswamy has a number of things not exactly going for it. To kick off, it is on the first floor of a not particularly riveting office building. Thus, you pass the postboxes of estimate enterprises like Advanced Research Concepts, Hobstones Recruitment Con-



sultants and NKJ Europe Limited before you hit the bright orange and purple dining-room.

Then there is the location in Swallow Street. Thanks to the wisdom of whoever concocted the one-way system in these parts, it's inaccessible from Piccadilly, so you have to make a laborious trek and attack your goal from the south side of Regent Street, unless you are on foot.

However, once you hit the dining-room things are bright and modern, all chrome and vibrant colours plus a huge wine display. There's lots of etched glass. In fact the reincarnated Veeraswamy looks as much like an Indian restaurant as Edward Palmer sounds like an Indian name. However, this is one of the best new rooms in the capital.

The food ducks and dives around the subcontinent with considerable flair. A dish of oysters with Kerala spices was

*My discovery of the week is that coconut and oysters are very good bedfellows*

outstanding. The principal taste was actually coconut and my discovery of the week is that coconut and oysters are very good bedfellows.

There were very classy lamb kebabs, and lamb hit another high spot in a curry from Hyderabad that featured caramelised onion and plums.

Minced quail wrapped around quail's

eggs were upwardly mobile versions of Scotch eggs, but morels stuffed with collage cheese in a saffron-based sauce worked a treat. All the breads are good and popadums are exemplary, with no hint of oil or grease.

Fish too makes a splash and the brochette of monkfish and salmon, plainly grilled in the clay oven, was terrific.

The wine list is not vast. We chose a New Zealand Church Road Chardonnay 1993 at £20.25, which was an oaky creature that went rather well, particularly with the oysters and fish. As you'd expect in this sort of place, coffee was all espressos and cappuccinos and is first rate, as is the solicitous service.

All in all, E P might have been a bit bowled over, but he would have been contented; £30 a head with wine and coffee.

● Veeraswamy, 101 Regent Street, London W1 (0171 734 1401).





## CITATION- TIME OUT AWARD 1998



### Best Indian Restaurant Veeraswamy

**T**he loftiest peaks of the Indian restaurant trade have always served unusually good food, but they have also (until recently, at least) tended to cling to their colonial heritage in décor, ambience and approach to cooking. Veeraswamy, London's oldest surviving Indian restaurant – established in 1927 – was one of the worst culprits, a chintzy salon overlooking Regent Street. But last year it changed hands and this new incarnation, brought upon it by the owners of Chutney Mary, is dazzling.

The room itself is bright, colourful and stylish; it could easily be mistaken for a Modern

European restaurant. This impression is reinforced by well drilled, multicultural waiting staff, and the carefully chosen wine list. But the food is unmistakably Indian – presented in a modern way, yet prepared without cutting corners.

Formula curries have been eschewed for recipes collected from around the sub-continent. The appearance of the food has then been adapted to appeal to diners used to the allure of good Thai and European dishes: there are no bowls of brown mush. The ferocity of the spices has not been tamed in attempts to please the chilli-chary either. Instead, freshly ground spices are used to give well

rounded, complex flavours, and the hotter dishes are clearly marked with chilli warnings.

Not all the dishes are flawless, but the best – a red fish curry, a mussel soup with a coconut and ginger stock, a white chicken curry – are worth the prices charged. At around £35 per head (there's a set lunch and pre- and post-theatre menu for £12 for two courses, £14.75 for three, Sunday brunch for £15), Veeraswamy costs double the price of pedestrian 'curry houses', but the beauty of the room, the slick service and the appealing dishes give a greater sense of luxury than any number of free poppadoms or potted palms ever can.

*Veeraswamy, Mezzanine Floor, Victory House, 101 Regent St, W1 (0171 734 1401) Piccadilly Circus tube. Open Mon-Fri 12noon-2.30pm, 5.30-11.30pm; Sat 12.30-3pm, 5.30-11.30pm; Sun 12.30-3pm, 6-10.30pm.*





FINANCIAL TIMES  
2006

# Nostalgia has never tasted so good

**Abhilasha Ojha gets a flavour of her childhood at one of London's oldest Indian restaurants**

**I**t was a crispy spinach starter on which I had greedily added dollops of tamarind sauce – but more than that, it was a bite into nostalgia. Each spinach leaf coated with gram flour – *besan*, as we call it in India – transported me from Lon-

don to the rainy season in New Delhi, where I pictured my mother carefully picking and washing spinach leaves in her kitchen, delicately coating them in a gram flour batter before drowning them in hot oil, cutting slices of bread and serving the mix to us with delicious home-made green chutney.

Onion rings, thinly sliced potatoes, cauliflower florets...my mum slid them all into the wok and within minutes they emerged in a brilliant, golden-fried colour.

A little later, and they had

disappeared into my mouth.

Which is why sitting in Regent Street's Veeraswamy, one of the oldest Indian restaurants in London, was so special. Established in 1926, so the story goes, by the great grandson of an English general and an Indian princess, the restaurant has been the rendezvous of such esteemed fans of Indian food as Charlie Chaplin, King Hussein of Jordan, and Marlon Brando.

The green leaf bhajia was special, even though the setting was somehow wrong. Instead of lazily sinking

beneath the quilts, my feet up on the bed, while gorging on these deep-fried delights, here I was sitting in the rather formal ambience of the stylishly revamped Veeraswamy. But as a first-time visitor to London it was my first brush with Indian food in the capital, where at its best it has been reinvented.

As I dug into the Raj Kachori, a traditional Rajasthani snack, I noticed another group who looked British at the next table enjoying the same dish with a bottle of champagne – quite a change from how it is eaten

in Rajasthan and other parts of northern India as a street-side snack. In Jaipur, we wash down our Raj Kachoris not with champagne or even sparkling water but with salted lassi, a yoghurt drink typical of Punjab. Now for the verdict: the Raj Kachori served at Veeraswamy is a must for anyone.

Though the chef, Gopal Kochak, gets full marks for recreating and celebrating the magic of authentic Indian food, the nihari, a traditional, slow-cooked dish of the Muslims, did fall somewhat short of the mark. Usu-

ally served during Ramadan (the month of fasting), nihari is perhaps best described as a stew made from lamb – beef can also be used – that is cooked on a low flame for at least 12 hours.

One of the best places to try this breakfast dish is at Karim's, a small but immensely popular restaurant in one of the dusty streets of Old Delhi's Jama Masjid area, where descendants of the royal chefs who prepared food for the Moghul emperors still follow the classic recipe. It is a winner there and usually sells

out long before the restaurant has closed.

While the Veeraswamy paniment, a green roomali roti, did just that. I took a generous helping of the bharta – tandoor clove smoked aubergine caviar as the menu described it – with the roomali or "handkerchief bread".

Next I ate a banana leaf parcel that revealed marvellous fillets of gilthead bream steamed in a chilli and mustard sauce. A Bengali classic, this rendition of paturi is one of the best dishes at Veeraswamy with the chilli

taste tingling the taste buds for brief seconds before the flavour of mustard sauce pours forth.

Having stuffed myself, I gave the rose-flavoured rosgulla dessert a miss. Great food, like the nostalgic homesickness of a temporary exile, must be savoured but in manageable helpings.

*Veeraswamy, 99 Regent Street, London W1, tel: +44 (0)20-7734 1401, [www.veeraswamy.com](http://www.veeraswamy.com)*

*Karim's, Jama Masjid, Old Delhi, tel: +91 11-232 64981, [www.karimhoteldelhi.com](http://www.karimhoteldelhi.com)*







## NATIONAL GEOGRAPHIC MAGAZINE

### THE 10 BEST OF EVERYTHING

#### DESTINATION & SPECIAL RESTAURANTS



#### 4. PERRY STREET

176 Perry Street, New York, New York

Tel: 212-352-1900, [www.jean-georges.com](http://www.jean-georges.com)

Chef Jean-Georges Vongerichten has created a trendy 60-seat restaurant, situated in a Richard Meier glass tower along a stretch of the Hudson River in a rapidly developing West Village area. It's offbeat and out of the way but out of this world. Perry Street serves exquisitely prepared contemporary American food with original combinations of spices and presentation. These are simply wonderful dishes.

#### 5. THE INN AT LITTLE WASHINGTON

Middle and Main Streets, Washington, Virginia

Tel: 540-675-3800, [www.theinnatlittlewashington.com](http://www.theinnatlittlewashington.com)

Inspired by great French culinary masters, chef Patrick O'Connell has created his own signature style. He artfully pushes the boundaries of classical cooking to come up with such masterpieces as marinated, pan-seared squab on garlic polenta with blackberry sauce. Each standard meal is a

four-course affair that includes dessert. And, to top it all off, the setting is pure romance.

#### 6. FEARRINGTON HOUSE

2000 Fearington Village, Pittsboro, North Carolina

Tel: 919-542-2121, [www.fearrington.com](http://www.fearrington.com)

Set in a charming 1927 farmhouse, Fearington House is known for its sophisticated Southern cuisine, graciously served in a warm, romantic atmosphere. The restaurant features a seven-course prix fixe tasting menu and an à la carte menu. A meal at the Fearington is one of the truly unforgettable dining experiences.

#### 7. ALAN WONG'S RESTAURANT

1857 S. King Street, Honolulu, Hawaii

Tel: 808-949-2526, [www.alanwongs.com](http://www.alanwongs.com)

Chef Alan Wong is one of the world's great creative chefs. His namesake restaurant in Honolulu has no equal. Trained by Andre Soltner at New York's legendary Lutèce, Wong infuses Hawaiian cuisine with a French twist. The food is exquisite and each presentation a breathtaking work of art.

#### 8. VEERASWAMY

99 Regent Street, London, England

Tel: 44-(0)-20-7734-1401, [www.veeraswamy.com](http://www.veeraswamy.com)

Undoubtedly the best Indian cuisine in the world. The menu features classical dishes from throughout India as well as contemporary creations prepared by a team of regional chefs, each producing their own specialties. The restaurant's decor is equally spectacular.

#### 9. WHAMPOA CLUB

Fifth floor, Three on the Bund, Shanghai, China

Tel: 86-21-6321-3737, [www.threeonthebund.com](http://www.threeonthebund.com)

Under the guidance of executive chef Hsu Mou Ki, the Whampoa Club serves some of the finest Shanghaiese





## MICHELIN STAR AWARD 2016



### MICHELIN HONOURS VEERASWAMY IN ITS 90<sup>TH</sup> ANNIVERSARY YEAR

Veeraswamy, the oldest Indian restaurant in the UK, is celebrating its 90<sup>th</sup> anniversary this year, and has just achieved another distinguished accolade from the Michelin UK & Ireland Guide 2017 with the award of a first Michelin star. It joins Amaya which has had a Michelin star since 2006.

Citing the achievement in the new Guide, Michelin have stated: "It may have opened in 1926, but this celebrated Indian restaurant just keeps getting better and better! The classic dishes from across the country are prepared with considerable care by a very professional kitchen. The room is awash with colour and it's run with great charm and enormous pride."

Originally opened in 1926 by Edward Palmer, the great-grandson of an English soldier and an Indian princess, Veeraswamy was acquired by Ranjit Mathrani and, Namita Panjabi of MW Eat in 1996, which is directed by them and Camellia Panjabi. The company also owns Amaya (Michelin one star), Chutney Mary (in St James's, having moved from its previous Chelsea site in 2015), Masala Grill, and seven Masala Zone restaurants, all of which have just – or are about to be – been fully re-designed and re-launched.

Camellia Panjabi, Director of MW Eat, expressed the company's delight at the news: "The Michelin star was totally unexpected, especially for a restaurant of the longevity of Veeraswamy. We are probably the first 90 year old restaurant to be awarded a Michelin Star in the UK! Over the 20 years we have owned the restaurant, we have created and developed the team to deliver the finest quality regional Indian cuisines and we are very pleased that this team effort has been recognized."

For further information, contact:

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or

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CHUTNEY  
MARY

VEERASWAMY  
1926

Amaya

MASALA  
ZONE

MASALA  
GRILL





## SQUARE MEAL LIFESTYLE 2016

# SQUAREMEAL

LIFESTYLE SUMMER 2016 £4.99

### OLDIES BUT GOODIES

OK, we admit it: chasing the latest restaurant openings is an obsession. But only because there's nothing more satisfying than a debut that knocks it out of the park, destined to become a much-loved legend that sticks around for decades. Speaking of which, 2016 is a landmark year for loads of London's big hitters. Squaremeal favourite **Christopher's** celebrates 25 years in Covent Garden this July (roll a six at this former casino's bar for a free Martini), as does Fitzrovia's **Pied à Terre** in early September, with founding partner Richard Neat returning to the kitchen for one week. Fitzrovia's **Gaylord** can double that: the Indian

long timer is releasing its own wine to mark its 50th birthday.


Fellow Indian **Veeraswamy** leaves it for dust, clocking up 90 opulent years on Regent Street, but **Bentley's** in Mayfair wins – reaching the grand old age of 100. Does that mean the Queen's due in for oysters?





work  
don




# MICHELIN GUIDE 2024



[Restaurants](#) [Hotels](#) [Magazine](#) [Favorites](#) 



**Veeraswamy**  
Victory House, 99 Regent Street, Mayfair, London, W1B 4RS, United Kingdom  
EEE · Indian

Reservations are not available for this restaurant on our site  
[Find bookable restaurants near me](#)

## MICHELIN Guide's Point Of View

 One Star: High quality cooking

It may have opened in 1926 but this celebrated Indian restaurant keeps producing wonderfully authentic and satisfying dishes from all parts of the country. Expect everything from enhanced street snacks to more contemporary creations, but it's those dishes inspired by royal recipes that really stand out. Top quality British produce is often used, such as Welsh lamb for the Kashmiri rogan josh. The room is awash with colour and is run with charm and obvious pride; ask for a window table.

Featured in:

[The Cheapest Michelin Star Restaurants In London](#)

[The Best Indian Restaurants In London](#)







# HARDEN'S GUIDE 2024

## Veeraswamy



London's oldest Indian

📍 Victory House, 99-101 Regent Street, London, W1B 4RS, ☎ 020 7734 1401 🌐 Website  
🕒 Open today 12:00 to 2:00 PM and 5:30 to 10:00 PM

### Harden's survey result

2024

2023

2022

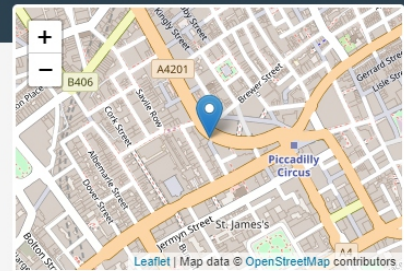
2021

### Summary

"First came here almost 60 years ago! And it's still one of my favourites" – London's oldest Indian restaurant "delivers fabulous food year after year". Opened in 1926, in a first-floor space at the Piccadilly end of Regent Street, it is nowadays part of the upmarket Amaya and Chutney Mary group who have ensured its offering has moved with the times. The decor is "lovely" but not old-fashioned, and the "imaginative food has lots of flavours". Top Menu Tip – "Rogan Josh on the bone".



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



Victory House, 99-101 Regent Street, London, W1B 4RS

☎ 020 7734 1401 ✉ Email 🖱 Website

### Opening hours





## REVIEWS IN RESTAURANT GUIDES

### **MICHELIN GUIDE 2017 AWARDS VEERASWAMY WITH ONE MICHELIN STAR.**

It may have opened in 1926 but this celebrated Indian restaurant just keeps getting better and better! The classic dishes from across the country are prepared with considerable care by a very professional kitchen. The room is awash with colour and it's run with great charm and enormous pride.

### **ZAGAT GUIDE 2013**

*Zagat has suspended the publication of guides in recent years.*

Snare "a window table overlooking Regent Street" at this "iconic" Mayfair "landmark" in Victory House (since 1926) that tenders a "spectacular array" of "inventive" Indian dishes presented with "verve" by "skilled" staffers; the "glittering", "luxurious" setting suits "business lunches and couples' dinners" alike, and even though the pricing is "high-end", it's highly-recommended" for a "first-class" experience.

### **NATIONAL GEOGRAPHIC 10 BEST OF EVERYTHING, 2012**

Undoubtedly the best Indian cuisine in the world. The menu features classical dishes from throughout India as well as contemporary creations prepared by a team of regional chefs, each producing their specialties. The restaurant décor is equally spectacular.







## TRIP ADVISOR & GOOGLE REVIEWS

This restaurant rates as my best ever dining experience. The food is sublime and the service and atmosphere all contribute to the most wonderful occasion. The subtle flavours of the food put any other Indian dining experience in the UK into the shade. Quite honestly I was stunned how good it was.

**Neximus on Trip Advisor**  
**20 April 2025**

Dining at a Michelin Star restaurant. We dined at Veeraswamy last weekend to celebrate my husband's birthday. From the vibe to hospitality to food everything was top notch. The wait staff, David and Nisha, were exemplary in their service and David was also knowledgeable about the speciality and ingredients within every dish. There was ample space between each dish being brought to the table and this made sure we never felt rushed. As we mentioned it was a special occasion, the restaurant even surprised us with a birthday dessert!. We opted for 3 course set menu. Their portions were huge and we definitely over estimated our appetite! Their signature Anglo Indian Mulligatawny soup was rich, filling and delicious but my personal favorite starter was the Calcutta beetroot croquettes in Bhutanese Stilton sauce. This dish hit the perfect flavor notes. Coming to mains, Vegetarian Silver Crescent looked regal and the bhagare baingan was a hit. Paneer Gulzar had the most soft paneer I have ever had and a rich gravy. As for the dessert, while caramelised banana kulfi was great, their signature kala jamun with salted caramel gelato was definitely the show stopper! Overall our lunch was relaxed, savoring flavorful dishes in a great setup. Kudos to David and Nisha for making our dining experience a memorable one.

**Anusha Kamath on Google**  
**3 April 2025**

This was my 1st visit and I brought my 85 year old Anglo Indian mum to celebrate her birthday. Such a wonderful experience from the moment we stepped through the door downstairs to the exceptional food and cocktails, tried the 1926, delicious! The staff were very attentive and Nadia was very knowledgeable of the restaurants history and made a lovely fuss of my mum! She had a lovely birthday surprise cake and candle and she thoroughly enjoyed her evening and said she would love to return one day! This to me was a priceless experience we shall treasure, just what I wanted for her! Mum lived in Calcutta and left for England, by boat, when she was 14 with her family. I never knew about the history of Veeraswamy until there that night!! What a surprise it was and to see the menu that brought back so many memories for her!! A huge thank you!

**Natalie Mansfield on Google**  
**29 March 2025**

London's oldest Indian restaurant never disappoints. Luxe surroundings, superb service and fantastic food. I have been going for 20 years and keep returning. Need to impress a date? The in-laws? Or a client? Who appreciate Indian food? Bring them here

**Bill B. on Yelp**  
**28 March 2025**

Dinner was amazing! I had the Chicken Makhani au Vin which was so luxurious and complex with its flavors. Definitely our "go to" in London for Indian!

**Lawrence Matthews Jr on Google**  
**23 March 2025**

Outstanding food. We had dinner here after hearing rave reviews and we were not disappointed! Very good menu selection, understated decor and superb service. Every dish was a delight! Perfectly cooked, balance of flavours and textures made one smile. Spice levels were just right. Many options for vegetarians too. A must visit if you like Indian food.

**Raghunandan Srinivasan on Google**  
**13 March 2025**



Without a doubt one of the best meals I've had in my life. I've found when it comes to Michelin-starred Indian restaurants, apart from the service there's two aspects that make a restaurant exceptional. The food has to be unapologetic and uncompromising. Most places get one right. But very very few establishments excel on both fronts. Veeraswamy takes the crown among Indian restaurants. My mouth still waters whenever I remember the tasting menu.

**Bhushaaa on Google**  
**January 2025**

If I could give this restaurant 10 stars...Hands down the best Indian food we've ever had. We went for their weekly lunch special, and every dish had so many incredible flavors. The upscale ambiance and amazing service made for a wonderful experience. We will definitely return every time we are in London.

**Alyssa O. on Yelp**  
**25 January 2025**

An amazing meal. Food, service and ambience were outstanding. It made my birthday very memorable.

**SARAH JOSEPH on Google**  
**24 January 2025**

Had an enjoyable evening. The restaurant is beautiful, so inviting & warm. The staff were fantastic. The food was good. Not too spicy, well balanced. The cocktails were delicious. Nice selection of wine. It was all wonderful.

**Sanita Sharma on Google**  
**24 January 2025**

The team made the ... evening into an entire experience. They truly exhibit the epitome of great customer service. The food was inevitably outstanding and will most certainly be returning soon.

**Nikhil Kataria on Google**  
**20 January 2025**

Probably some of the best Indian food I have ever eaten and I visited India more than 20 times.. . Service is impeccable.

**BritBoyInGA on Trip Advisor**  
**18 Jan 2025**

When I am in London, I always go to Veeraswamy. My grandmother and mother started going there in the 1960s. And I have to agree with other reviewers: It gets better every year. It has a lovely atmosphere and fantastic food. Don't miss this experience.

**Katharine M. on Yelp**  
**17 January 2025**

Quite simply one of the finest dining experiences I have had, any cuisine, any place. Wonderful!

**Graeme Leonard on Google**  
**December 2024**

We had an amazing dinner experience, starting from the reception and the atmosphere to the quality of the food and overall service. The price quality range was perfect. Many thanks to the whole team, highly recommended!

**Oleksii Isakov on Google**  
**November 19, 2024**

Great experience from start to finish. Service impeccable and not too intrusive. Food was all delicious. I can recommend the Calcutta beetroot croquettes which comes with blue Stilton. A combination I would never think of but it tasted absolutely delicious! The star of the show for me was the Patiala Shahi Raan Encroute which was the most succulent lamb in a pastry parcel. It was delicious. All washed down with a lovely bottle of white wine. A wonderful experience. Perfect for a date night! We will be back!

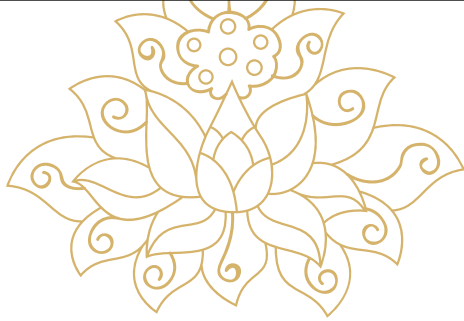
**Kirsty N on TripAdvisor**  
**November 2024**

Amazing food and ambience. The cocktails were a delight!

**Pratik Churiwala on Google**  
**November 8, 2024**







## VEERASWAMY'S FACT SHEET

### **Background:**

Veeraswamy, UK's oldest Indian restaurant was originally opened in 1926 by Edward Palmer, the great-grandson of an English General and an Indian princess. It received its first Michelin star in 2016, on its 90th anniversary. The restaurant was acquired by Ranjit Mathrani and Namita Panjabi of MW Eat in 1996 – the company also owns Amaya (Michelin one star), Chutney Mary and Masala Zone restaurants across London.

### **Ambience:**

Featuring a 110-seat dining room and an upper-level private dining space, the luxurious and exotic décor evokes playfulness of the 1920's with handmade Venetian-style chandeliers, Indian art of the 1920's, an exotic turban collection, beautiful sculptures and hand-woven carpets throughout. Each part of the restaurant evokes a different feel. The menu, a combination of classical and contemporary regional dishes, is prepared by a brigade of specialist chefs from all over the Indian sub-continent.

### **Signature Dishes:**

**North Indian dishes:** Raj Kachori, Kashmiri Roghan Josh, Chicken Makhani Au Vin, Lamb Chops Asaf Jahi

**Southern Indian dishes:** Lobster Malabar Curry, Pineapple curry, Chettinad potatoes

**Western Indian dishes:** Roast Duck Vindaloo, Bori Chicken Biryani, Malvani Prawn Curry

**Eastern Indian dishes:** Chicken Momos

### **Awards:**

**Michelin Star in 2017** Michelin Guide up to now

Named as one of the **World's Ten Best Destination & Special Restaurants** by National Geographic Guide – Best of the Best

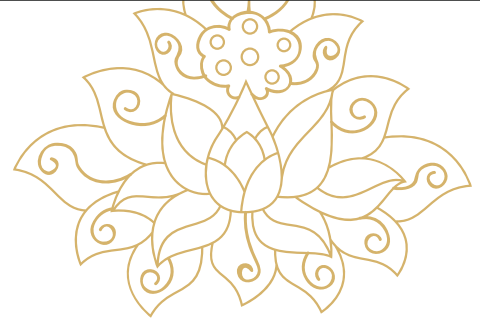
### **Lunch:**

A la carte menu and many light dishes including salads

### **Weekend Lunch:**

(Saturday & Sunday) Complete choice from a large a la carte menu 2 courses £42; 3 courses £48

Popular Dishes at Sunday family dishes, such as Chana Bhatara, Momos, Raj Kachori, Biryani, Paneer Makhani

**Average price per head:**

Lunch: from a la carte with beverage £55 to £60

Dinner: from a la carte with beverage from £75

**Wines & Drinks:**

Every wine on our list is well-chosen & compatible with our spiced cuisine. Our cocktails are blended with fresh seasonal ingredients.

**Private Dining:**

A glamorous private room seats up to 22

**Marketing Contact:**

Camellia Panjabi - cp@realindianfood.com

Elana Kruger - marketing1@realindianfood.com

**P.R. Agency:**

Network London - Maureen Mills - maureen@networklondonpr.com

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**Telephone:**

020 7734 1401

**Online reservation:**

reservations@veeraswamy.com

**Website:**

www.veeraswamy.com

**Social media:**

Twitter: @theveeraswamy

Facebook: IndianFineDining

Instagram: @veeraswamy.london

**Owning Company:**

MW Eat

**Directors:**

Ranjit Mathrani, Namita Panjabi, Camellia Panjabi



