

CHUTNEY MARY: LONDON'S ICONIC CULINARY INSTITUTION FOR CONTEMPORARY INDIAN DINING



Chutney Mary, in its 33rd year of its existence has just been awarded by the well-respected national UK AA Guide as London's Restaurant of the Year 23-24. It is a laudable achievement for an Indian restaurant to be acknowledged thus, taking into account the large number of outstanding restaurants of all cuisines in this gourmet capital of the world.

Chutney Mary over 33 years has pioneered making Indian food fashionable. It was such as surprise when we heard that the famous AA Guide awarded Chutney Mary the Restaurant of the Year 2024. Considering London is the food capital of the world, I feel really humbled .by the accolade
Namita Panjabi
MBE - Group
Director MW Eat



It's been a path breaking journey. When it opened in 1990 in the then very trendy Kings Road in Chelsea, at the time there were only a couple of upmarket Indian restaurants in the city, though there were many cheaper curry houses serving a British version of Indian food.

With its exotic colourful atmosphere of beautifully patterned carpets, murals and a conservatory full of exotic palms,



it captivated the adventurous and knowledgeable diner, and became one of the favoured restaurants in the city. It served food from many regions of India, as it does today, and was the first restaurant to do so. The style of serving, with elegant tableware and wines to match the food was unusual for Asian cuisine restaurants.

In 2015, 25 years after opening, it relocated to St. James' Street in fashionable Mayfair, occupying a

prime position, a few steps from the legendary Ritz hotel, as also close to Clarence House and St. James' Palace where King Charles and Queen consort live.

Chutney Mary has attached to it a spacious, glamorous Pukka Bar

where besides conventional bar seating, it also has sofas and a large single piece of wood table for 12 which serves exceptional cocktails inspired by Indian botanicals. It is also a dining bar.

Descending a few steps from the bar leads into this large, stunning room seating a hundred, lit by candelabras and adorned with Indian art, offering unusually comfortable seating for social entertaining.



From the local well-heeled residents, to senior luminaries from the world of the neighbouring financial district, to discerning Indophiles and Indians from all over the world, the well-travelled, to the curious local diner, Chutney Mary regularly satisfies 150-200 guests every evening.

Chutney Mary has been cooking regional Indian cuisine from Goa and Kolkata to Mumbai et al since the 1990s. It remains a

standard bearer for elegant regional cuisine. This makes it a true pioneer, not just in Indian food in London, but in the city's culture as a whole.

Chutney Mary is part of the MW Eat group which also owns Amaya in Belgravia and Veeraswamy in Mayfair (both with Michelin stars), as well as four Masala Zone restaurants, including the recently opened glamorous Masala Zone Piccadilly Circus. Highly recommended!