



SATURDAY 4TH FEBRUARY 2017

ATUL KOCHHAR

BENARES

12a Berkeley Square House

Mayfair, London W1J 6BS

+44 (0)207 629 8886

reservations@benaresrestaurant.co.uk

www.benaresrestaurant.com

7.30pm for 8.00pm

Louis Roederer Brut Premier and canape reception

Five-course signature menu

£130 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price



Fort has called Kochhar 'the spice artist'. Fans of Kochhar's distinctive cooking include fellow Michelin starred chefs Gordon Ramsay and Tom Kerridge.

Step into the entrance hall of Benares and you leave behind the thrum and thrust of London for somewhere altogether more calm and exotic. Walk past the traditional wood carvings and the modern mural depicting a scene on the banks of the river Ganges in the holy Indian city of Benares that the restaurant takes its name from and ascend the stairs to the contemporary bar and restaurant with its decorative pool, textured walls and private chef's table.

Kochhar fuses British ingredients with Indian spicing to create carefully presented plates such as New Forest venison served with a pot of venison biryani, sauteed kale with chestnuts and oyster mushrooms and a highly original and delicious chocolate curry or a witty starter of tandoori pickling spiced pigeon. You'll also find traditional Indian classics such as tandoori murg

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(Old Delhi-style tandoori chicken with mango and mint dressed salad) on the menu too.

Kochhar is a familiar TV face from his numerous appearances on programmes such as Saturday Kitchen, Masterchef and Great British Menu. He is the author of four cookery books: Simple Indian; Fish Indian Style; Atul's Curries of the World and Benares: Michelin Starred Cooking. In addition to his flagship London restaurant Benares, his growing restaurant empire now includes Benares Madrid; Rang Mahal, Dubai; NRI (Not Really Indian) and Lima in Mumbai; Sindhu in Marlow and aboard the Oriana, Aurora, Arcadia, Ventura at East, Azura and Britannia P&O cruise ships and Indian Essence in Kent.

Atul Kochhar is one of the leading chefs of his generation. In 2001, he was the first Indian chef in the world to win a Michelin star which he achieved as head chef of Tamarind in Mayfair. He repeated the feat in 2007 at his own Berkeley Square restaurant Benares and has retained the award ever since. Born in Jamshedpur, eastern India, Kochhar trained in Dehli with the world famous Oberoi hotel group before moving to London in 1994.

Kochhar has elevated and refined Indian food, recreating it for a fine dining experience without sacrificing any of its essential character, changing perceptions about and increasing awareness of one of the world's finest cuisines into the bargain. The Telegraph has described his food as 'sensational' and raved about the 'outstanding quality' of the ingredients, Matthew

