

## CHUTNEY MARY FACT SHEET

<b>Background</b>	:	Chutney Mary has been at the forefront of fine dining Indian restaurants since its opening in 1990, on fashionable Kings Road in Chelsea. It has earned innumerable accolades, including twice winning the award of Best Indian Restaurant in UK, and gained a reputation as one of the finest restaurants of its style in the Britain. It presents refined Indian food of today from diverse regions, created and served with verve and style. The romantic interior combines seductive Indian richness and sparkle, with myriad shimmering candles.
<b>Address</b>	:	Chutney Mary, 535 Kings Road, Chelsea, London SW10 0SZ
<b>Telephone</b>	:	020 7351 3113 <b>Fax</b> 020 7351 7694
<b>Website</b>	:	<a href="http://www.chutneymary.com">www.chutneymary.com</a>
<b>Owning Company</b>	:	MW Eat
<b>Directors</b>	:	Ranjit Mathrani, Namita Panjabi, Camellia Panjabi
<b>Cuisine</b>	:	Indian
<b>Famous Dishes</b>	:	Basket Chaat, Crispy Calamari with lime & chilli chutney, Chicken Butter Masala, Green Chicken Curry Goan style, Calcutta Prawn Curry, a Vegetarian Platter, Lamb Shank Biryani, Warm Ginger Sticky Pudding.
<b>Average price per head</b>	:	<b>Dinner</b> £45 - £50 per head including wine : <b>Lunch:</b> Only open for Saturday and Sunday lunch. Saturday lunch - Normal a la carte menu. Sunday Buffet lunch – £26 per head for adults & £13 for children under 10.
<b>Wine</b>	:	Wine List/Drinks from the a la carte menu - Devised by wine consultant Matthew Jukes, the adventurous wine list features 60 bins, with many unusual wines from around the world, some great value for under £30 for a bottle & by the glass and selection of half bottles.  Specialist Indian cocktails include Mango Martini and Ginger Mojito
<b>Awards &amp; Critical Reports</b>	:	Best Indian Restaurant Eros awards by Fay Maschler: "...a look that is shimmering and seductive." Best Indian Restaurant Tio Pepe Carlton London Restaurant Awards 2003: And... "If you have time for only one Indian meal in the capital, go to the recently renovated Chutney Mary..." Gourmet magazine (USA)
<b>Décor</b>	:	The transformed interior features embedded cutwork mirror walls with colourful Indian silk cushions, Indian candelabra, dramatic lighting (both candles and large mood lights), teak paneling and furniture, black and white lithographs of 1840s India. Moghul-style Swarovski crystal studded murals. The conservatory has banquettes circling a 30 year old ficus tree
<b>Restaurant Capacity</b>	:	Seating up to 110
<b>Private Dining</b>	:	The Restaurant is available for private functions from Monday to Friday at lunchtime. The Private Dining Room seats 28 & is available for lunch and dinner 7 days a week
<b>Opening Hours</b>	:	Daily for dinner from 6.30pm-11.15pm (10.30pm on Sunday) Saturday & Sunday lunch 12.30-2.30pm; Not open for lunch Monday to Friday All major credit cards accepted 12.5% service charge
<b>For Media Contact</b>	:	<a href="mailto:marketing@realindianfood.com">marketing@realindianfood.com</a> T:020 7724 2525 Option 2