



MICHELIN HONOURS VEERASWAMY IN ITS 90TH ANNIVERSARY YEAR

Veeraswamy, the oldest Indian restaurant in the UK, is celebrating its 90th 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.”

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**CHUTNEY
MARY**


VEERASWAMY
1926

Amaya

**MASALA
ZONE**

**MASALA
GRILL**