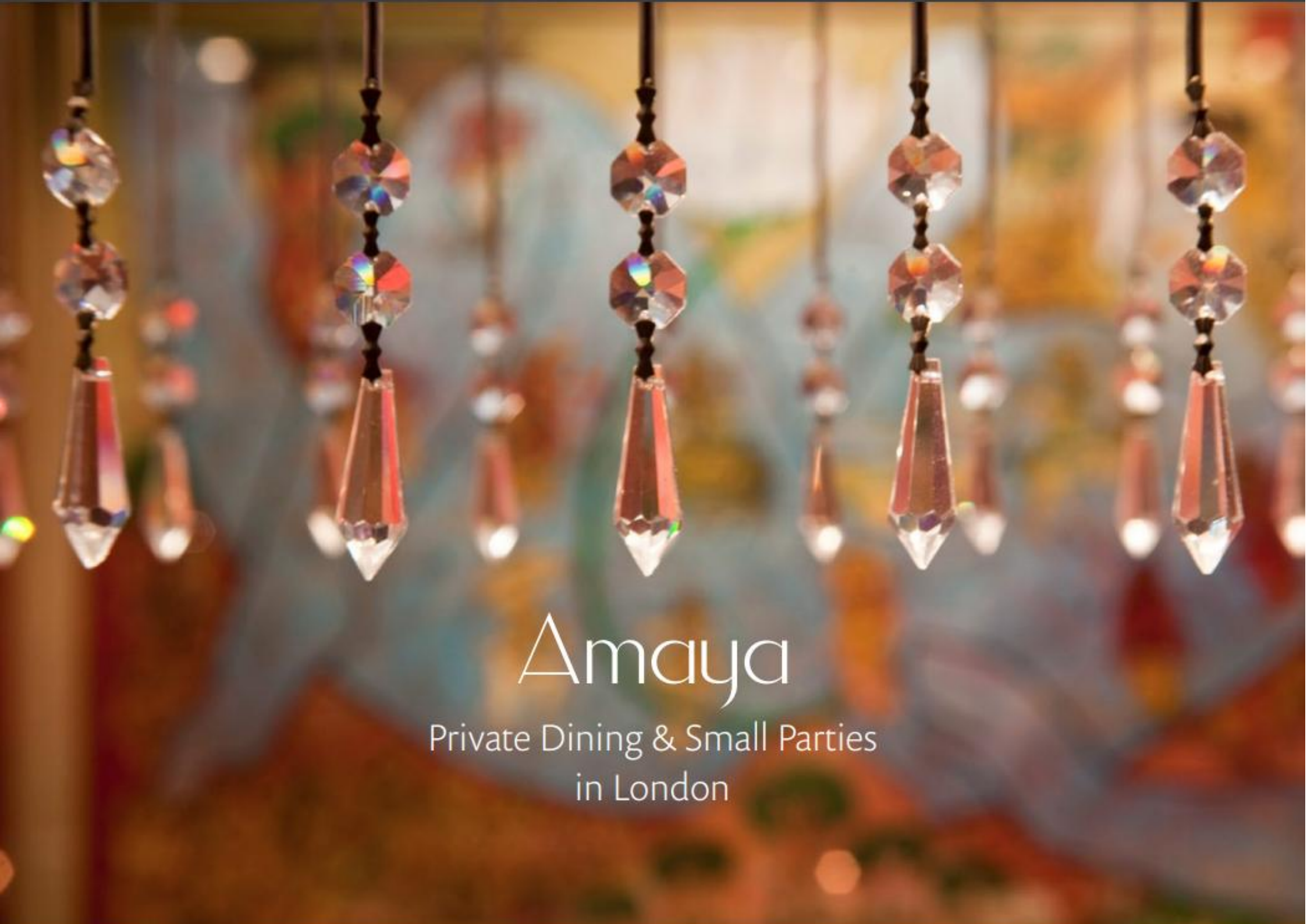

Amaya
Private Dining & Small Parties
in London

One Michelin Star Three AA Rosettes

AMAYA HAS BEEN A TRAILBLAZER FOR MODERN INDIAN FOOD SINCE OPENING IN 2004 TO WIDE ACCLAIM.

London's Michelin-starred contemporary grill continues to evolve and innovate to this day. With its theatrical open kitchen, emphasis remains on the nuances of three kinds of grilling techniques of India and the visually stunning presentation of food. The restaurant is situated where fashionable Knightsbridge meets elegant Belgravia.

Amaya

Halkin Arcade, Belgravia, London SW1X 8JT | privatedining@fineindianrestaurants.com

amaya.biz



Amaya's theatrical open kitchen.



Amaya's private dining room seats up to 14.



A luxurious and intimate private space for fine Indian dining.

PRIVATE DINING ROOM

Seating up to 14, the beautifully appointed private dining room, with its stunning Indian artworks and hideaway feel, offers larger celebrations or business clients the chance to have their own space.

The sophisticated space accommodates a range of events, including lunchtime business meetings and elegant dinners, birthdays, and post-wedding receptions. We are also open for weekend family celebrations for lunch and dinner (children welcome when attending events in the private room). The private dining room is open seven days a week for lunch or dinner.

Amaya's focus on a huge range of tastes from around India, made for sharing, means that putting together platters and set menus are one of the best ways to experience the cuisine fully, with the level of service and intimacy that guests can only get from a private dining room.

Our table plans are designed to give the utmost comfort to our guests.
For reference, please see the drawings below.

CAPACITIES

14 guests on one table. The expandable table can be adapted to seat 8 to 14.

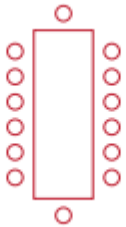


Table Layout
for 14 guests

"Visited Amaya with work colleagues plus partners. We were in the private dining room. Food, drinks and service were exceptional. Our party included a vegetarian and vegan which didn't cause any problems - would highly highly recommend"

GARETH H, TRIPADVISOR (APRIL 2024)

WITHIN THE RESTAURANT

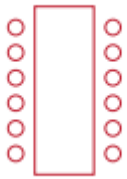
LONG TABLE

For larger groups, special occasions, and convivial business gatherings, an exclusive long table of 12 is ready to greet you. Otherwise used as a communal table.

Parties of 8 are welcome to choose from the wide choice of Amaya's a la carte menu on the day. For parties of 9 and more, private dining menus have been specially created to suit guests' tastes.

CAPACITIES

12 guests on a long table.



"The vibrant, original cooking remains in the memory long after you've departed"

THE MICHELIN GUIDE



The long table for 12 in the restaurant.



Amaya's dining room with it theatrical open kitchen.

WINTER 2026

Please note that Amaya doesn't follow the conventional approach of meals arriving in courses. Your menu will be served to share, in succession as listed in each menu.

LIGHT LUNCH MENU
£55

MANDARIN & GOATS CHEESE SALAD

MINCED CHICKEN LETTUCE PARCEL

PLATTER
Griddled Flaked Crab Cake
Curry Leaf Chicken Chop
Stuffed Beetroot Tawa Kebab
Amaya Naan

POMEGRANATE & PASSION FRUIT GRANITA

BUSINESS LUNCH MENU
£65

MINCED CHICKEN LETTUCE PARCELS

PLATTER
Black Pepper Chicken Tikka
Char Grilled Seabass
Chilli Paneer with Date & Sesame
Tandoori Broccoli
Stuffed Beetroot Tawa Kebab
Yellow Dal Tarka
Amaya Naan

LIME TART
star anise, blueberry compote, lemongrass jelly

WINE SUGGESTIONS
Please refer to page 7

AMAYA PARTY MENUS

WINTER 2026

Please note that Amaya doesn't follow the conventional approach of meals arriving in courses. Your menu will be served to share, in succession as listed in each menu.

SPECIAL MENU

(Lunch or Dinner)
8 Items served to share

£75

CRISPY CABBAGE & NOODLE SALAD
sesame, almond and lemon dressing

KEBAB SELECTION
Curry Leaf Chicken Chop
Chargrilled Fillet of Seabass
Gilafi Lamb Dori Kebab
with
WOK TOSSED MUSTARD & SPINACH
BHOJPURI POTATO
Amaya Naan

NIZAM'S CHICKEN BIRYANI
star dish from the Nizams of Hyderabad

ANGOORI GULAB JAMUN
with vanilla ice cream

DELUXE

(Lunch or Dinner)
8 Items served to share

£90

MINCED CHICKEN LETTUCE PARCELS

KING SCALLOP
Amaya Naan

BLACK PEPPER CHICKEN TIKKA &
NAVRATAN SEEKH KEBAB

LAMB GILAFI DORI KEBAB
CHARGRILLED AUBERGINE TIKKA
Amaya Naan

LUDHIANVI BUTTER CHICKEN
basmati rice

ROSE & PISTACHIO KULFI

GOURMET

(Lunch or Dinner)
8 Items served to share

£115

CRISPY LOTUS STEM CHAAT WITH BURRATA
seasoned with curry leaf oil

SEAFOOD PLATTER
Griddled Flaked Crab Cake
King Scallop in Shell

CURRY LEAF CHICKEN CHOPS
NAVRATAN SEEKH KEBAB
nine jewels – vegetable kebab

TAWA LOBSTER MAKHANI

LUCKNOWI LAMB BIRYANI
crispy boondi raita with pomegranate

MULTI-LAYERED CHOCOLATE SLICE
with hazelnut chikki, dark and milk chocolate

WINE SUGGESTIONS
Please refer to page 7

WINE SUGGESTIONS

WINTER 2026

COCKTAILS

Hibiscus Royale ~ Hapusa Jaisalmer Gin, St Germain, Nyetimber Classic Cuvée - £19
Mirchi – Green chilli infused Finlandia, Passoa, fresh passionfruit - £18

SPARKLING WINE & CHAMPAGNE

Alcohol Free, Le Blanc, French Bloom, France NV - £95
Nyetimber, Classic Cuvee, Brut, Sussex, England Multi Vintage - £95
Nyetimber, Rosé, Sussex, England, Multi Vintage- £120
Ayala Brut Majeur Champagne, Champagne, France NV - £95
Taittinger Brut Reserve, Champagne, France NV - £115
Taittinger Prestige Rose, Champagne, France NV - £150

WHITE

Picpoul de Pinet, Mezzacorona, Trentino, Italy 2024 - £46
Riesling No. 33, Rieslingfreak, Clare Valley, Australia 2025 - £58
Marsanne Viognier, Touron, Matilda Chapoutier, Australia 2024 - £69
Chablis, Domaine des Anges, Burgundy, France 2024 - £72
Pouilly-Fuissé Vieilles Vignes, Domaine Des Deux Roches, Burgundy, France 2024 - £90
Condrieu, Invitare, Michel Chapoutier, Rhône, France 2023 - £130

RED

Brunito Cantine Leonardo de Vinci, Tuscany, Italy 2024 - £46
Pinot Noir Turitelles, Altugnac, Languedoc, France 2025 - £50
Chateau Montaiguillon, Montagne-Saint-Emilion, Bordeaux, France 2021 - £69
Chateau du Breuil, Haut Médoc, Bordeaux, France 2016 - £79
Chateauneuf-du-Pape Domaine du Vieux Lazaret, Rhône, France 2023- £90
Barolo, Mauro Veglio, Piedmont, Italy 2019- £97
Barolo 'Albe', G D Vajra, Piedmont, Italy 2022- £130

DESSERT WINE

Nyetimber, `Cuvée Cherie`, Demi-Sec NV - £ 110
Dobogo `Mylitta` Tokaji Noble Late Harvest, Hungary, 2022 37.5cl - £66.50



Inventive cocktails match the fiery bright colours of marinades and grilled dishes.



The intimate space accommodates a range of events, including Christmas Parties.



"Amaya is elegant, sleek, and beautifully finished."

TIO PEPE ITV LONDON RESTAURANT AWARDS



IMPORTANT INFORMATION

CAPACITY, MINIMUM SPEND & ROOM HIRE CHARGE

• The Private Room can accommodate parties of 9 to 14 guests
• Room Hire Charge- For party size of less than 12 guests, there is an additional room hire charge. Our Reservations Team will give you the charge amount depending on your numbers at time of your enquiry.

MENUS AND PRICES

All parties must choose one menu option for the entire group and the menu choice needs to be advised at the latest 2 working days in advance of the event. Our menus change on a regular basis; therefore, it is likely that your chosen menu item may be altered. Any such change will be replaced with similar item. Menu prices are also subject to change. In view of major recent and potential increases in costs, we regret we are unable to commit to the prices in the menus for more than 1 month ahead.

DEPOSIT - PAYMENT CLAIN BACK & CANCELLATION CHARGE

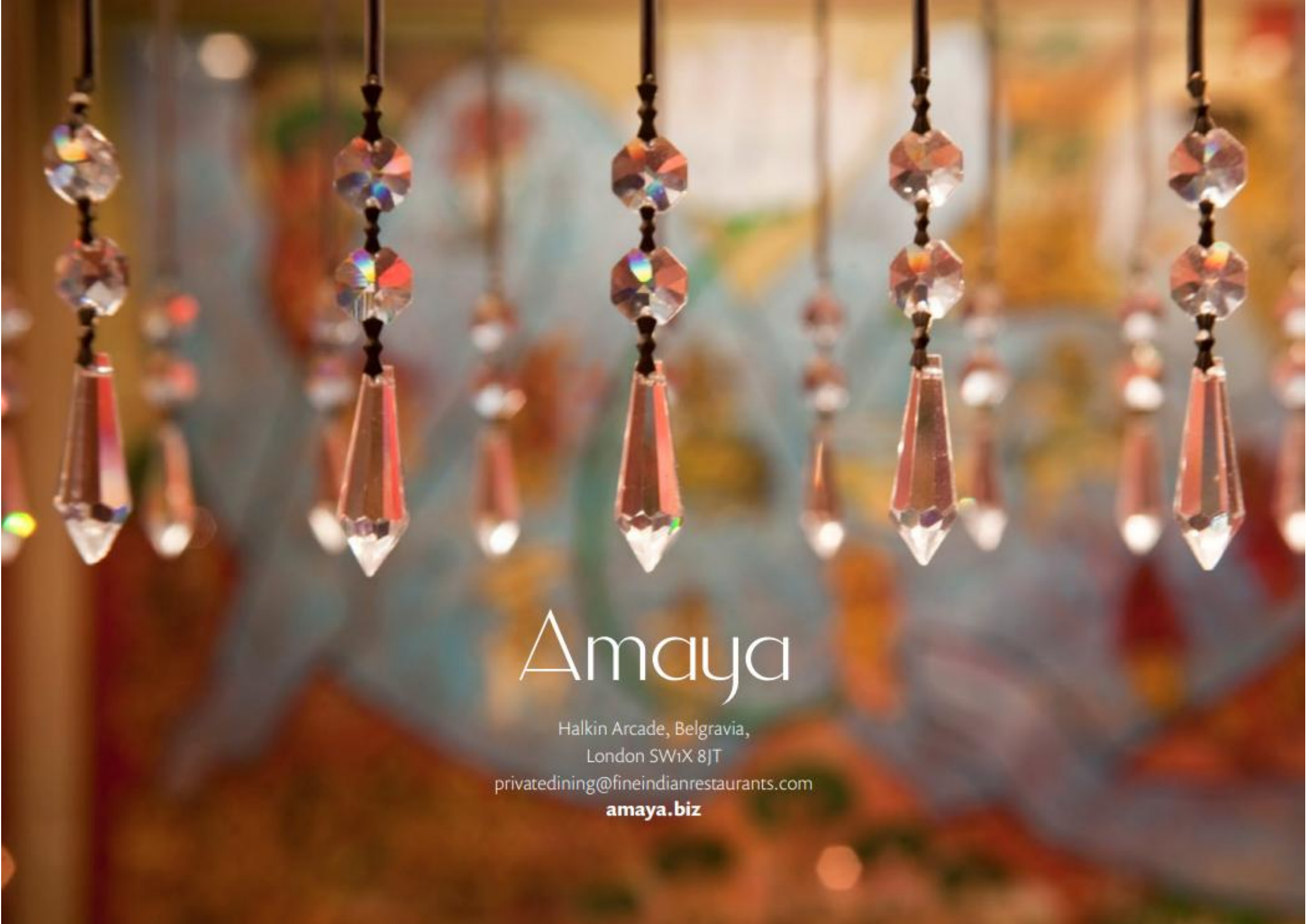
A Deposit amount of £800 is required to confirm the Private Room reservation, which needs to be paid within 48hours from making the provisional reservation. We will send you secure online payment link for the deposit.
The Deposit can either be deducted from the total bill at the end of the event OR a refund to the same card that was used to pay the deposit. (Please allow 3-5 working days). The Deposit is not refundable if you cancel the event with less than 5 clear working days ahead of the reservation date. In event of significant reduction in number of originally confirmed guests, the original number given as guaranteed will be charged. Any changes to the numbers attending must be advised 48 hours ahead of the event.

GENERAL

• We accept payments by all major credit and debit cards, cash. We do not accept Company Cheques and do not offer account facilities. The final payment has to be made at the event of on the same day. All prices include VAT.
• Service charge of 15% is added to your total bill. All prices include VAT.
• The authorizing signatory of the booking will be held responsible for all members of the group and their actions and behaviour while at the restaurant.
• Any damages to the property or infrastructure will be charged. No food or beverages, from outside permitted - unless previously agreed with the management.
• Bottle water is charged as consumed. We are happy to serve tap water too. Please advise us if you wish us to provide jugs of tap water.
• Cake - If you bring a cake, please let us know in advance in writing how you want us to deal with the leftovers.
We will not be able to pack any food on account of last-minute guest drop or left-overs.

ALLERGY POLICY

We regret that we are unable to serve customers with peanut allergy / intolerances at our restaurants.
We cook extensively with nuts and there could be accidental cross-contamination.
We are therefore unable to advise any dish is nut-free.


Amaya
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London SW1X 8JT
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