



Amaya

PRIVATE DINING &
SMALL GROUPS
AUTUMN 2021



Amaya breaks all perceived traditional conceptions, with an open-grill kitchen, as well as a vibrant on-view salad bar, serving an amazing range of grills and salads. Which backdrops the scintillating setting in one of London's most fashionably unconventional Michelin-starred restaurants.

A private dinner at **Amaya** is deeply memorable and delivers a sensational gourmet experience.

AMAYA

Halkin Arcade, (Entrance via Lowndes Street). Belgravia, London SW1X 8JT

Direct line to the manager: 0207 823 1166 - Option 4

info@realindianfood.com

www.amaya.biz

AMAYA THE PRIVATE DINING ROOM

The elegant long table, expandable from 9 seats to 14, is crowned by a fringe of iridescent long crystal drops, making this the most intimate of the group's fine private dining rooms.

It is also an excellent setting for brainstorming away from the hustle and bustle of London. It is ideal for board meetings, business lunches & client meetings offering a lighter menu of Amaya favourites, as well as memorable dinner parties.



AMAYA PARTY MENUS- AUTUMN 2021

Please note that Amaya doesn't follow the conventional 3 course experience. The menus consist of a number of dishes served in succession and then finish with a single grandstand dish.

CLASSIC MENU

4 courses served to share
LUNCH - £55 | DINNER - £65

Mandarin & Goats Cheese Salad
radicchio, wild rocket, lemon dressing

Adraki Chicken Chops
boneless - £
Goat Cheese and Yogurt Kebab

~~~~~  
**Char-grilled Fillet of Seabass £**  
**Chicken Shahi Makhani Seekh £**  
**Shakarkhand Chaat**  
*griddled indian white sweet potato*

~~~~~  
Smoked Chilli Lamb Chop £
Wok Tossed Mustard & Spinach Leaves
Amaya Naan

~~~~~  
**Chicken Biryani**  
**Pomegranate Boondi Raita**

~~~~~  
Lime Tart
with limoncello jelly and blueberry compote

~~~~~  
Tea, Coffee or Infusion

### SPECIAL MENU

4 courses served to share  
LUNCH - £62 | DINNER - £70

**Minced Chicken Parcel Salad**  
*coconut and lime dressing*

~~~~~  
Black Pepper Chicken Tikka £
Tandoori Ocean Wild Prawn
tomato & ginger

~~~~~  
**Spinach Tikki with Spiced Fig £**  
**Venison Seekh Kebab £**  
*Amaya Naan*

~~~~~  
Smoked Chilli Lamb Chop £
Tawa Griddled Asparagus

~~~~~  
**Chicken Biryani**  
**Pomegranate and Boondi Raita**

~~~~~  
Two Kulfi Celebration-
Valrohna Chocolate & Strawberry
crispy sesame chikki

~~~~~  
Tea, Coffee or Infusion

### SUGGESTED WINES

#### White Wine

Gavi di Gavi, La Contessa, Piedmont, Italy 2019 - £40

Pouilly-Fume, Les Chailloux Silex, Chatelain, Loire France 2018 -£63

#### Red Wine

Crozes-Hermitage Les Meysonniers, Michel Chapoutier, Rhone, France 2017- £56

Chianti Classico, Felsina Berardenga, Tuscany, Italy 2018 - £67

AMAYA  
PARTY MENUS- AUTUMN 2021

DELUXE MENU

5 courses served to share

DINNER - £85

Crispy Cabbage & Noddle Salad

~~~~~

Seafood Plate
(Consisting of 1 of each per person)

*Rock Oyster, King Scallop & Tandoori Ocean
Wild Prawn*

~~~~~

Black Pepper Chicken &  
Tandoori Whole Baby Cauliflower

~~~~~

Griddled Lobster in Shell

*pink peppercorn sauce
Amaya Naan*

~~~~~

Chicken Biryani  
Pomegranate & Boondi raita

~~~~~

Dessert Plate

*chocolate rasmalai surprise ;
morello cheesecake,
ginger crème brulee,
saffron chocolate jalebi*

~~~~~

Tea, Coffee or Infusion

Dessert Martinis - £10 each  
Espresso Martini  
Chocolate Martini

VEGETARIAN MENU

4 courses served to share

LUNCH - £55

DINNER - £65

Crispy Cabbage & Noddle Salad  
*sesame, almond and lemon dressing*

~~~~~

Tandoori Paneer Chilli Glazed
with date & sesame glaze

Shakarkhand Chaat

griddled Indian white sweet potato

~~~~~

Tandoori Whole Baby Cauliflower  
Spinach Tikki with Spiced Fig

*Amaya Naan*

~~~~~

Vegetable Biryani

Yellow Dal & Pomegranate Boondi Raita

~~~~~

Lime Tart

~~~~~

Tea, Coffee or Infusion

SUGGESTED WINES

White Wine

Bulgarini Lugana, Lombardy, Italy, 2018 £50

Pouilly Fuisse, Domaine Saumaize-Michelin, Burgundy France 2018 - £74

Red Wine

Rioja, Vina Tondonia Tinto Reserva, Bodegas R.Lopez de Heredia, Spain 2006 - £99

Frog's Leap, Estate Grown Cabernet, Sauvignon, Napa Valley , California 2016 - £125



Crispy Cabbage & Noodle Salad



Mandarin & Goat's Cheese Salad



Tandoori Chicken Tikka



Chicken Biryani

IMPORTANT INFORMATION

RESERVATION PROCEDURE

- Once you have made a Provisional reservation, we will require a holding Deposit before the reservation of the room can be confirmed.
- Deposit amount is £600.
- The deposit will need to be paid within 48 hours from making the provisional reservation, unless otherwise specified.
- All deposits are payable through a secure online payment facility.
- All parties must choose one menu for the entire group.
- Menu choice needs to be advised at the latest 2 working days in advance of the event.
- We will need the final number of guests attending the event 48 hours prior. This will be the final number that we will charge.
- We are unable to confirm the party menu selection and the wine selection more than 1 month in advance of the reservation date.

Our Party menu and wines change on a regular basis, therefore it is likely that your chosen menu and wine selection may change, for which we will keep you informed.

MINIMUM OCCUPANCY, MINIMUM SPEND & ROOM HIRE CHARGE

The Private room can be reserved for a minimum of 12 guests with a minimum spend of £125 per person. There is a Room Hire Charge for parties of between 6-11. The Reservations Team will give you the exact figure upon enquiry.

DEPOSIT TERMS, CANCELLATION CHARGE, PAYMENT TERMS

The deposit is fully refundable if you cancel at least 5 clear working days before the reservation date. In event of number of guests reducing after the 48hrs deadline, the original number given as guaranteed will be charged.

The Deposit can either be deducted from the total bill OR refunded to the same card that was used to pay the deposit. (Please allow 3-5 working days).

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. A discretionary 13.5% Service Charge will be added to your total bill. This is distributed amongst all our staff.

GENERAL

- Amaya reserves the right to make charges to any damages/losses caused to its property.
- 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.
- No beverages or food except those supplied by Amaya are permitted to be consumed on the premises (with exception of celebratory cake, please inform us in advance).
- 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 - please confirm in writing how you want us to deal with leftovers.
- We will not be able to pack any food on account of last minute guest drop.

ALLERGY POLICY

Food Allergies & Intolerances: Please let us know in advance of any food allergies and intolerances. 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.