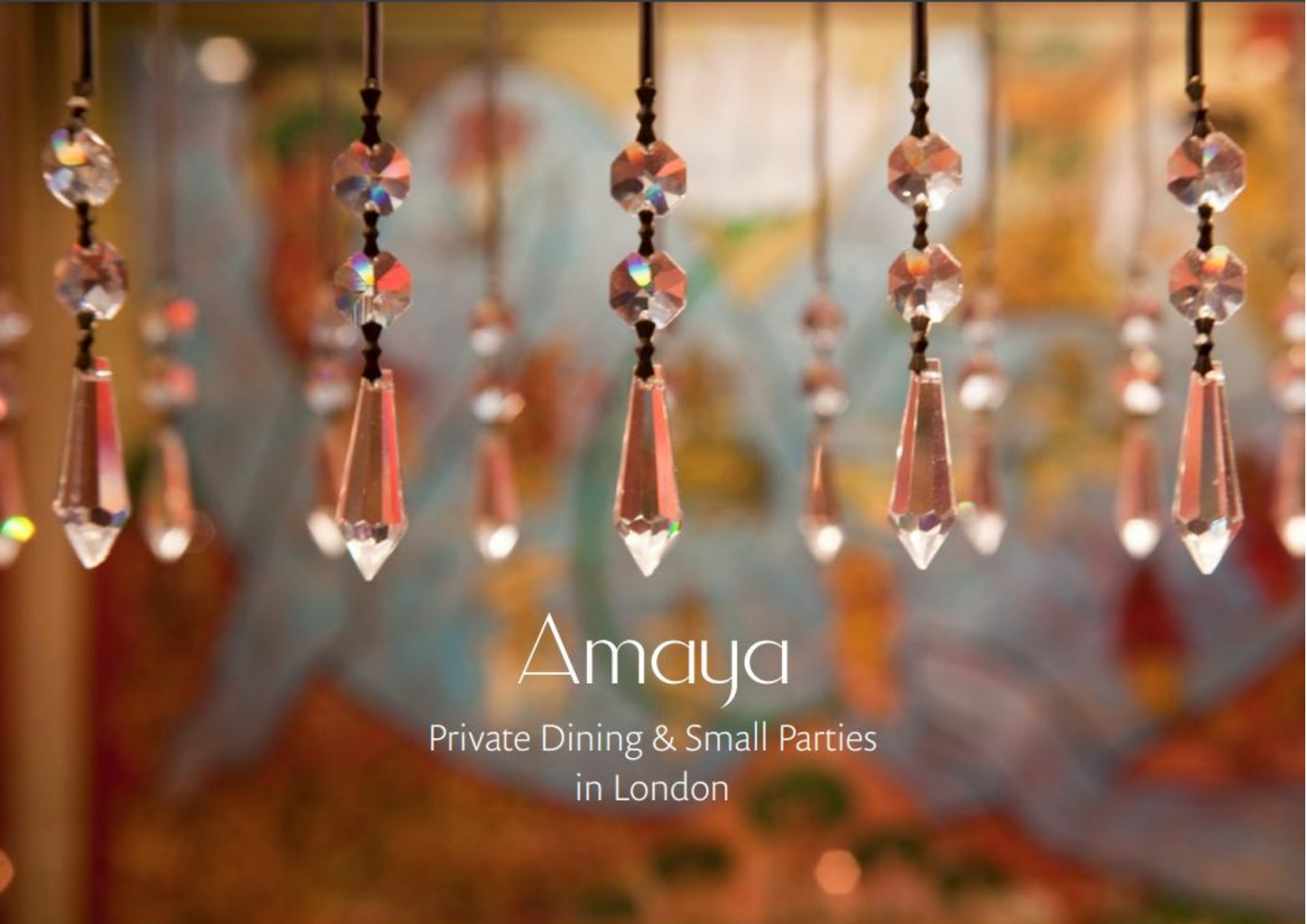

Amaya
Private Dining & Small Parties
in London

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.

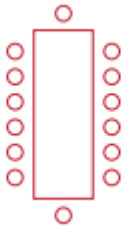


Table Layout
for 14 guests

"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

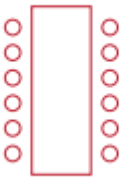
LONG TABLE

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.

AMAYA PARTY MENUS

CHRISTMAS 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: £75
DINNER: £85
8 Items served to share

MANDARIN & GOAT'S CHEESE SALAD

KEBAB SELECTION
CHARGRILLED FILLET OF SEABASS
CURRY LEAF CHICKEN CHOP
GILAFI LAMB DORI KEBAB

with
WOK TOSSED MUSTARD & SPINACH
BHOJPURI ALOO
Amaya Naan

NIZAM'S CHICKEN BIRYANI
crispy boondi raita with pomegranate

GULAB JAMUN
with vanilla ice cream

MINCE PIES

DELUXE

LUNCH: £85
DINNER: £95
8 Items served to share

MINCED CHICKEN LETTUCE PARCELS

KING SCALLOP
Amaya Naan

BLACK PEPPER CHICKEN TIKKA &
TANDOORI WILD MADAGASCAN PRAWN
Amaya Naan

SMOKED CHILLI LAMB CHOP
CHARGRILLED AUBERGINE TIKKA

GRIDDLED LOBSTER MAKHANI
pulao rice

ROSE & PISTACHIO KULFI
sesame chikki

MINCE PIES

GOURMET

LUNCH: £95
DINNER: £105
8 Items served to share

MINI PUNJABI CHANNA CHAAT TART
street food goodies in spiced pastry

Seafood Platter

ROCK OYSTERS CRISPY BHAJIA
KING SCALLOPS
GRIDDLE FLAKED CRAB CAKE

Kebab Selection

CURRY LEAF CHICKEN CHOP
GILAFI LAMB DORI KEBAB
with
CARAMELISED CHILLI BRUSSEL SPROUTS
roasted chestnuts
Garlic Naan

CRISPY DUCK LEG CONFIT
chilli & orange glaze

CHOCOLATE FONDANT
with saffron brandy cream

MINCE PIES
S

WINE SUGGESTIONS
Please refer to page 7

WINE SUGGESTIONS

CHRISTMAS 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

MENUS AND PRICES

Our Party menus and wine selections are refreshed regularly to reflect seasonality and availability, so on occasion your chosen dish or wine may need to be substituted. We will always replace it with something of similar style and quality.

Menu prices may also be subject to change. Given the current climate of rising costs, we're regretfully unable to guarantee prices more than 1 month in advance of your event, but we will always keep you informed of any changes in good time.

MINIMUM SPEND

We require a minimum spend (food, beverage, service) of £1500.

DEPOSIT – PAYMENT, CLAIM BACK, CANCELLATION CHARGE

A deposit of £800 is required to secure your Private Room reservation, payable within 48 hours of your provisional booking. We will send you a secure online payment link to make this easy.

Your deposit will either be deducted from your final bill on the day, or refunded to the card used to make the payment (please allow 3–5 working days for this to process). Please note the deposit becomes non-refundable if the event is cancelled within 5 clear working days of the reservation date. Should your final guest numbers be significantly lower than originally confirmed, we will charge for the originally guaranteed number, so we do ask that any changes to your numbers be advised at least 48 hours before the event.

GENERAL

We are happy to accept all major credit and debit cards, as well as cash. We are unable to accept company cheques or offer account facilities, and kindly ask that final payment be settled on the day of the event. All prices include VAT. A service charge of 15% is added to your total bill.

The person signing to authorise the booking will act on behalf of the group and will be responsible for the conduct of all guests during their time with us.

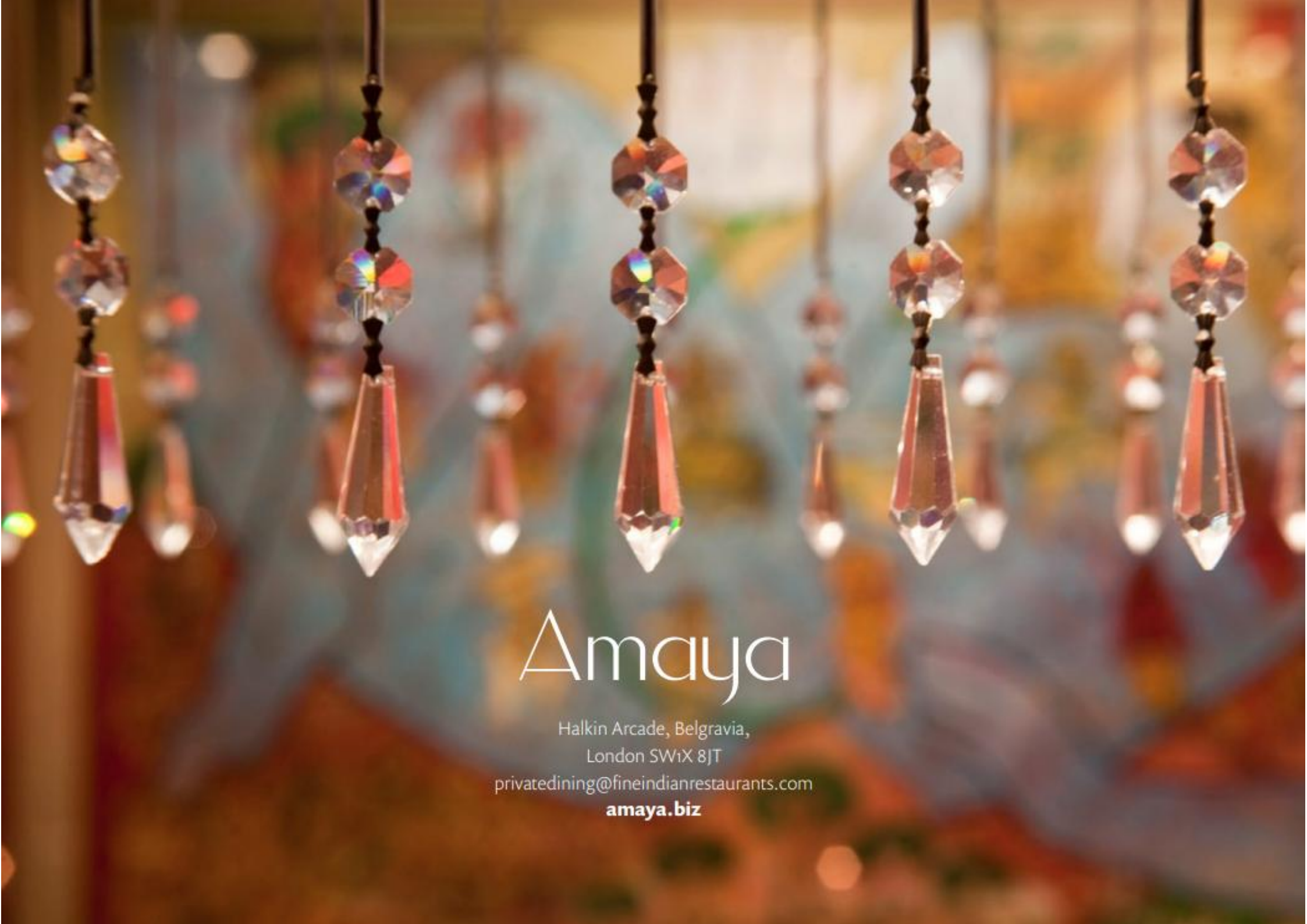
We ask that guests take care of our space, as any damage to the property or fixtures will be chargeable. We're not able to permit food or drink brought in from outside, unless this has been agreed with management in advance.

Bottled water is charged as consumed; we're always happy to provide jugs of tap water free of charge on request, so please just let us know.

If you would like to bring a cake, please let us know in writing beforehand how you'd like any leftovers handled. We're unfortunately not able to pack away food due to last-minute guest changes or general leftovers.

ALLERGY POLICY

Please do let us know in advance of any food allergies or intolerances so we can best assist you. We regret that we are unable to cater for guests with a peanut allergy or intolerance. As we cook extensively with nuts, there is a risk of cross-contamination, and we are therefore unable to guarantee any dish as nut-free.


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