



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.









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.

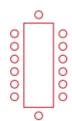


Table Layout for 14 guests

CC

"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.



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

THE MICHELIN GUIDE







GG

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

TIO PEPE ITY 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, of which 50% is discretionary & 50% is fixed.
- 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.

