

Invitation to an exclusive evening at the Michelin starred Benares Restaurant in Berkely Square.

Tuesday 5th June

6:30pm to 8:30pm: Champagne and canapes

8:30pm: Special tasting menu

The evening will begin with a complimentary champagne and canapes reception, spilling out into Berkely Square to admire a few of the ecurie25 fleet parked up outside.

There will then be the opportunity to sample some of Atul Kochhar`s award-winning Indian food, in the form of a menu created just for us. The menu is priced at £55 per person for food, or £85 per person with matching wines. If you would like to join us for the meal please either call Flora on 0207 159 2543, or return the booking form enclosed.

RSVP

Please RSVP using the enclosed booking form. Places are limited so please reply early to avoid disappointment!

écurie25 Special Menu

Cured Salmon with Sour Cream

THANDI MACHCHI

Crisp Soft Shell Crab with Squid Salad

KARARA KEKDA

Delamotte Champagne NV, France

Chicken tikka simmered in mild tomato and honey sauce

MURG MAKHANI

Soave "La Rocca" Pieropan 2004, Italy

Lamb curry with saffron, cinnamon and bay leaf

ROGANJOSH

Quinta Do Quatro Ventos 2004, Portugal

SERVED WITH

Indian cottage cheese in tomato and onion sauce

PANEER MASALA

Black lentil speciality

DAL

Baked rice

PULAO

Assorted Indian bread

NAAN / ROTI

SUMMER BERRIES WITH YOGHURT SORBET

Tea or Coffee, and Petit Fours



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BENARES
RESTAURANT & BAR

Atul Kochhar celebrates receiving his first Michelin Star at Benares Restaurant

Highly lauded chef-patron Atul Kochhar is reconfirmed as the best Indian chef in London! Atul was the first Indian chef to receive a Michelin star at Tamarind four years ago and in the three years since opening his own Restaurant Benares, set in classy Mayfair; he has accomplished setting a prestigious standard in what he delivers, and has established Benares as one of London's best Indian restaurants.

Atul's highly acclaimed menu explores dishes from all over India and his regular return trips to his native country inspires his delicately spiced, contemporary eye catching food, creating a luscious fusion of East and West.

BBC

In 2006 Atul took part in the BBC2's Great British Menu where he competed against other top British chefs for the chance to cook for the Queen's 80th birthday celebrations. In April 2007 Atul returned to our screens in a second series of the show, this time competing against The Boxwood Café's Stuart Gillies.