



BENARES

EVENTS GUIDE



CAPACITY OVERVIEW

AREA OF RESTAURANT

PRIVATE DINING

STANDING

CHEF'S TABLE

2-8

NA

SOMMELIER'S TABLE

2-10

NA

BERKELEY ROOM

11-16

NA

DOVER ROOM

17-36

NA

BAR & LOUNGE

NA

60-80

EXCLUSIVE HIRE

150

250



THALI EXPRESS LUNCH

£59 per person

14th January - 31st March 2025

TANDOORI JHINGA
Mustard Marinated Grilled Prawn

MURG MAKHANI
Chicken Tikka in Tomato & Fenugreek Gravy

TARI WALA GHOST
Slow Cooked Lamb in Whole Spices

SAAG ALOO
Spinach Puree with New Potatoes

DAL TADKA
Cumin and Garlic Tempered Yellow Lentils

KESAR PULAO
Saffron Spiced Aromatic Rice

ROASTED CUMIN RAITA
& LACCHA PYAAZ

PLAIN NAAN

RASMALAI

This menu is only available for Lunch • Vegetarian Option Available

*Food Allergies and Intolerances: please speak to our staff about your requirements
All prices are inclusive of VAT. A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill*

KASHI LUNCH MENU

£69 per person

14th January - 31st March 2025

KERLYN CHICKEN PEPPER FRY
Spiced Chicken, Red Peppers Confit, Yoghurt Pachadi

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LAMB ROGAN JOSH
Kashmiri Style Lamb, Chilli and Fennel Gravy

PALAK MUTTER
Slow Cooked Punjabi Spinach and Green Peas

DAL TADKA
Tempered Yellow Lentils

KESAR PULAO
Saffron and Cumin Baked Rice

ASSORTED BREAD AND BOONDI RAITA

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GULAB JAMUN

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PETIT FOURS

This menu is only available for Lunch

*Food Allergies and Intolerances: please speak to our staff about your requirements
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SAFFRON LUNCH MENU

£79 per person

14th January - 31st March 2025

WILD MUSHROOM AND TRUFFLE SHORBA

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JHINGA KALI MIRCH
Prawns Cooked in Coconut and Chilli Stew

MURG MAKHAN WALA
Chicken Cooked in Tomato and Fenugreek Sauce

DAL BENARES
Benares Signature Black Lentils

PODI ALOO
New Potatoes with Spiced Powder

MUTTER & KESAR PULAO
Green Pea & Saffron Rice

ASSORTED BREAD AND RAITA

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RASMALAI

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PETIT FOURS

This menu is only available for Lunch

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THE CHEF'S TABLE

Intimate room, seating up to 8 guests.
Perfectly suited for dining and meetings.



Experience the heart of Benares at our exclusive Chef's Table.
This unparalleled dining adventure offers a front-row seat to the kitchen.

Watch as Chef Sameer and his expert team craft exquisite Indian dishes,
immersing you in authentic culinary artistry.

[Reserve the Chef's Table today.](#)

Capacity - 2 to 8 guests • Minimum Spend £800

THE SOMMELIER'S TABLE

Private dining in the wine cellar, surrounded by an extensive
collection of some of the world's finest wines, including rare vintages.
A great setting for a business meeting, wine tasting or wine pairing.



For a sophisticated touch to your corporate meetings, private dining, or
business lunches, our Sommelier's Table is the ideal setting. Immerse
yourself in an atmosphere surrounded by over 200 exquisite wine
selections.

[Reserve your experience today.](#)

Capacity - 2 to 10 guests • Minimum Spend £1000

THE BERKELEY ROOM

Named after the prestigious Berkeley Square, this room blends authenticity with intimacy and culture.



The Berkeley Room provides the perfect balance of professionalism and elegance, ensuring a memorable and productive event. Elevate your business gatherings and leave a lasting impression by hosting your next corporate meeting or private dining event in the Berkeley Room.

[Reserve the Berkeley Room today.](#)

Capacity - 11 to 16 guests • Minimum Spend - Available on request

THE DOVER ROOM

One of the largest private dining spaces in Mayfair. The sliding door can be opened to make a completely private space part of the main restaurant.



Introducing the Dover Room, our distinguished banqueting space exuding an authentic and traditional ambiance. Immerse yourself in a setting that seamlessly combines elegance with heritage, providing the perfect backdrop for your gatherings

[Reserve this space today](#) and make your next event truly remarkable.

Capacity - 17 to 36 guests • Minimum Spend - Available on request

EXCLUSIVE HIRE

From the lively bar to our versatile event space, our venue offers a perfect fusion of elegance and charm, ideal for hosting your next memorable event.



Imagine the entire space transformed for your occasion, accommodating up to 200 guests, with seating available for 150 individuals. Whether you're planning a corporate gala, a product launch, or a company-wide celebration, our venue is equipped to meet your every need.

Capacity - Seated 150 guests, Standing 250 guests
Minimum Spend - Available on request

BAR & LOUNGE

Exceptional drinks and delectable bar food converge to craft an unparalleled corporate outing.



Our dedicated staff ensures your needs are met, whether you prefer a Nightingale or a Sweetheart cocktail. Benares' bar stands as the epitome of sophistication and enjoyment - an essential destination for any corporate gathering.

Capacity (standing only) - 60-80 guests
Minimum Spend - Available on request

TASTING MENU

£135 per person

14th January - 31st March 2025

STREET SNACK



BAKED MALABAR "HAND DIVED" SCOTTISH SCALLOP



TAWA MASALA HALIBUT, CLAM MOILEE



SPARKLING TEA



HIRAN BOTI TIKKA



LAMB CHOP PULAO

(Served with Good Old Indian Staples)



RASMALAI



PETIT FOURS

Vegetarian Option Available • Paired Wines Available.

This menu is offered for the entire table, for a maximum of 16 guests.

We request you place your order by 1:00 pm for Lunch, and 9:00 pm for Dinner.

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All prices are inclusive of VAT. A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill*

PAIRED WINES

THE SPICE ROUTE

£99 per person

2023 Sula Sauvignon Blanc ,
Nashik, India

2022 Mulline Vintners "Curlewis" Riesling,
Geelong, Australia

2019 Corte Figaretto "Brolo del Figaretto",
Amarone Della Valpolicella, Valpantena, Italy

2022 Domaine de Colonat "Les Charmes-Grandes Terres",
Morgon, France

2018 Tahbilk "Cane Cut",
Marsanne, Nagambie Lakes, Australia

MAHARAJA'S CELLAR

£135 per person

2022 Baron Edmond de Rothschild, Rimapere
Vineyard "Plot 101", Sauvignon Blanc,
Marlborough, New Zealand

2022 Schloss Johannisberg "Bronzelack" Riesling
Troocken, Rheingau, Germany

2018 Joseph Drouhin, Pommard Chanlins-Bas,
Burgundy, France

2018 Bodegas Artadi "Valdegines",
Single Plot Wine, Alava, Spain

NV Pol Roger "Rich" Demi Sec, Champagne,
France

Wine Measures: 100ml, Dessert Measures: 70ml

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BAYLEAF MENU

£78 per person

A THREE-COURSE MENU INCLUDING PLATED STARTER AND DESSERT
MAIN COURSE IS SERVED FAMILY STYLE, TO SHARE.

14th January - 31st March 2025

KERLYN CHICKEN PEPPER FRY
Spiced Chicken, Red Peppers Confit, Yoghurt Pachadi

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MACCHI CURRY
Panch Phoran Spiced Bengali Sea Bass Curry

LAMB ROGAN JOSH
Kashmiri Style Lamb, Chilli and Fennel Gravy

PALAK MUTTER
Slow Cooked Punjabi Spinach and Green Peas

DAL TADKA
Tempered Yellow Lentils

JEERA ALOO
Cumin Tossed Potatoes

KESAR PULAO
Saffron and Cumin Baked Rice

ASSORTED BREAD AND BOONDI RAITA

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GULAB JAMUN

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PETIT FOURS

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FENNEL MENU

£89 per person

A FOUR-COURSE MENU INCLUDING PLATED STARTER AND DESSERT
MAIN COURSE IS SERVED FAMILY STYLE, TO SHARE.

14th January - 31st March 2025

AMUSE BOUCHE

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WILD MUSHROOM AND TRUFFLE SHORBA

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BAKED MALABAR SCALLOP
"Hand Dived" Scottish Scallop Baked on Shell

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KADAI GOSHT
Lamb Cooked in Tomato, Peppers and Whole Spices

JHINGA KALI MIRCH
Prawns Cooked in Coconut and Chilli Stew

MURG MAKHAN WALA
Chicken Cooked in Tomato and Fenugreek Sauce

DAL BENARES
Benares Signature Black Lentils

PODI ALOO
New Potatoes with Spiced Powder

MUTTER AND KESAR PULAO
Green Pea & Saffron Rice

ASSORTED BREAD AND RAITA

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RASMALAI

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PETIT FOURS

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DELUXE MENU

£145 per person

A FOUR-COURSE MENU INCLUDING PLATED STARTER AND DESSERT
MAIN COURSE IS SERVED FAMILY STYLE, TO SHARE.

14th January - 31st March 2025

A GLASS OF CHAMPAGNE & CANAPÉS

Prawn Kempu, Channa Chaat, Hyderabadi Chicken Satay, Paneer Tikka

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GOL GAPPE

Wheat Bubbles, Spiced Potatoes, Mint-Infused Water

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TANDOORI LOBSTER TIKKA

Kashmiri Chilli, Dried Fenugreek Spiced Scottish Lobster

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GHOST KI CHAAP

Spiced Grilled Lamb Chop

MURG KADAI

Organic Chicken Smeared in Tomato, Peppers and Whole Spices

MACCHI MALABAR

Seasonal White Fish Stew with Coastal Spices

PANEER MAKHAN MASALA

Indian Cottage Cheese in Buttered Tomato and Fenugreek Gravy

BHINDI MASALA

Stir Spiced Okra with Onion Masala

DAL BENARES

Benares Signature Black Lentils

SUBZ PULAO

Baked Aromatic Rice with Organic Vegetables

ASSORTED BREAD AND BOONDI RAITA

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BAKED YOUGHART CHEESECAKE, SALTED CARAMEL, VANILLA BEAN ICE CREAM

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PETIT FOURS

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FOR MORE INFORMATION AND RESERVATIONS,
PLEASE CONTACT US

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www.benaresrestaurant.com

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BENARES

RESTAURANT & BAR