



BENARES

RESTAURANT & BAR



PRIVATE DINING & EVENTS

12a Berkeley Square House
Berkeley Square
London Mayfair
W1J 6BS

MICHELIN PRIVATE DINING



Discover the world of Michelin private dining in the heart of Mayfair.

Nestled within Berkeley Square, Benares is a fine dining Indian restaurant, where innovation marries tradition.

Our private dining rooms are perfectly suited for a variety of events, such as an informal drinks reception, holiday parties, road shows, corporate events and more.

A selection of menus is available, including our signature Tasting Menu, carefully crafted by our Executive Chef, available exclusively for private dining.

For lunch party bookings, enjoy an exclusive 15% discount on all party menus of 9+ guests (food only).

Our dedicated Events team will assist you with all aspects of your experience, including dietary requirements and spice levels, bespoke menus and floral arrangements.







SAMEER TANEJA

With Indian and classical French cuisine training, and over 20 years' experience alongside some of the world's greatest chefs, our Executive Chef creates exceptional dishes, infusing impeccably sourced British ingredients into traditional Indian recipes.

With a nod to India's street vendors and the country's coastal regions, to popular meat dishes from the North, expect to be captivated from the first bite, with both meat and vegetarian tasting menus available.

THE TEAM

Front of House

We are passionate about providing our guests with outstanding service. From the moment you walk through the main doors you can trust our wonderful staff will deliver service of highest standards, ensuring your remarkable experience at Benares.



The Sommeliers

Team of exceptional talent with years of experience. At Benares, wine is a fundamental element of the dining experience, and our cellar includes over 400+ bins from across 17 different countries including rare vintages. We have a selection of wines for every occasion. Each bottle is meticulously hand-picked by our wine buyer to perfectly complement the intricate spicing, rich sauces and delicate heat of the dishes.

THE RESTAURANT

Captivating venue, featuring rich and exotic interior with Indian flare, in the heart of Mayfair.

Our private dining rooms offer comfort and exclusivity, ideal for entertaining clients and colleagues, and for celebrating with family and friends.



FEATURES

Benares is available for exclusive hire for lunch and dinner, as well as drinks and canapé reception.

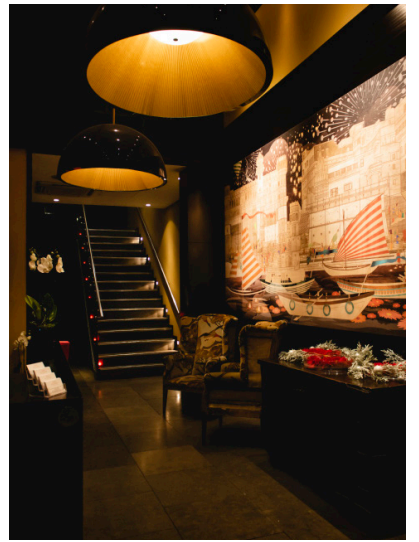
The main restaurant can accommodate up to 150 guests (seated) and can hold up to 300 guests (standing).

150

Guests seated

300

Guests standing



THE CHEF'S TABLE

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



FEATURES

The room features a soundproof glass window, providing a front row seat into the inner workings of our kitchen.
A private dining experience to remember.

£800 min spend

8

Guests seated

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.



FEATURES

Over 400 exclusive wines from across 17 countries.
Here you can experience the exclusive art of pairing wine with Indian food, guided by our expert Sommeliers.

£1000 min spend

10

Guests seated

THE BERKELEY ROOM

Elegant room offering comfortable seating for up to 16 guests.



FEATURES

Decorated with sepia and paprika coloured prints and featuring hand-crafted antique wooden doors from India.

16

Guests seated

THE DOVER ROOM

This wood panelled room can seat from 17 up to 36 guests.
Ideal for large parties and big celebrations.



FEATURES

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.

36

Guests seated

THE LOUNGE

The lounge exudes elegance.
Spend an evening indulging in our exquisite India inspired cocktails
with a relaxed ambiance.



FEATURES

Striking and spacious, the Lounge offers a cosy setting for a private
cocktail reception, or pre-dinner drinks.
Enjoy a cocktail master class at the bar – a fantastic team-building
activity from 2 to 10 guests.

30

Guests seated

60

Guests standing



2nd January - 31st March 2024

Tasting Menu

£129 per person

Paired Wines: £119 per person

Savour refined Indian flavours with the best of British ingredients.
Vegetarian option available.



STREET SNACK



BAKED MALABAR "HAND DIVED" SCOTTISH SCALLOP

2021 Riesling Kabinett, Erben Thanish Dr. H. Thanisch, Mosel, Germany



TAWA MASALA WILD HALIBUT, CLAM MOILEE

2019 Gewürztraminer Jean Claude Gueth, Alsace, France



SPARKLING TEA



CHICKEN MOMO

2022 Condrieu, Les Grandes Chaillées, Stéphane Montez, Rhône France



LAMB CHOP PULAO

(Served with Good Old Indian Staples)

2014 Gevrey-Chambertin Clos de la Justice Vallet Frères, Burgundy, France



RASMALAI

2018 Vin de Constance, Constantia, South Africa



PETIT FOURS

Wine Measures: 100ml, Dessert Measures: 70ml

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.

All our menus are seasonal and subject to change. Food Allergies and Intolerances: Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

All prices are inclusive of VAT. A discretionary Service Charge of 15% will be added to your bill.

2nd January - 31st March 2024

Bayleaf Menu

£78 per person

A three-course menu including plated starter and dessert
Main course is served family style, to share.



AMUSE BOUCHE



KERLYN CHICKEN PEPPER FRY

Spiced Chicken, Red Peppers Confit, Yoghurt Pachadi



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

PODI ALOO

New Potatoes with Spiced Powder

KESAR PULAO

Saffron and Cumin Baked Rice

ASSORTED BREAD AND BOONDI RAITA



GULAB JAMUN BRÛLÉE



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2nd January - 31st March 2024

Fennel Menu

£89 per person

A four-course menu including plated starter and dessert
Main course is served family style, to share.



AMUSE BOUCHE



WILD MUSHROOM AND TRUFFLE SHORBA



BAKED MALABAR SCALLOP

"Hand Dived" Scottish Scallop Baked on Shell



KADAI GHOST

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 Potato with Spiced Powder

MUTTER & KESAR PULAO

Green Pea & Saffron Rice

ASSORTED BREAD AND RAITA



RASMALAI



PETIT FOURS

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2nd January - 31st March 2024

Deluxe Menu

£145 per person

A four-course menu including plated starter and dessert.
Main course is served family style, to share.



A GLASS OF CHAMPAGNE & CANAPÈS

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



GOL GAPPE

Wheat Bubbles, Spiced Potatoes, Minted Water



TANDOORI LOBSTER TIKKA

Kashmiri Chilli, Dried Fenugreek Spiced Scottish Lobster



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 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



BAKED YOUGHART CHEESECAKE, SALTED CARAMEL, VANILLA BEAN ICE CREAM



PETIT FOURS

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Cocktail Masterclass

The perfect gift for cocktail enthusiasts, and an excellent team-building activity.

Starting with a basic introduction to the art of cocktail making, you will be mixing your own drinks while learning a few tricks to impress your friends and colleagues.

You will choose 2 cocktails from our list, prepare them, learn and drink.

Flower Services

You can buy beautiful flowers from our trusted florist and have them delivered straight to the restaurant.

With a minimum order of £40 you can enjoy a 15% discount and free delivery to the restaurant.

Head to alexandercollierflowers.com and quote "Benares" when making an order. Please make an order 2 days in advance for flowers to arrive on time.



ADDITIONAL INFORMATION



All menus and prices are subject to change.

Party menus are only available to groups of 9 and above.

Tasting Menu is available for parties of up to 16 guests.

Please select one menu for your whole party.

Minimum spend will apply.

Vegetarian menu options are available upon request.

All Chicken and Lamb is Halal.

Wine options are available with all menus.

Complimentary place cards and personalised printed menus can be provided upon request.

Discretionary service charge of 15% will be added to your bill.

Please advise of any dietary requirements and allergies in advance.

Kindly select your preferred menu and return a minimum of 14 days prior to your event.

Click **HERE** to view our 360° Google tour.



Street Snacks
This is tribute to all road
side street vendors in India
who seek shade under trees
while they work hard to make
a living selling street food.
We salute them. *James Fawcett*





FOR MORE INFORMATION
PLEASE CONTACT US

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www.benaresrestaurant.com

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