



VEERASWAMY
1926

PRIVATE DINING &
SMALL PARTIES
IN LONDON



One Michelin Star



Two AA Rosettes

VEERASWAMY HAS BEEN OFFERING THE FINEST CLASSICAL INDIAN CUISINE SINCE 1926.

As the first of its kind, it is celebrated as the Grand Dame of Indian restaurants, known for its refined cuisine. Veeraswamy was awarded with a Michelin star in 2016. The restaurant is situated on the mezzanine floor, overlooking the famed Regent Street.



VEERASWAMY

1926

Victory House, 99 Regent Street, London W1B 4RS
privatedining@fineindianrestaurants.com | veeraswamy.com



22 guests across two tables

15 guests at one table



PRIVATE DINING ROOM

Elegantly designed to complement the restaurant, Veeraswamy's private dining room accommodates a range of events, including lunchtime business meetings, 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.

CAPACITIES

22 guests across two tables

15 guests on one table

Up to 50 guests for canapé receptions

PARTY ROOM TABLE LAYOUTS

Our table plans are designed to give utmost comfort to our guests.

For reference, please see the drawings below.

Our team will be happy to assist you in choosing the correct layout for your party.

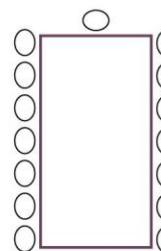


Table layout
for 15 guests

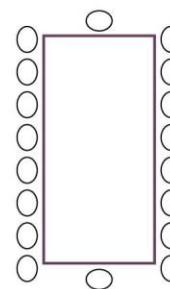


Table layout
for 18 guests

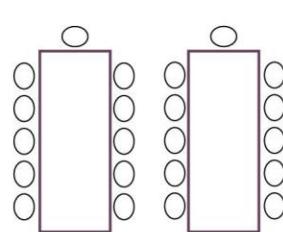


Table layout
for 22 guests

“

“Wow! Was so impressed by Veeraswamy last night. Food and service were incredible. We have the private room booked upstairs for a family birthday and the food was incredibly tasty. The service was amazing...and it is clear they are well deserving of their Michelin star. I can't wait to go back. Definitely recommend!”

A_S406X, TRIPADVISOR (4 FEBRUARY 2024)

WITHIN THE MAIN RESTAURANT

THE PAISLEY ROOM - PARTY AREAS

The magnificent Paisley Room offers a range of semi-private options for smaller parties for an array of social occasions. Ideal for celebrating anniversaries and family reunions, or for a corporate office lunch or dinner.

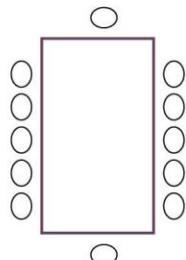
Parties up to 8 are welcome to choose from the wide choice of Veeraswamy's a la carte menu on the day. For parties of 9 and more, private dining menus have been specially created to suit guests' tastes.

CAPACITIES

12 guests on a table table (Paisley Room)

6 guests on a round table (Paisley Room)

8 guests on a round table (Verandah Room)



“

“We had our wedding reception in the Palmer Room at Veeraswamy. 20 years ago and came back to celebrate our wedding anniversary.

The food and service were exceptional...”

HARMEET MATHARU, GOOGLE REVIEW (SEPTEMBER 2023)



The long table
in the Paisley Room



A round table
for 6 in the
Paisley Room

VEERASWAMY PARTY MENUS

JANUARY- FEBRUARY 2026

LUNCH MENU

2 courses
£55

MALAI CHICKEN TIKKA
creamy, cardamom, nutmeg – tender chicken breast

NIZAMI DUM KI MACHLI
*fresh seabass fillets baked in banana leaf
with hyderabadi spices*

LEMON RICE
with cashew nuts

CHETTINAD ROAST POTATOES

LUNCH MENU

3 courses
£65

Amuse
MULLIGATAWNY SOUP

MALAI CHICKEN TIKKA
creamy, cardamom, nutmeg – tender chicken breast

NIZAMI DUM KI MACHLI
*fresh seabass fillets baked in banana leaf
with hyderabadi spices*

LEMON RICE
with cashew nuts

CHETTINAD ROAST POTATOES

CARAMELISED BANANA KULFI

SPECIAL MENU

3 courses
Lunch & Dinner £75

Amuse
MULLIGATAWNY SOUP

CRAB CAKE
fresh flaked crab, ginger, chilli, fresh lime

ROAST DUCK VINDALOO
*creedy carver half duck, slow cooked with real
goan vindaloo spices,
served with Bombay potatoes*

LEMON RICE
with cashew nuts

HOMEMADE KALA JAAM
salted caramel ice cream

WINE SUGGESTIONS

Please refer to page 6

VEERASWAMY PARTY MENUS

JANUARY- FEBRUARY 2026

ROYAL MENU

Lunch & Dinner
4 courses
£90

Amuse
MULLIGATAWNY SOUP

BORI SOYA MINCE SAMOSAS
bhuna soya mince, crispy samosas

MURGH HAZRAT MAHAL
poussin breast stuffed with golden raisins, pistachio- mughal recipe

MAIN COURSE IS SERVED IN SILVER CRESCENT
with 4 silver bowls filled with

TRAVENCORE PRAWN CURRY
ROASTED COCONUT CHICKEN CURRY
PANEER GULZAR
LEAF SAAG

LEMON PULAO & NAAN

SHAHI TUKRA
indian bread & butter pudding

WINE SUGGESTIONS
Please refer to page 6

VEERASWAMY PARTY MENUS

JANUARY- FEBRUARY 2026

GOURMET MENU

Lunch & Dinner
4 courses
£120

Amuse
MULLIGATAWNY SOUP

RAJ KACHORI
regal street food – wheat puri filled with goodies, splashed with chutneys

GRILLED SCALLOPS
scottish king scallops, coconut, mango salsa, pepper

MAIN COURSE IS SERVED IN SILVER CRESCENT
with 4 silver bowls filled with

LOBSTER MALABAR
CHICKEN MAKHANI AU VIN
AWADHI LAMB ROGAN JOSH
PINEAPPLE CURRY

LEMON PULAO & NAAN

BLACK CARROT HALWA
orange rabri

WINE SUGGESTIONS
Please refer to page 6

WINE SUGGESTIONS

JANUARY- FEBRUARY 2026

COCKTAILS

Each £19

Wild Hibiscus Kir Royale – St. Germain, Star of Bombay, Ayala Brut
Passionfruit & Chilli - Finlandia, passion fruit and a hint of chilli
Lychee & Rose - Ketel One, rose, lychee juice

SPARKLING WINE & CHAMPAGNE

Alcohol Free, Wild Idol Sparkling Rose, England 2023 - £75
Nyetimber, Classic Cuvée, West Sussex & Hampshire, England MV - £115
Nyetimber, Rose, West Sussex, England MV - £140
Ayala Brut, Champagne, France NV - £125
Taittinger Brut Réserve, Champagne, France NV - £160
Taittinger Prestige Rosé, Champagne, France NVNV - £180

WHITE WINE

Grüner Veltliner Lösterrassen, Josef & Philipp Brundlmayer, Austria 2024- £52
Serra de Estrela Albarino, Rias Baixas, Spain 2024 - £59
Lyme Bay Bacchus, England 2022 - £72
Sancerre, Château de Fontaine-Audon, Cuvee Silex, Loire, France 2023 - £77
Eva Fricke, Riesling, Rheingau, Germany 2023 - £82
Pouilly Fuissé, Domaine Saumaize-Michelin, Burgundy, France 2023 - £98
Condrieu, Invitare M Chapoutier, Northern Rhone, France 2022 - £135

RED WINE

Vijay Amritraj Reserve Collection Cabernet Shiraz, Grover, Indian 2022 - £58
Domaine Le Croix Gratiot, 'Les Zazous' Pinot Noir, France 2023 - £60
Domaine des 3 Vallons, Beaujolais Village, France 2022 - £59
Crasto Tinto, Douro, Portugal 2022 - £70
Chateau Montaignon, Montagne-Saint-Emilion, Bordeaux, France 2020 - £78
Rioja, Vina Tondonia Tinto Reserva, Bodegas R Lopez De Heredia, Spain 2012 - £120
Barolo 'Albe' G D Vajra, Piemonte, Italy 2021 - £140

DESSERT WINE

Dobogo 'Mylitta' Tokaji Noble Late Harvest, Hungary, 37.5cl - £66.50



IMPORTANT INFORMATION

CAPACITY, MINIMUM SPEND & ROOM HIRE CHARGE

- Veeraswamy's Private Room is available for exclusive hire and seats 13 to 22 guests.
- Room Hire Charge- For party size of less than 16 guests, there is an additional room hire charge. Our Reservations Team will give you the charge amount depending on your numbers at the time of your enquiry.

MENUS AND PRICES

All parties must choose one menu for the entire group and the menu choice needs to be advised at the latest 2 working days in advance of the event. Our Party menu and wines change on a regular basis; therefore, it is likely that your chosen menu and wine selection 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, CLAIM BACK & CANCELLATION CHARGE

A Deposit amount of £800 is required to confirm the Private Room reservation, which needs to be paid within 48 hours of making the provisional reservation. We will send you a 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 which 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 the event of a 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 on the same day. All prices include VAT.
- Service charge of 15% is added to your total bill, of which 7% is discretionary & 8% 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

Food Allergies & Intolerances: We now have comprehensive allergen information online for the 14 allergens specified by the Government. To see our allergen menus please [CLICK HERE](#)

Guests with any ingredient allergies, intolerances or other dietary requirements, should email us before making a reservation, do so on the online reservation form & advise the waiting staff at their table before ordering. Whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens. We therefore cannot guarantee any allergen-free dishes. Similarly, any vegan dishes may not be suitable for guests with milk or egg allergies.

ON ARRIVING IN LONDON
please telephone Regent 2939 and reserve your table at Veeraswamy's, the luxurious India Restaurant.
The delight of your visit will be doubled if after seeing London, you can, by passing through the doors of the India Restaurant, be transplanted into another world—a world of Indian charm, beauty and luxury.

VEERASAWMY'S INDIA RESTAURANT
99, Regent Street, W.1.
The Entrance is under the archway of
Swallow Street. Near Piccadilly Circus.

THE TIMES, JUNE 25th 1937
LUNCHEONS
THE MAHARAJAH OF COOCH-BEHAR
The Maharajah of Cooch-Behar gave a cheon party yesterday at Veeraswamy's lia Restaurant.
The following were present:—
the Duchess of Sutherland, the Dowager Maharani of Cooch-Behar, the Prince and Princess of Behar, Countess Haugwitz, Reventlow, Viscount and Countess Adare, Mr. John and Lady Milbanke, the Duke of Kimberley, the Earl of May, Sir Anthony de la Poer, and Viscountess Long of Wexall.

LADY BRITTAIN
Sir Harry and Lady Brittain gave luncheons on Wednesday and yesterday at Cowley Street, Westminster. Among those accepted invitations were:
the Turkish Ambassador and Mme. Okyar, the Greek Ambassador and Mme. Simopoulos, the Estonian Minister Mme. Schmidt, Mme. Zarine, the Iraqi Minister, M. Iliffe, Lord McGowan, the Matchness of

THE MAHARAJAH OF COOCH-BEHAR

Veeraswamy's Restaurant

VEERASAWMY, 1926

TO-DAY IS OPENING DAY
Reserve your tables by telephone.
Regent 2939
VEERASAWMY'S INDIA RESTAURANT
99 REGENT STREET LONDON W.1
Entrance in Swallow Street. Near Piccadilly Circus

VEERASAWMY, 1926

Interior view of Veeraswamy's India Restaurant, showing a formal dining room with tables and chairs.



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1926

Victory House, 99 Regent Street

London W1B 4RS

privatedining@fineindianrestaurants.com

veeraswamy.com