



VEERASWAMY

1926

PRIVATE DINING &
SMALL PARTIES
IN LONDON





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.



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



22 guests across two tables
15 guests on one table



The Private Dining Room
set up with two tables.

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.

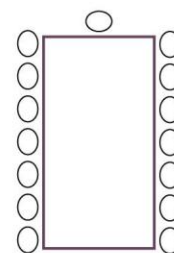


Table layout
for 15 guests

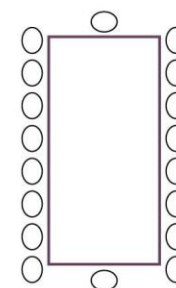


Table layout
for 18 guests

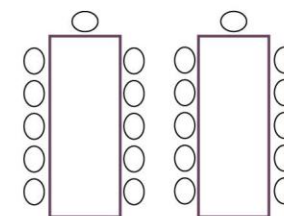


Table layout
for 22 guests

“

“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)



The Private Dining Room
set up with one table.

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.

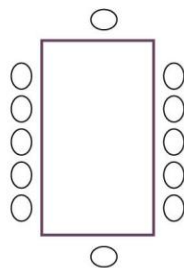
Parties up to 8 are welcome to choose from the wide choice of Veeraswamy's a la carte menu on the day. For parties of 9 and more, private dining menus have been specially created to suit guests' tastes.

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

SUMMER 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*

LEAF SAAG

LEMON PULAO & NAAN

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*

LEAF SAAG

LEMON PULAO & NAAN

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

SUMMER 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

CEYLON 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

SUMMER 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
HYDERABADI LAMB SALAN
PINEAPPLE CURRY

LEMON PULAO & NAAN

BLACK CARROT HALWA
orange rabri

WINE SUGGESTIONS

Please refer to page 6

WINE SUGGESTIONS

SUMMER 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 2024 - £75
Nyetimber, Classic Cuvée, West Sussex & Hampshire, England MV - £95
Nyetimber, Rose, West Sussex, England MV - £120
Ayala Brut, Champagne, France NV - £95
Taittinger Brut Réserve, Champagne, France NV - £125
Taittinger Prestige Rosé, Champagne, France NVNV - £150

WHITE

Grüner Veltliner Lössterrassen, Josef & Philipp Brundlmayer, Austria 2024 - £63
Sancerre, Château de Fontaine-Audon, France 2024 - £75
Chablis Domaine Jean-Marc Brocards, Burgundy, France, 2024 - £84
Eva Fricke, Riesling, Rheingau, Germany 2024 - £85
Condrieu, Invitare M Chapoutier, Northern Rhone, France 2023 - £135

RED

Shiraz, Heirloom Vineyards, Barosso Valley, South Australia 2022 - £65
Chateau Montaignon, Montagne-Saint-Emilion, Bordeaux, France 2022 - £72
Crasto Tinto, Douro, Portugal 2023 - £75
Chateauf-neuf-du-Pape, Closier de Vaudieu, Famille Bréchet, Rhône, France 2023 - £85
Chateau Ksara, Cabernet Sauvignon, Lebanon, 2019 - £88
Rioja, Viña Tondonia Tinto Reserva, Bodegas R. López de Heredia, Spain 2013 - £120

DESSERT WINE

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







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