



## **PRESS RELEASE**

Hull, February 2017

### **Tapasya@Marina: The 'Marina Kiss Martini' Proposal cocktail!**

Hull's newest Indian fine dining experience has joined forces with local jeweller, Oresome Jewellery, to create city's most extravagant cocktail yet!

Tapasya@Marina have created a unique cocktail launching on Valentine's Day, the Marina Kiss Martini, pink in colour from sweet strawberry liqueur with added fizz, gin and mint. When guests order it they will pay for not only the drink, but a bespoke engagement ring, making this the most expensive cocktail in the city! When it is served to their partner the guest can then propose, offering the unique piece of jewellery.

This is a wonderful opportunity to mark a special day with a landmark gesture, all in the restaurant's opulent surroundings. Tapan Mahapatra, Managing Director of Tapasya@Marina, says, 'We're thrilled to be working with Oresome Jewellery in creating this unique opportunity for our diners. We feel it is important to support our neighbours and promote all that Hull has to offer. We hope that our Marina Kiss Martini will give our guests the chance to find the perfect way to propose, establishing Hull and Tapasya@Marina as very special places in their hearts.'

Not only will Tapasya@Marina be giving people an opportunity to pop the question, but they will be serving a sumptuous menu using only the finest Yorkshire produce. Diners can enjoy three courses with a glass of champagne. The Valentine's menu adheres to their philosophy of adding a twist to local seasonal food using ancestral Indian flavours and ingredients.

The Proposal cocktail costs £1,020. This includes £1000 towards a bespoke engagement ring from Oresome Jewellery. The final design of the engagement ring will reflect with final value of the engagement ring.

Head Chef Saurav Nath says of his menu, 'The menu is full of variety to ensure our guests have plenty of choice on the most romantic night of the year. I've taken advantage of the county's finest seasonal ingredients, such as Yorkshire lamb and Bridlington sea bass, and made them shine with our freshly ground spices. The menu gives diners the chance to sample food traditionally enjoyed on Valentine's Day, such as chocolate, with the unique addition of Indian flavours'.

Those indulging in the menu can enjoy dishes such as Salmon Tikka with lemon gel, squid ink, nasturtium leaves and samphire, or chilli and garam masala infused chocolate mousse, with passion fruit, pistachio soil and walnut ice cream.

Oresome Jewellery are based next door to Tapasya@Marina in Hull's regenerated Fruit Market. They specialise in jewellery commissions, creating bespoke engagement and wedding bands. This makes them the perfect partner for their neighbouring restaurant in providing the people of Hull with a more different way to propose. Nicola Fidell Chapman, co-owner of Oresome Jewellery, says, 'We're

delighted to be working with Tapasya@Marina for the launch of their Marina Kiss Martini. We hope we can help make some couples very happy in the coming months by providing them with a ring like no other’.

Her business partner, Victoria Prince, added, ‘It’s wonderful to be working with another local business. Offers such as the Marina Kiss Martini will help showcase our city as a vibrant and exciting destination with a lot to appeal to people of all ages.’

Tapasya@Marina have ensured that their Valentine’s Day celebrations will be unforgettable. The food is deliciously different and can be enjoyed in the most stylish surroundings, with the restaurant’s contemporary yet vibrant décor. Those who wish to have a night to remember from the 14<sup>th</sup> February 2017 have the Marina Kiss Martini to mark the beginning of a new chapter in their lives.

To indulge in a night of resplendent romance, book your table online today.

<http://tapasyarestaurants.co.uk/marina/reserve-table.html>

The Marina Kiss Martini’ Proposal cocktail requires 48 notice and must be paid for in advance.

## **Notes to Editors**

### **About Tapasya’s founders**

The men behind the helm of Tapasya are Tapan Mahapatra and Mukesh Tirkoti. Both have worked tirelessly to create invaluable connections with local suppliers and brewers to ensure their restaurants meet their exacting expectations.

Mr Mahapatra is a well-known onco-plastic consultant breast surgeon at Castle Hill Hospital, Cottingham, and Spire Hospital, Anlaby. He has been a Trustee and Chairman of the charitable Hindu Cultural Organisation in the city for past six yrs. He is also a board member of Hull UK City of Culture 2017.

After deciding to establish a unique restaurant in Hull, he joined forces with Mr Tirkoti, who has vast experience in the international hospitality industry. He has worked in five-star hotels in India, launched projects in Moscow and Zurich, opened destination restaurants in London and, latterly, held senior management positions with the largest Italian restaurant group in Europe.

With their combined experience, connections and local knowledge, Mr Mahapatra and Mr Tirkoti are perfectly qualified to lead Tapasya’s development. They are supported by a highly-skilled team of chefs and waiting staff, all of whom demonstrate enthusiasm and dedication to their restaurant and its diners.

Follow Tapasya @Marina’s progress toward opening as they post frequent updates on their digital and social media platforms: Website: <http://www.tapasyarestaurants.co.uk/marina/>

Twitter: @MarinaTapasya

Facebook: <https://www.facebook.com/TapasyatMarina/?fref=ts>

## **Press Contact**

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### **About Tapasya**

Tapasya is a restaurant and private catering brand based in Hull serving Indian food in ornate surroundings. Cocktails are served in a bar area where diners enjoy an interesting pre-dinner selection of cocktails and drinks. The restaurant also boasts an extensive wine collection.

-The food is sourced from local suppliers and is based upon seasonal produce. Tapasya uses Indian cooking techniques, spices and flavours to create a fusion of British and Indian cuisine. Dishes are presented with care to give diners a fine dining experience.

Tapasya Catering is a unique catering company in Yorkshire, providing exceptional Indian food for an array of events around the region. -The company is -extremely versatile, providing refined Indian cuisine for events ranging from private parties to festivals and weddings. Tapasya Catering's presence can range from a stall serving selected hot dishes to live cookery demonstrations and master\_classes from their superb Head Chef.