



## PRESS RELEASE

Hull, 6th October 2017

### Tapasya Beverley High Road gains new entry into prestigious Michelin Guide 2018

Tapasya Beverley High Road is now recognised as one of the top restaurants in the UK, according to the Michelin Guide 2018.



[Interior]

The Michelin Guide inspectors described the restaurant as having:

“White banquettes set under chandeliers, a glass wine cellar, and a wall of water behind the bar set the scene for some sophisticated cooking. Carefully spiced dishes use good ingredients and are presented in a modern manner.”

[https://www.viamichelin.co.uk/web/Restaurant/Kingston\\_upon\\_Hull-HU6\\_7LH-Tapasya-523583-41102](https://www.viamichelin.co.uk/web/Restaurant/Kingston_upon_Hull-HU6_7LH-Tapasya-523583-41102) [link to entry]

Tapan Mahapatra said, “Gaining national recognition is truly an honour, we strive for perfection in all that we do and we are thrilled to be listed in the guide. It is a great testament to our team who we are extremely proud of”

Tapasya offers a truly unique Indian offering in the area. No matter if diners wish to enjoy a quick, reasonably priced lunch, or indulge in a decadent special occasion, they ensure that their experience is unforgettable. By combining quality produce with delicious Indian flavours and methods, the restaurant is truly unmissable and unforgettable.

They challenge the traditional preconceptions of Indian cuisine by fusing fresh, Yorkshire produce with ancestral cooking techniques from Northern and Southern India. With added finesse and style, they add a fine dining twist to their menus. Head Chef, Uday Seth, is passionate about the local, seasonal produce of Yorkshire. Using home dried and ground spices, he expertly enhances its flavour and quality. Trying unusual flavour combinations creates a memorable dining experience for guests, which always excites conversation and enjoyment.



[Locally sourced rack of lamb infused overnight with a home ground mix of eleven spices, marinated in yoghurt, lemon juice, ground ginger and garlic, slow roasted in clay oven, served with spiced potatoes.]

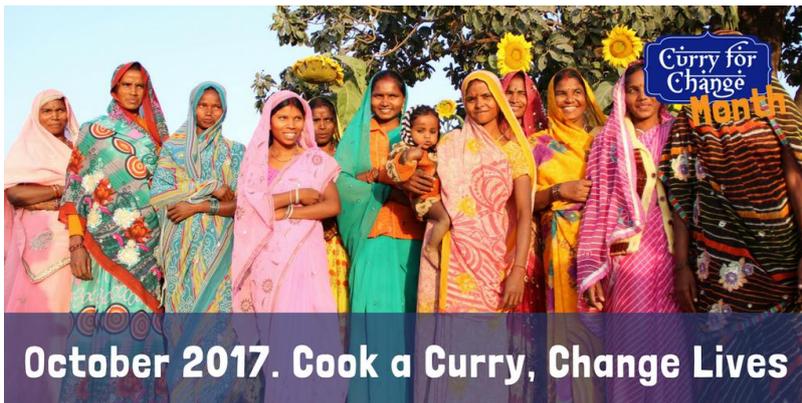
Tapasya strives to contradict the traditional conception of British Indian cuisine by paying a great attention to detail to their food's ingredients and presentation, as well its accompaniments. They offer a large choice of excellent wines to match our dishes. All waiting staff are trained to know the best flavour matches and pairings in detail. There is also a sommelier to assist diners in making the very best choice.

The chefs' passion and creative flare result in unique food that not only tastes wonderful, but is a feast for the eyes. This care and attention to our food offering means that Tapasya can showcase their unique fusion of East and West at its very best.



[Scallop Aur Calamari - Seared king scallop, served on curls of squid, muğard seeds, curry leaves, tomato and malt vinegar.]

The Tapasya Group have always endeavoured to get involved with charities and give back to the community. This year both Tapasya and its sister restaurant, Tapasya@Marina, have selected two dishes from their menus. Each time one of these is sold, £1 of the dishes' value will be donated to families in rural Asia and Africa suffering from poverty and hunger.



The Curry for Change initiative was created by the UK charities, Find Your Feet and Health Poverty Action. Both provide support for 19 countries around the world, helping vulnerable families build a new future.

Mukesh Tirkoti said; “We’re so delighted to be getting involved with such a worthy cause and look forward to serving up our delicious dishes to those with a love of curry! Every penny will help change the lives of those who suffer from hunger and make a valuable difference to our global community.”

We invite you to join us on our culinary adventure and visit Tapasya Beverley High Road with lunch offers from £9.95 per person, an Indian Classics Menu, A Tasting menu and an A La Carte menu there is a menu to suit for all occasions. Our Christmas Party menus are also available to book. You can book online here; <http://tapasyarestaurants.co.uk/hull/reserve-table.php> or call to book; 01482 242606

**Opening Times:**

Monday - Thursday

12:00 to 2:30 & 5:00 to 10:00

Friday - Saturday

12:00 to 2:30 & 5:00 to 10:30

Sunday – Closed (open for private events)

ENDS

## **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.

Website: <http://tapasyarestaurants.co.uk/hull/index.php>

Twitter: @TapasyaHull

Facebook: <https://www.facebook.com/Tapasya-196170853880967/>

### **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 masterclasses from their superb Head Chef.