



PRESS RELEASE

Hull, 19th October 2016

TAPASYA@Marina: Hull's First Indian Afternoon Tea and High Tea with Tea Butler

Tapasya @Marina introduces Hull's first Indian Afternoon Tea and High Tea experience with a dedicated Tea Butler.

Guests taking Afternoon Tea and High Tea will have the opportunity to discover some of the finest and rarest teas from across the world. Afternoon Tea has become the quintessential British experience and Tapasya@Marina has created its very own indulgent take on this tradition, which is served on a three- tiered silver stand.

Noon in India is the time to rest indoors, taking shelter from the blazing sun. After people wake, they refresh with an aromatic tea and snack to keep hunger at bay before dinner. Tapasya@Marina have recreated this tradition with a delectable "high tea" menu. From the savoury to the sweet, each element of your high tea has been given a contemporary twist with an Indian influence. For an afternoon where the tea itself is the star, the unique tea pairing menu is the answer.

Tapasya@Marina have gathered a delightful selection of tea, all unique in flavour and scent. To accompany these brews, they have created a menu of traditional Indian titbits, each designed to enhance your tea drinking experience.

Unique to Tapasya@ Marina, the "Tea Butler" will ensure guests can sample a range of teas before making a selection when serving the High Tea menu or Afternoon Tea. The Tea Pairing menu includes; Assam Hazelbank, a favourite of Assam Tea lovers, Ceylon Ratnapura, aromatic and spicy tea grown on the lower elevations of Sri Lanka and Kahwa, a traditional drink made with fine green tea, saffron, cinnamon and ground almonds.

The Tapasya Afternoon Tea experience is a three-tiered fusion of East meets West with a Yorkshire twist and can be enjoyed with Tapasya Masala Tea for £12.50 or with Champagne for £18.50. Guests can upgrade to some of the finest teas around the world from the Tea Pairing menu for an additional £1.50. Afternoon Tea will be served daily from 12pm-4pm.

Tapan Mahapatra and Mukesh Tirkoti are the men behind the Tapasya restaurant brand, which includes Tapasya' s first restaurant located on Beverley Road in Hull and Tapasya Catering.

Opening 20th October 2016, Tapasya @Marina's design features contemporary spaces seating up to 125 people. Guests can enjoy viewing the artistry of Chef and his team of experts working in the kitchen.

TAPASYA@Marina's menu also includes new dishes such as "Thali" style lunch dishes at £9.95, which make for the perfect business lunch. From the 21st November 2016, there is also a choice of two Christmas menus starting from £29.00 per head. Dishes include Goose Tikka and Rajasthani Hiran Ke

Sikar- a roast venison dish with butternut squash khichadi, parsnip purée and sesame and peanut infused venison jus.



Tapasya has upheld its reputation for providing Indian cuisine like no other. By building up relationships with local suppliers of the finest Yorkshire produce, the restaurant has been able to offer quality fare, prepared with ancestral Indian methods. Tapasya Restaurant group continues to offer a more refined dining experience and continues to bring new dining experiences to the region.

Afternoon Tea and High Tea Menus;

<http://tapasyarestaurants.co.uk/marina/afternoon-tea.html>

To find out just how good it is, book your table online today.

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

Notes to Editors

About Tapasya @ Marina

The restaurant was designed by Technical Procurement Int. Ltd, specialists in building high-quality restaurants up and down the country, which also built the original Tapasya on Beverley Road. Tapasya will feature inspiring décor and provide 125 covers, private dining and a chef's table.

Tapasya is looking forward to bringing an entirely new dining experience to the Marina that will change the way diners view Indian cuisine.

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

For press and media enquiries regarding "TAPASYA @ Marina" please contact; Kirsty Beasley
Marketing Director

Kirsty.Beasley@vipworldwide.tv

T +44 (0)207 788 9050

M +44 (0)7530 852 171

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.