

PRESS RELEASE

Hull, January 2017

### **Valentine's Day at Tapasya and Tapasya@Marina**

Both Tapasya, found on Beverley High Road in Hull, and Tapasya@Marina offer unique destinations for those in search of romance. Their opulent décor and unique food offering lend themselves to an unforgettable evening, filled with ambience. Their talented Head Chefs have created mouthwatering menus especially for Valentine's Day, perfect for the ultimate romantic evening.

Tapasya on Beverley High Road has employed their classic key to success when designing their new menu, using the finest Yorkshire produce and applying an innovative Indian influence upon it. To start, guests will enjoy seared mace and red pepper coated King Scallops with a seafood kedgeree. Next, a taste of sunshine awaits with Yorkshire corn-fed, chargrilled chicken, served with apricots, spinach and cheese. To end, diners will be delighted with Shahi Pudding, consisting of tempting textures of bread and rice. Not only this, but there will be a delicate amuse bouche to begin, as well as a glass of champagne.

Tapasya@Marina has also created a magnificent menu to celebrate the most romantic day of the year. Three exceptional can be enjoyed surrounded by the restaurant's magnificent décor, views of the beautiful Hull Marina and sophisticated ambience.

Employing their usual innovation, guests enjoying Tapasya@Marina's Valentine's Day menu will enjoy a fabulous fusion of East and West, with dishes such as tandoori chicken and Yorkshire rhubarb and star anise infused chocolate samosa. Perfect for an evening of romantic indulgence.

Not only this, but Tapasya@Marina is bringing back an unmissable opportunity for those yearning to pop the question. Last year, the restaurant joined forces with local jeweller, Oresome Jewellery, to create the city's most extravagant cocktail, the Marina Kiss. When guests order the Marina Kiss, they will pay for not only the drink, but a bespoke engagement ring made by Oresome Jewellery, 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.

Tapan Mahapatra, Managing Director of the Tapasya group, says, 'We're thrilled to be working with Oresome Jewellery once again to give our diners the opportunity to surprise their loved one in such a unique way for Valentine's Day. We are very proud of our city and relish the opportunity to help people establish Hull and Tapasya@Marina as very special places in their hearts.'

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.

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

Tapasya: <http://tapasyarestaurants.co.uk/hull/reserve-table.php>

Tapasya@Marina: <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 the Tapasya Group'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 years. 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 and Tapasya @Marina's progress toward opening as they post frequent updates on their digital and social media platforms:

Website: <http://tapasyarestaurants.co.uk/>

Twitter: @tapasyahull and @marinatapasya

Facebook: Tapasya- [www.facebook.com/Tapasya-196170853880967/](http://www.facebook.com/Tapasya-196170853880967/) and Tapasya@Marina  
<https://www.facebook.com/TapasyatMarina/>

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