



ATUL KOCHHAR  
PROPERTY REQUIREMENT





ATUL KOCHHAR'S UNIQUE TALENT AS A TWICE  
MICHELIN STARRED CHEF HAS CHANGED THE WAY  
PEOPLE PERCEIVE AND EXPERIENCE INDIAN CUISINE

Taking inspiration from his native India, while continuously researching regional dishes, Atul has managed to combine his heritage with his love of British ingredients to create a unique and innovative modern Indian cuisine.

As the very first Indian chef to receive a Michelin star, accomplished during his tenure as Head Chef at Tamarind in 2001, he then went on to open the highly acclaimed Benares Restaurant & Bar for which he was awarded second Michelin star in 2007.

Critic Jan Moir of the Daily Telegraph wrote, 'Atul is notable for the outstanding quality of the ingredients that the kitchen uses and with the abundance with which they are served.'

## REQUIRMENTS

### Use:

E Class - Restaurant (within a hotel)

70 - 200 covers

### Locations:

W1 - Central London

### PLEASE CONTACT SOLE AGENT:

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