



PRESS RELEASE

Hull, February 28th 2018

New Chef set to heat up kitchens at Tapasya restaurants

Tapasya Restaurant Group, who recently gained impressive new entry into the prestigious Michelin Guide for their Beverly high Road Restaurant, has appointed a new chef to lead two of Hull's finest Indian restaurants.

Gajendera Singh, who began his career in New Delhi, has forged exceptional skills and knowledge in Indian cookery.

Gajendera previously became a Sous Chef in London at Moti Mahal Restaurant following this he was appointed as a Sous Chef at Indian Essence, situated in the heart of Petts Wood. This restaurant is led by famed television chef and pioneer of Indian cuisine in this country, Atul Kochhar.

His fresh, creative ideas that have been forged throughout his career, bring impressive experience that makes him the ideal individual to lead Tapasya and Tapasya@Marina's kitchen.

Tapan Mahapatra, Director & Founder says, "We are delighted to welcome Gajendera Singh, his arrival will be integral to moving forward and his appointment is expected to bring an extraordinary addition to our menu's and kitchen team at both Tapasya@Marina and Tapasya Beverley Road. It is a fantastic opportunity for us to build on existing innovative ideas and continue to exceed all fine dining expectations".

Not only will Tapasya's chef bring fresh talent to Hull's finest Indian restaurant duo, the new appointment marks an exciting beginning to the 2018.

Tapan says, "Gajendera Singh will add a fresh and innovative dimension to both Tapasya restaurants and is keen to showcase his passion for the local, seasonal produce of Yorkshire".

Continuing an ongoing success, Tapasya recently featured in Reality Bites, a series that features eight of the best catering students from East Riding College, Grimsby Institute, Lincoln College and Scarborough TEC to place them in hand selected best restaurants in the North and South of Humber.

Mukesh Tirkoti, Director & Founder says, "We are very excited to appear in Reality Bites. It is a fantastic opportunity for us to showcase our passion for fine dining and most importantly an exclusive preview into the process of preparation through to delivery. It places fine Indian food in the spotlight and we are proud to be categorised as one of the best restaurants".

TAPASYA

Tapasya continues to strive for excellence, focusing on delivering a culinary experience unique to the local area and appointment of chef Gajendera Singh promises to be a wonderful addition to the Tapasya empire.

[ENDS]

Notes to Editors

About Tapasya's new chef - Gajendera Singh.

Forging his skills further over the year, Gajendera previously became a Sous Chef in London at Moti Mahal Restaurant. This increased responsibility gave him invaluable training in the fast-paced culinary world. His career rose further when he was appointed as a Sous Chef at Indian Essence, situated in the heart of Petts Wood. This restaurant is led by famed television chef and pioneer of Indian cuisine in this country, Atul Kochhar.

Gajendra's career has now reached the next level with his appointment as Chef at Tapasya on Beverley High Road and Tapasya@Marina in Hull. His fresh, creative ideas that have been forged throughout his career, working with some of the best chefs in the country, are perfectly suited to the restaurants. In their part of the UK, they are famed for their offering of Indian food served with finesse that cannot be found in the other local Indian restaurants.

Reality Bites information:

Link: <https://youtu.be/5cIse5IjDaw>

Reality Bites features eight of the best catering students from East Riding College,, Grimsby Institute, Lincoln College and Scarborough TEC to place them in hand selected best restaurants in the North and South of Humber.

Everyone taking part in is also committed to supporting the education and the development of skills of young people in our region and the provision of the very best in food and we want to say particular thanks to our sponsors S Clift Foods in Grimsby and Stuart's Foods of Scarborough.

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 years. He is also a board member of Hull UK City of

TAPASYA

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: www.tapasya.org.uk/

Twitter: @tapasyahull

Facebook: www.facebook.com/Tapasya-196170853880967/

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