

## **TAPASYA announces new £1 million restaurant in Fruit Market**

Hull, July 11, 2016

Ambitious plans for a striking new restaurant in Hull's Fruit Market were announced today, in the latest major investment into the city's cultural and creative quarter.

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. They are pleased to announce plans to open a new signature restaurant in September 2016.

Overlooking Hull Marina and aptly named "Tapasya @ Marina", the new restaurant will offer Tapasya's signature cuisine and entertaining style as well as farm-to-table seasonal ingredients. The restaurant will be just yards from Humber Street, the heart of a new waterside urban village.

The owners are investing £1m in the restaurant and its opening will create 30 jobs.

By creating a new high-quality Indian dining experience in the Fruit Market, the inspiring restaurant will serve to further define Hull as a leading culinary centre. Tapasya once again takes the city's dining scene to exciting new heights and is sure to become a premier dining destination for local patrons and for visitors to the area.

The restaurant, based in the former CatZero building, will offer a bright, airy and attractive new place to eat in a great location overlooking picturesque Hull Marina. With the emphasis on exciting taste and a warm Tapasya welcome, Tapasya will be opening its doors for lunches, evening meals and special occasion parties.

Tapan Mahapatra, founder of Tapasya, said: "Our latest investment is a clear sign we are making a strong commitment to support and stimulate the regeneration of the Fruit Market area and promote tourism in Hull ahead of Hull UK City of Culture 2017, of which we are strong advocates.

"We're excited by the vision for the renewal of the Fruit Market and the substantial investments that are being made to make the area a thriving place of culture, creativity and commercial activity.

"We believe the Fruit Market is the perfect place for more local people and visitors to the city to enjoy Tapasya's unique dining experience."

The announcement is the latest vote of confidence in the exciting rejuvenation of the Fruit Market area, which is being driven forward by the joint venture company formed by regeneration leader Wykeland Group and residential developer Beal Homes, in partnership with Hull City Council.

The development partners have revealed their vision for the £80m regeneration of the Fruit Market as "a unique, vibrant, cultural quarter where people live, work and play". The creation of an urban village includes new and refurbished commercial, retail and leisure space centred on Humber Street. New independent shops, restaurants, cafes and galleries will be complemented by more than 100 new mews-style homes around private courtyards, subject to planning permission.

David Donkin, Property Director of Hull-based Wykeland, said: "We're delighted Tapasya's owners are bringing their admired brand and refined dining experience to the Fruit Market.

“Tapasya fits the bill ideally for our vision for the Fruit Market as a place featuring high-quality independent operations offering a diverse and complementary leisure and retail experience, supported by a rapidly-growing commercial community.”

Since opening on Beverley Road, Hull, in 2013, 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. This combination has resulted in a culinary experience unique to the local area.

The traditional view of the UK’s Indian food scene is that of cheap and simple convenience meals. However, in recent years there has been a rise in restaurants offering a more refined dining experience. Tapasya is the only one at present to bring this philosophy to the region.

Tapasya’s locally-sourced produce is of the highest quality and is complemented perfectly by the traditional Indian techniques and flavours perfected by the chefs. The result is an unforgettable meal that is a feast for all the senses and something to be savoured.

At the helm of Tapasya @Marina’s kitchens is a new Chef from a prestigious Michelin Star restaurant in London. The Chef, who will be announced shortly, focuses on carefully hand-crafted dishes that let the quality of seasonal ingredients shine through and will be the tastemaker behind the new menus. Over his 15-year career, the Chef has drawn on his Northern Indian roots to pioneer culinary sensations that inspire diners. The Tapasya brand is well known for its “hero” New Menus and Food Provenance and has recently launched a new Indian Summers and seven-course tasting menu with a gin pairing.

Mukesh Tirkoti said: “The new restaurant will bring 30 new job opportunities into Hull. We will also be offering a take-away menu for boat owners in the Marina which will be the first of its kind in the area.”

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## **Notes to Editors**

### **About Tapasya @ Marina**

The restaurant will be 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 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 @Marina's progress toward opening as they post frequent updates on their digital and social media platforms:

Website: [www.tapasya.org.uk/](http://www.tapasya.org.uk/)

Twitter: @tapasyahull

Facebook: [www.facebook.com/Tapasya-196170853880967/](https://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 hot dishes to live cookery demonstrations and master classes from their superb Head Chef.

### **About the Fruit Market**

The Fruit Market has been an area of economic activity for 200 years and was the centre of Hull's wholesale fruit and vegetable trade until 2009. In recent years it found a new role as the heart of the city's vibrant festival scene and as an artistic and cultural hub.

The £80m rejuvenation of the Fruit Market is being driven forward by regeneration company Wykeland Group and residential developer Beal Homes. The two long-established Hull companies have formed a joint venture company, Wykeland Beal, to breathe new life into the Fruit Market, in partnership with Hull City Council.

Wykeland and Beal each have almost 50 years history as private, locally owned and managed businesses, with exemplary track records in delivering high-quality residential, commercial and retail schemes. Their vision for the Fruit Market is for it to be “a unique, vibrant and cultural quarter where people live, work and play.”

The ambition is to create an “urban village” featuring business, arts, culture, retail and leisure uses, together with more than 100 new, mews-style homes, in and among the waterside district’s warehouses and cobbled streets.

The latest plans build on a wave of investment, including Wykeland’s £15m @TheDock development, which features the Centre for Digital Innovation (C4DI) tech hub and Stage @TheDock, a 350-seat amphitheatre, currently under construction. In recent years the Fruit Market’s resurgence has attracted a host of new businesses, such as the award-winning 1884 Dock Street Kitchen restaurant, and the area is now home to 70 companies employing hundreds of people.

Find out more about the regeneration of the Fruit Market and watch a video illustrating the vision at [www.fruitmarkethull.co.uk](http://www.fruitmarkethull.co.uk)