

**Statement of Amit Nageshkar in support of the Application to Vary a Premises  
Licence at Bombay Bustle, 28 Maddox Street, London, W1S 2PA**

To: The Licensing Sub-Committee

Thank you for the opportunity to present the application to you on 10 October 2019. I am the Operations Director for the Applicant. I am behind the running of Mayfair's renowned and critically acclaimed restaurant, Jamavar, on Mount Street and am now fully operating the sister restaurant, Bombay Bustle.

**Concept**

Bombay Bustle captures the essence of Mumbai - our love of home comforts alongside our rapid pace of life, existing side by side. The restaurant is suited to both leisurely diners with friends as well as a quick lunch or evening meal for one. The restaurant is inspired by the city's diverse flavours and home style cooking.

The design is by Fabled Studio and the space reflects the Art Deco buildings juxtaposed with the organised chaos of modern Mumbai and pays homage to the culture and people, whose expanse of origins from across India have influenced its culinary history.

**Menu**

The À la carte menu sees re-creations of some of the city's most loved dishes and Indian comfort food alongside family recipes from Founder Samyukta Nair and Executive Chef Surender Mohan. The all-day Sunday brunch menu is inspired by the decadent feasts which a slow Sunday morning calls for, including Royal Cardamom Infused Peach Mimosas, Baida Roti, Amritsari Kulcha, Bohri Lamb and Papdi Chaat Samosas.

The pewter bar is a welcoming area where guests are warmly received into the restaurant and transported to the beating heart of Mumbai upon arrival. This creates the perfect place to perch for one of Bombay Bustle's classic cocktails such as a 'Palace on Wheels' with Bombay Sapphire, Strega Liqueur and Cardamom Pods, or a 'Pearl of Bombay' with Vodka, Passion Chutney, Passion Fruit Juice, and Fresh Lemon Juice, prior to being seated for a table meal.

**Application**

The application is made in four parts:-

1/ To permit customers to enter/exit the premises on both the ground floor and basement levels.

\*This will assist with dividing the flow of customers who wish to go outside to take phone calls or those customers wishing to smoke. There will be a door supervisor Monday-Thursday from 17.30 until 23:30 and on Friday-Saturday from 18:00 until midnight.

2/ To vary the layout of the premises as shown in the plans attached to the application, to include a bar area on the basement level with exactly the same concept as the one located on the ground floor level.

\*We are mindful of the Council's policy that drinking must be ancillary to a table meal and I would like to clarify that we will not be allowing customers to solely come in and drink which is against the Council's policy and the existing conditions contained in our premises licence. We

do wish to create an attractive waiting area where customers can have a cocktail whilst they are waiting to be seated for a meal. This is a small but defined area, which would be limited to a capacity of up to ten customers. We are proud of the design of the bar, which is a focal point for people waiting. At busy times during the evening, we will be at full capacity on the ground floor level, including the bar area which is limited to a maximum capacity of ten people. Therefore, we wish to create an additional waiting area on the basement level, which is necessary to accommodate our customers. The running of the basement bar waiting area will be exactly the same concept as the bar area located on the ground floor level which has operated successfully with no complaints or issues.

3/ To vary the opening times on Sundays to 11:00

4/ To vary the hours for the supply of alcohol on Sundays to 11:00

\*We have started offering brunch to customers and would benefit from the earlier start on Sundays. Some of our customers are early risers and we wish to cater for demand. The brunch menu is a substantial table meal, which is shown by the menu attached.

\*We are not aware of any complaints from residents. We are confident that opening one hour earlier on a Sunday will not impact on noise levels and will not affect the comfort of local residents. We have a good relationship with neighbours and believe that a slightly earlier start time will, in fact, enhance the Sunday morning atmosphere which will be relaxed and comfortable.

**Amit Nageshkar**  
**Operations Director**

Dated: 2 October 2019