

Opening Date Announced for Ritu Seasons of India

There has been much excitement surrounding the opening of St John's Wood's newest restaurant, and it's finally time to announce that doors will open on the 7th of August.

Ritu Seasons of India is a brand new restaurant coming to St John's Wood this Summer. Bringing you exquisite and authentic Indian cuisine in a beautiful venue, served with heart from people that truly love and understand Indian food and its values.

The interior is beautifully decorated with an incredible attention to detail. Ritu also has a beautiful outdoor seating terrace.

As its name suggests, Ritu is inspired by the distinctive seasons of India and the seasonal culinary art that adapts to the local produce. From forty degree heat in high summer, through to months of never ending rain in Monsoon Season, the land and the produce grown in India is ever changing.

The focus is on the six Indian seasons that differentiates from the four seasons of western nations. The rhythm, flow and transformation that these seasons bring to the natural landscape translate into everything from menu through to the décor. This dining experience is infused with distinctiveness and elegance.

With the arrival of each new season, Ritu will create a new signature dish that showcases the flavours and produce of that season.



So, what makes this Indian restaurant different to all of the others?

There won't be a Chicken Tikka Masala in sight. Ritu will serve unique dishes, created specifically for this London venue, based on authentic dishes found in India. All food will be of exceptionally high quality, with presentation to rival all high-end London restaurants.

"Ritu's menu is our tribute to Indian cuisine in London. Most of the dishes on the menu are relatively new to the Indian food scene" says Navin Prasad the culinary director for Ritu. He, along with his culinary Partner Chef Vijaykumar Manikandan, after years of research and experience internationally have come up with the menu. To execute the menu they have hired Chef Shoeb Haider, an upcoming young talent who has years of experience working in some top Michelin starred restaurants in London.

The restaurant and concept is the brainchild of Anubhav Srivastava. An experienced restaurateur, passionate about bringing the authentic Indian food of his heritage and sharing it with the people of the UK, where he was born and raised.





Anubhav Commented: “Ritu is a project that has been in my mind for a very long time. With the Hospitality Industry about to burst back to life and the availability of this beautiful venue in St John’s Wood, now is the perfect time to turn this dream into a reality. I can’t wait to welcome guests into Ritu and share with them our incredible cuisine.”

Culinary Director Navin Prasad is no stranger to opening and running successful, high-end restaurants. He has twenty five years of kitchen and business experience in venues all around the world. Navin left London in 2012 and spent 8 years travelling across India and understanding the richness of the cuisine. To his surprise there were some amazing dishes that had never made it out of the Country, until now.

Navin Commented:

“My philosophy of cooking is to use the traditional and showcase it in a way accepted today. That is exactly what we have set out to achieve at Ritu.”

The menu consists of Starters such as Kolkata chicken lollipop and Masala seared scallops, A tandoor selection which includes Kadhai duck, Kaffir malai prawns and Chettinad chicken tikka and mains such as Nilgiri paneer, Laal maas and Bhindi molakittathu. There is also a fantastic selection of Biryanis, Rice, sides and breads.

For just £55, guests can enjoy the tasting menu, showcasing some of the chef’s best dishes. There is also a vegan menu which includes dishes such as Vegetable alleppey, Jackfruit masala and Makkai palak.

The restaurant places quality, presentation and elegance at the centre of its ethos, so expect a dining experience that will transport you and your tastebuds to a unique destination like no other.

Opening Times

Tues – Sunday: 12:00pm – 3:00pm and 5:30pm to 10:00pm

(Between 3 PM to 530 PM we are open for coffees / drinks only)

Monday – 5:30pm to 10:00pm

Website: www.ritu.london

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About the Founders

Anubhav Srivastava

The restaurant and concept is the brainchild of Anubhav Srivastava. An experienced restaurateur, passionate about bringing the authentic Indian food of his heritage and sharing it with the people of the UK, where he was born and raised.

Anubhav was born and raised in London but has always stayed true to his Indian heritage. With a degree in Finance and an entrepreneurial mind, Anubhav established himself in a very competitive market in Chennai, India

His business strategy included two award-winning restaurants in Chennai - Patissez (Australian - resto cafe) and The KNK Project (local Indian cuisine). Both Restaurants won the best restaurant of the year in their respective category.

The success of these restaurants only propelled him to conceptualise this unique concept from his experience and learnings in India, and thus, Ritu was born.

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Whilst in India, Navin moved his theme of research to Rajasthan where he learned their cuisine under renowned Chef, Arvind Saraswat. The influence of climatic conditions on cuisine was the focus of learning in this desert region. He was struck by the richness of food and its capacity to be unique and scientific.

In London Navin has worked as head chef at a number of well known restaurants including Benares in Mayfair and Zaika of Kensington.

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For further press enquiries please contact emma@poshcockney.co.uk

