

WHAT ABOUT TURYAA?

Turyaa Hotel Chennai, property of Aitken Spence situated in the IT corridors is a perfect spot to unlock your consciousness by experiencing the peace & calmness within the lavishing ambience and décor. Turyaa Chennai is the precise place and destination for business and leisure for all visitors' kind who experience the most realistic yet comforting hospitality by our loving and caring staffs.



SVAR

The ambience with lattice patterned décor in brown with white, bright red and the pleasant and enchanting music over here brings the royal luxury, that being the reason the astonishing restaurant is named to be Svar otherwise Svaram. Decorated in bright hues, the restaurant offers all possible comfort as desired. If all that you want is to enjoy the taste of the multi-cuisine served here, then all what you got to do is pull a chair and pick a plate and the food is all yours.



ROOFTOP RESTAURANT - SAMASA

A fusion restaurant that's situated right on to the terrace alongside the perfect sea view. The fusion restaurant shall be a flawless location to bring your partner for a romantic date. The cuisine served here are one that's entirely based on the fusion that starting from the continental to Indian touched cuisine. Surprise yourself and unleash the mouth-watering dishes here.



TWIST LOUNGE BAR

Twist is a high energy lounge bar located over the lobby level. The signature cocktails, unparalleled ambience and the sensual music makes it a perfect place to chill out. The entire setup reflects the cosmopolitan character of the city with high energy entertainment.

It wasn't an easy task for the team in whole to have achieved this reputation. It's derived out of the dedicated hard-work of each and every employee in Turyaa.



"They say, it's not easy to be a part of F&B with work around being stressful in environment. My key secret is that one should be passionate about their endless dreams is what keeps them going-through."

- **Vinoth Kumar**, F&B Manager



"Every day is learning for me, where growth is endless and the utmost satisfaction from the food people experience, is my true compliment and achievement."

- **Chef Anand** Executive Chef