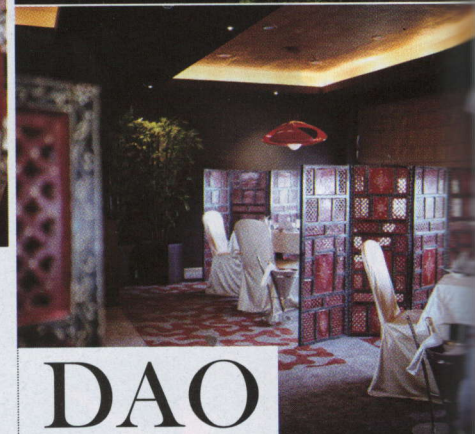
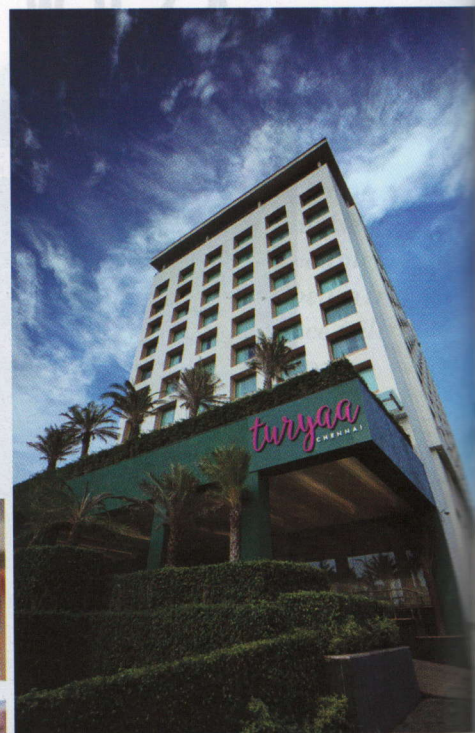


KNOW ABOUT turyaa...

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

SVAR

The ambience with lattice patterned décor, chic black with white, bright red, and the pleasant and enchanting music over here brings in a 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, pull a chair and pick a plate and the food is all yours.



SAMASA

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



DAO

Dao is a Chinese restaurant located on the rooftop, with Chinese décor that shall not fail on making one feel like dining in China. For all the foodies who have a craze for Chinese food, your destination awaits at Turyaa Rooftop.

*It wasn't an easy task for the team in whole to have achieved this reputation. It is derived out of the dedicated hardwork of each and every employee in Turyaa. **TZ***



"They say, it is not easy to be a part of F&B, work being stressful in this environment. The secret is that one should be passionate about their endless dreams. This is what keeps people here going."

- Vinoth Kumar (F&B Manager)

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

- Chef Anand (Executive Chef)