



Mr Tommy Miah

Place of Residence: **Edinburgh**
Sector: **Catering**

Entrepreneur and Celebrity Chef Tommy Miah is one of the leading Bangladeshi businessmen in the United Kingdom where he owns the award-winning Raj Restaurant in Edinburgh, and has substantial property interests. Edinburgh is also the home of his uniquely inspired Original Raj Hotel Group of individually styled Indian-themed boutique hotels.

Tommy spent the first 10 years of his life in a small village in Sylhet before he and his mother came to Britain to join his father, who had emigrated to Birmingham. Without any formal training, qualifications, or background knowledge he was attracted to catering trade. As a 14-year-old, he started at the very bottom, washing dishes and cleaning floors, but his ability soon won him a job helping the restaurant cooks. A quick learner, he progressed swiftly to cooking himself and by the time he was 17 he had started his own small take-away. This was but a stepping stone on the road to having his own restaurant.

He then moved to Edinburgh where after being involved with a couple of well-regarded restaurants, he raised enough cash to buy a near derelict former silent movie cinema, which was transformed as the Raj Restaurant. It

attracts a discerning clientele -- writers, businessmen, sportsmen, politicians and public servants -- and provided a firm foundation for business development.

Tommy is the founder and promoter of the International Indian Chef of the Year Competition: the most prestigious event in the Indian culinary calendar, attracting entrants - both amateur and professional - from all corners of the world.

Tommy Miah has diverse business interests in Bangladesh and commitments including his signature restaurant The Heritage. He has regular cookery programmes on Bangladeshi TV and an increasing interest in projects, ranging from clothing and textiles to food manufacturing. His reputation as a media celebrity and TV chef, coupled with wide experience of international dining and catering, led to the foundation of the City & Guilds approved Tommy Miah Institute of Hospitality Management in Dhaka to train young Bangladeshis and equip them to succeed in the international hospitality industry.

Zee TV screened a full-length documentary on Tommy's career, which was also featured by BBC2's Working Lunch business programme in the UK. And, by way of a little light diversion, Tommy

made it to the Guinness Book of Record by cooking, single-handed, the world's largest curry -- which was then sold portion by portion to visitors at a large exhibition.

He is now working to expand his Original Raj Hotel Group chain of boutique hotels with the launch of a London hotel this summer and another in Chittagong later in the year..

His work for charities, both in Bangladesh and the UK, includes Cancer Research UK, Shishu Polli (Sreepur Village), Centre for the Rehabilitation of the Paralysed (CRP), and ORBIS Flying Eye Hospital. He has also been auctioned for several thousand pounds a time at big Charity Balls, with an offer to cook for up to 100 diners anywhere in the world. He has written five recipe books for UK charities -- one with a foreword by the Duchess of York and the most recent with a foreword by HM Queen Elizabeth. In Bangladesh he has produced a cookery book to encourage literacy and numeracy among school children and a sellout success with "Healthy Recipes" for the leading Cholera Hospital. Another book "Kitchen Doctor" -- cookery for diabetics-- is on the verge of publication.