From: Shretan Dholakia
Sent: Thu, 6 Mar 2025 10:26:05 +0000
To: M&CP - Licensing
Subject: Licensing objection to Butter Chicken Hospitality Ltd application

To: City of London Licensing Team / Public Protection and Environmental Health
Date: 6/3/25

I'd like to lodge my objections to this plan if I may, please: Butter Chicken Hospitality Ltd which has applied to the City of London Corporation on 7 February 25 for the grant of a Premises Licence in respect of Part Ground & Lower Ground Floor. Victoria House, 25 Tudor Street, London, ECY ODD

The objection is made under the Licensing Act 2003, on the basis that the proposed restaurant will undermine these 4 key licensing factors.

1. Prevention of Public Nuisance

The proposed restaurant will cause significant disturbance to all residents of Temple and Victoria House with regards to:

- Noise Pollution: The operation of a restaurant, including the movement of employees, customers, as well as noise from kitchen equipment, plus active ventilation systems at unsocial hours in a residential catchment area, will generate persistent noise, particularly in the evening and at night, disrupting my peace of mind and wellbeing.
- Odours and Air Pollution: Cooking odours, particularly from spicy food preparation and the disposal of similarly prepared waste during the disposal phase is likely to be overpowering.
- Disturbance from Customers and Employees: The extended operating and opening hours will result in higher footfall, potential loitering, and noise from diners moving in and out into the late hours of the night, compounded by alcohol.
- Disturbance from building works and contractors: The basement space has been used as office storage a fair number of years and as such has no

existing set up or configuration of what is supposed to be a high-end restaurant. The fit out will thus take a number of months, causing disruption.

2. Public Safety

I'm concerned about the safety risks associated with the proposed restaurant:

- Fire Risk: The basement area is not currently designed for restaurant use. The installation of commercial cooking and ventilation systems poses an additional fire hazard, which puts all surrounding building residents at risk.
- Structural Integrity and Ventilation: The building was not designed to accommodate a commercial kitchen in the basement, and there are concerns about proper ventilation, refuse storage and fire escape routes.
- Security and Access Control: I'm additionally concerned that the operation of a restaurant will inevitably introduce a significant number of additional employees, supply specialists and temporary contractors who will require access to the building, thereby raising the risk of Breaking & Entering (B&E). See below a linked point.

3. Prevention of Crime and Disorder

The restaurant's operation will likely contribute to increased crime and disorder in the following ways:

- Unregulated Staff and Contractor Access: As referred to above, the lack of oversight on restaurant employees and suppliers accessing the premises poses a security risk to residents, particularly in a mixed-use building where private residences require controlled access.
- Increased Risk of Anti-Social Behaviour: Late-night customers, since alcohol is to be served, both in the restaurant and an area designated as a bar area, could contribute to disturbances, loitering, and physical intimidation and potential violent incidents surrounding the building.

4. Protecting Children from Harm

This will apply to some residential occupants of both Victoria and Temple House. I don't have children but in totality the buildings may be adversely affected if this happens to apartments with children.

The submitted proposal is materially at odds with the residential concentration of both buildings. There are no commercial establishments within the building complex and raises the vulnerability stakes for the aforementioned factors.

Thanks
SD
[redacted]