



**Success
stories**



Sufian Miah

Shampan Group

Kent, TN16 2HX

Sometimes the best journeys begin without a plan. For Sufian Miah, hospitality wasn't part of the script. As a student in the early 1990s, he took a part-time job at the original Shampan to support his studies. What began casually soon became a calling. Drawn by the energy, the people, and the rhythm of restaurant life, Sufian found himself not just working in hospitality—but falling in love with it.

By 1995, he had stepped into management, and in 2001, launched Shampan Bromley—the first chapter in what would become the Shampan Group. Today, the brand is recognised across Kent and London's suburbs for redefining Indian hospitality.

For Sufian, Shampan was never just about food. It was about creating spaces where people feel connected, welcomed, and inspired. "Dining should tell a story," he says. "Every plate, every glass, every detail should add to the experience." This philosophy has shaped Shampan's identity: authentic Indian flavours served in contemporary, design-led settings that feel both timeless and modern.

The menu reflects this balance. Signature dishes like Tandoori Lamb Chops with Kashmiri chilli and roasted spices, or Seafood Keralan King Prawns layered with coastal flavours, are guest favourites. Butter Chicken Makhani, enriched with fenugreek, offers comfort with elegance. Sourcing is equally thoughtful—spices from trusted Indian growers, meat and produce from British farms, with freshness and sustainability at the core.

Yet for Sufian, food is only part of the story. What excites him most is crafting experiences that linger beyond the meal. At Shampan, service is treated as an art rooted in care. "We see ourselves as one family," he says. "When staff feel respected and valued, they pass that warmth on to guests." Many long-standing team members reflect this culture of loyalty and pride.

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Running multiple restaurants brings challenges—from staffing and training to maintaining consistency. Sufian embraces these as part of the craft. "The hardest part is balancing long-term vision with daily realities," he admits. "But it's also what keeps us sharp."

Technology plays a role, with advanced kitchen equipment and digital reservation systems enhancing precision and guest experience. But the focus remains on people. "Technology should support hospitality, not replace it," he notes.

What sets Shampan apart is not just refinement, but integrity. Every detail—from the food to the interiors—carries intention and care. "It's not about following trends," Sufian says. "It's about creating something lasting."

After more than three decades in hospitality, Sufian remains as passionate as the day he first donned a waiter's uniform. With Shampan continuing to grow and set benchmarks for Indian dining in Britain, the story is far from over. "The next chapter," he says with a smile, "is only just beginning."