

## The Capital Restaurant Fact Sheet

<b>Address</b>	22-24 Basil Street, London, SW3 1AT
<b>Reservations</b>	020 7591 1202
<b>Website</b>	<a href="http://www.capitalhotel.co.uk">www.capitalhotel.co.uk</a>
<b>Owner</b>	David Levin
<b>Head Chef</b>	Jerome Ponchelle
<b>Restaurant Manager</b>	Christophe Vandoolaeghe
<b>Food</b>	Contemporary French and British with a classical foundation. We also have re-introduced the forgotten art of <i>gueridon</i> . The choice of dishes served from the trolley and accompaniments vary according to season.
<b>Background</b>	Opened in 1971 by David Levin, the restaurant is located within The Capital Hotel
<b>Accolades</b>	<i>“Best restaurant in Knightsbridge”</i> by Zagat Guide 2011. Included in the <i>“100 Best Restaurants in UK”</i> by The Sunday Times and Harden’s guide 2011. <i>“Most Excellent Hotel Restaurant Award”</i> 2008 by Condé Nast Johansen. <i>“Best Hotel for Food”</i> in the UK, Condé Nast Traveller Gold List 2006. Named <i>“Hotel Restaurant of the Year”</i> in the Restaurateurs Restaurant Awards 2004 and finalist in 2005 and 2007
<b>Signature Dishes</b>	Ravioli of duck foie gras with leeks and black truffle; medallion of veal foie gras, asparagus, potato foam and morel sauce; Gianduja sponge biscuit caramelized white chocolate foam and vanilla ice cream
<b>Prices</b>	<b>Lunch:</b> Set menu from £24.50, available from Monday to Friday. <b>Carvery at The Capital:</b> three courses at £35.00. Available for lunch on Friday (Salmon Coulibiac), Saturday (Roast Lamb) and Sunday (Roast Beef). <b>Degustation menu:</b> 5-course £70 - available for lunch and dinner <b>Dinner:</b> a la carte. Average: starter £16.00, Main £28.00, Pudding £12.00
<b>Opening Times</b>	Lunch: Mon - Sun: From 12 noon to 2.30pm Dinner: Mon - Sat: 6.30pm to 10.30pm



<b>Wine List</b>	A varied list, selected to reflect the classic nature of the cuisine. To encourage diners to try new wines, and to promote good value, the mark up on wines is limited to two-and-a-half times the wholesale price, and any bottle that costs over £100 wholesale has only a discreet charge for corkage added
<b>House Wines</b>	Levin Wines - from the wines very own vineyard in the Loire Valley, France Levin Sauvignon Blanc; £27 per bottle, £6.75 per glass Levin Rosé; £27 per bottle, £6 per glass Levin Gamay; £27 per bottle, £6.75 per glass
<b>Capacity</b>	34
<b>Interior Design</b>	The décor is modern and chic and welcomes its guests with fresh and contemporary design. Dishes are served in elegant chinaware
<b>Private Dining</b>	The Eaton Suite up to 14 The Cadogan Suite up to 24 The Sitting Room up to 12
<b>Bar</b>	Adjacent to the restaurant is the intimate bar with a menu served from 12.00 noon until 11.00pm. Bar Manager is Cesar Da Silva
<b>Miscellaneous</b>	All major credit cards accepted Discretionary 12.5% service charge is applicable
<b>PR Contact</b>	Crisp Media – t: 020 7722 5466/ <a href="mailto:info@crispmedia.co.uk">info@crispmedia.co.uk</a>

