

So WHAT'S COOKING

AZZY ASGHAR AND OUR TEAM SAVOUR THE LATEST CULINARY OFFERINGS AND DISCOVER WHAT'S HAPPENING ON THE LONDON CULINARY SCENE



TOM-TOM TO CANARY WHARF

Tom Aikens Restaurant Group will open its third foodie brasserie - Tom's Kitchen, Deli and Bar - this May in Canary Wharf.

The original Tom's Kitchen opened in Chelsea in November 2006 as an informal counterpart to his Michelin starred Tom Aikens restaurant. The 120-seat eatery features brasserie dining, from breakfast to dinner, in a relaxed and casual setting. In 2009, the award-winning chef partnered with Compass Group to launch a second location in Somerset House alongside the opening of Tom's Deli and Tom's Terrace.

Tom comments, "We are keen to introduce Tom's Kitchen with its trademark quality British comfort food, featuring the finest seasonal produce; to the thriving Canary Wharf community."

ONCE UPON A TIME...

One of this year's most anticipated restaurant openings, Story, the debut restaurant from Tom Sellers on Tooley Street is now taking bookings for the months of April and May.

The restaurant itself will open on 16th April, with only 42 covers available for both lunch and dinner. Tom's creative cuisine - which features a choice between a six-course (£45) or ten-course (£65) menu - will include his

signature Bread & Dripping, as well as inventive dishes such as Scallops, Cucumber & Dill Ash; Beef Cheek, Stout & Cauliflower Yeast; and Three Bears' Porridge. The neighbouring Kernel Brewery will provide a range of local craft ales.

Restaurant Story, 201 Tooley Street, SE1
T: 020 7183 2117
www.restaurantstory.co.uk - dine@restaurantstory.co.uk



VIVA ESPANA VIVA AMETSA



Welcome to Ametsa with Arzak instruction, the much talked about new restaurant within the discreet and stunning Halkin Hotel. A genuine world of calm and serenity in the very heart of London! Ametsa with Arzak instruction.....is a restaurant like no other in London's rather heavily saturated food scene! The mere fact that we have the involvement of chef Elena Azrak, voted Veuve Clicquot World's Best Female chef in 2012, and as if that wasn't enough - working alongside her is her father Juan Mari Azrak bringing with them nearly 100 years of stunning and evolving interpretations of "New Basque cuisine".

I haven't been to Azrak in San Sebastian, which holds three Michelin-stars! I should imagine that Ametsa with Arzak instruction will be anything like it either, but one thing is for sure....the class, the pedigree, years of devotion is more than obvious on the menu here in London. The chef behind the stoves, running day to day operation is Sergio Sanz Blanco, freshly arrived from Madrid.

First of all I need to say that Ametsa with Arzak instruction has taken over the space that was until very recently occupied and greatly enjoyed by many for nearly a decade, the delicious Nahm! The area is the same, but the interior design has been changed. I liked the calmness and serenity of the room...a dining room that has to be so for evening dining but it has to have a totally different feel for breakfast, as let's not forget that this restaurant is within a small boutique hotel. I certainly didn't feel that that the dining-room presented such a contradiction, I felt that London-based designers Ab Rogers Design had created a great feel for my dinner experience, always a



pouring over as its served, the most umami of chicken bouillon! That was a serious flavor injection!

By this point I was seriously hungry for more! I am greedy by nature and what I was having is making me more hungry.

When I see foie gras on a menu I always have to have it! On the Ametsa with Arzak instruction menu it is offered unusually as a main, most restaurants like to prepare it as a starter, so I ordered it. I have to say it was best foie gras I have ever eaten...this was served with zesty grapefruit and sweet fig, the foie gras itself was prepared perfectly! This was my moment of ecstasy! I ate it slowly and stopped talking to my dinner companion who was equally savouring his main course of beef fillet with aged red wine.

Ametsa with Arzak instruction, we were told, uses predominantly British ingredients but of course the foie gras was sourced from France.

The Main Course list includes a few fish courses and more meat...I didn't see any vegetarian options but then again I wasn't looking that hard....

Dessert or Postres as stated on the menu were interesting! I ordered the chocolate fondant with piquillo ice cream. My rule with chocolate fondant as with all classic dishes is that unless is prepared to perfection it's not worth having! My fondant was slightly over cooked, the ice cream was screaming orange colour that of a piquillo pepper, kind of curious flavor!

We also tried the clove custard which was much better!

Eating out often and knowing the London food scene so well, partly due to my enormous greed and appetite and partly to being a chef, I truly appreciated the very different offering at Ametsa with Arzak instruction, even in only 10 days, there is a feel for an "experience" rather than just a meal on a table! (by Silvena Rowe)

Halkin Street, Belgravia, SW1 - T: 020 7333 1000
www.comohotels.com/thehalkin



SPRITZ AT THE RITZ

A TOAST TO CAVA

Aqua London has launched the 'aqua nueva Cava Bar,' offering guests an opportunity to explore one of the finest and largest selections of Cava in the city.

Often referred to as the Spanish equivalent of Champagne, this sparkling wine is predominantly made from the region of Catalonia. Inspired by the rising trend of cosmopolitan style 'aperitivo drinking', aqua nueva hopes to educate guests on this commonly misunderstood sparkling wine by showcasing 15 award winning Cavas at their traditional tapas bar.

To highlight the versatility of Cava, Head Chef Alberto Hernandez presents a bespoke daily changing tapas menu to be

enjoyed at the Cava Bar. Three tapas dishes for £18 include such delights as seafood tartar served with ajo blanco and grilled cuttlefish with ink sauce and alioli.

Head Sommelier Zsolt Kismodi offers guests a chance to sample first class vintage Cavas and explore the history of the sparkling wine with monthly Castillo Perelada master classes. During the 1-hour class, guests will learn about the grapes used, the aging process and tips on how to distinguish the unique bouquets. The masterclasses cost from £39.00pp.

5th Floor, 240 Regent Street, London W1 - T: 020 7478 0540 - www.aqua.com.hk



TUNE IN TO RADIO

Located on the 10th floor of the uber-stylish new ME London and accessible via a dedicated express lift, Radio is the only rooftop bar, lounge & terrace in the Strand & Aldwych area to open throughout the day until 3am.

Radio serves a Mediterranean-inspired menu for lunch and elegant nibbles to accompany your cocktails until the early hours.

With breath-taking views of the City - most of London's landmarks are in clear view: Tower Bridge, Shard, London Bridge, St. Paul's Cathedral, Tate Modern, Somerset House, Southbank, London Eye, Houses of Parliament,

and the theatre district of Covent Garden. The rooftop bar has a wraparound terrace and a very private room on the terrace that can be booked in advance.

Located in the former home of the BBC, Marconi House broke ground in 1922 by broadcasting the first regular programmes on British radiowaves; it is this heritage from where the name derives.

Radio at ME London - The strand London WC1 T: 0207 395 3400 www.me-by-melia.com



The Rivoli Bar at The Ritz London is serving cocktails with a twist of time travel as it launches a unique collection of classics created with rare spirits from the 1940s to the 1980s - literally offering visitors to the bar the opportunity to taste a different time. The Vintage Cocktail menu offers a selection of seven classic cocktails - 'Brooklyn', 'El Presidente', 'Negroni', 'Old Fashioned', 'Rob Roy', 'Rusty Nail' and a 'Sazerac'.

A trawl of the extensive cellars at The Ritz yielded a curious collection of beverages dating from the 1940s to the 1980s, and where key components of classic cocktails could not be obtained the bartenders sourced similarly senior spirits from specialist suppliers.

AFTERNOON TEA

A CAPITAL IDEA

David is literally a Goliath in the hospitality industry - of course I mean David Levin. Since 1971 the man who created the 5 Star townhouse Capital Hotel has trained and managed more professionals who have gone on to shape the London culinary scene than most. Today the landmark Capital Hotel is still a family-run hotel and is managed by his daughter Kate.

While its reputation as a culinary destination is well and truly cemented, people often overlook that it is also a delightful destination to escape for Afternoon Tea.

This, of course, for the cognoscenti is not such a bad thing as we like to escape the madness of Knightsbridge and adjacent

Harrods and Harvey Nichols, into this cocoon of sumptuous luxury and impeccable service.

Their Afternoon Tea served is daily in The Sitting Room between 2.30pm and 5.30pm. It is priced at £25.00 per person or with a glass of Champagne at £38.00 per person. It is as you would expect - a truly decadent treat of fresh handmade sandwiches, scones and fresh pastries. I can't think of a more perfect way to enjoy a spoiling afternoon than in the multi-award winning hotel.

The Capital, 22-24 Basil Street, Knightsbridge SW3 T: 020 7589 5171 - www.capitalhotel.co.uk



DON'T PLAY WITH YOUR FOOD

Located in the heart of Victoria, St. James Theatre opened its doors in September 2012 with a performance of Sandi Toksvig's Bully Boy. The first newly built theatre complex in central London for 30 years, this state-of-the-art, multi-faceted offering provides guests with arguably the finest combination of culture and dining in the capital.

Alongside a 312 seat theatre



presenting contemporary and classic productions and a 120 capacity studio theatre, the complex offers no three vibrant food and drink options. The main restaurant which is situated in an elegant dining room on the first floor, Carrara at St. James celebrates the best of British cuisine with an Italian twist.

12 Palace Street, London, SW1 - T: 0844 264 2140 www.stjamestheatre.co.uk

BIRD of Smithfield

Set within a Georgian town house and operating over 5 floors, Bird of Smithfield is the long awaited venture from Chef Alan Bird - former executive chef at The Ivy (15 years), and Group Executive Chef at Soho House Group. The restaurant's menu will boast modern British cuisine, incorporating many of Alan's famed dishes such as his Shepherd's Pie. Bird of Smithfield will offer a classically styled dining room - Harris Tweed and herringbone fabrics; a cosy lounge bar, private dining floor with chef's table, roof terrace overlooking Smithfield market, and the intimate music venue - The Birdcage. The Birdcage will play host to live music sets on selected evenings.

26 Smithfield Street, EC1 www.birdofsmithfield.com

THE BEAGLE HAS LANDED

Beagle is a new restaurant set within three beautifully renovated railway arches on Geffrye Street, Shoreditch - next to Hoxton Station. Taking its name from one of the locomotives that used to operate on the old North London line overhead, Beagle houses a restaurant, bar and coffee shop. Brothers Danny and Kieran Clancy are behind the project with James Fergusson (Rochelle Canteen) directing the kitchen. Think honest, homely menu with the best of British produce - pig's head croquette with gribiche, whole wild sea bass with samphire & cucumber, and custard tart with poached rhubarb.

397-400 Geffrye Street, London E2 www.beaglelondon.co.uk

TICKLED PINK at BROWNS

I can't imagine anything more indulgent and satisfying than spending all day - without a care in the world - perusing all the glorious shops on Bond Street. From Christian Louboutin through to Louis Vuitton, Prada Armani, Gucci, Hublot and Tiffany this - assuming you had a matching bank account - is literally heaven on earth.

But no matter how much I may love my lazy days of carefree shopping the only way to surpass it is to follow up with an even more indulging massage.

Perfectly situated to address this whim is legendary Brown's Hotel which lies a stone's throw from Bond Street with entrances on both Dover and Albemarle streets.

Check in your bags with the ever eager to please team and walk down to the spa for an unforgettable afternoon of oils, creams, and aromas.

Within Rocco Forte Hotels' Brown's Hotel, The Spa is an oasis of tranquillity from which to escape in this very hectic part of town.

The treatments on offer for ladies, gentlemen and even children can be tailor-made to suit their guests' specific requirements.

There are three private treatment rooms, including one room for two. Each treatment room has been specially designed to include its own shower together with a dedicated changing space, along with heated treatment beds in a temperature controlled environment. Decorated in soothing colours, with peaceful music and scented candles, The Spa really does offer the ideal setting in which to relax.

From their selection of beauty products I chose to have a massage using Aromatherapy Associates products. The brand has over 30 years' experience in producing the finest quality essential oils, blended to help balance the mind, body and spirit and boy did they work. I let my mind drift while my body was caressed and massaged and aches I didn't know I had were soothed away. Most massages come in either 30, 60 or 90 minute options and are priced £60, £95 and £130 respectively.

The only thing after you can do after a massage is either go home and take a well-deserved nap or as was my case, indulge further with a very spoiling facial treatment. Several are on offer and choices include facials that revitalise, cleanse, self-repair and encourages healthy skin metabolism.

The team in the Spa is as dedicated and as professional as all the team at Browns Hotel and I can't wait to go back.

Hours - Monday to Sunday from 9.30am to 8pm
T: 020 7518 4009 www.brownsotel.com



Brunch at the Bulgari

LA DOLCE DOMENICA

There are a few misinformed people that have said some not very nice things about the Bulgari Hotel. They are perhaps the sort of people who do not understand the quest for the ultimate in luxury and indulgence or perhaps they're just too busy affixing some smug I-care-more-than-you stickers to their Prius' to appreciate what the hotel is and offers. Oh well, there are always a few!

Fortunately, for us, those people do not read or obviously understand an Epicurean Life. Our personal interpretation of Epicureanism is a showcase for the finest the world has to offer in all aspects of pursuing a more fulfilled life. The Bulgari Hotel certainly understands our ethos and it does so in spades.

From its location at the very heart of Knightsbridge to the welcome of the doormen everything is meticulous. The highly stylised, elegant and contemporary hotel reflects the sophistication of the ultra-luxury Italian brand.

We went to sample their much talked-about Sunday brunch and movie special. A relaxing jazz buffet-brunch followed by an optional movie viewing in their private cinema complete with popcorn and soda!

The brunch is served in their main dining room with the bar featuring a smorgasbord of individual dishes that include: Bresaola, Sea Bass Carpaccio or Aubergine Caviar, Squid, finest Italian meats and cheeses, and much more. Of course there is a superb selection of homemade breads, croissants, and Danish pastries. To drink there are juices, smoothies and coffee galore. After your fill from the buffet

you can choose a hot dish as a main course from the a la carte menu that includes, inter alia, risotto, or pizzeta. I opted for the eggs Royale (eggs benedict with smoked salmon) and of course a glass of complimentary champagne.

The brunch was delightful - I can't think of a better way to spend a lazy Sunday afternoon than to sit and read newspapers while relaxing in such a beautiful environment. Service at the hotel is very welcoming and as slick as the décor.

Post-brunch - and included in the price - you can retire to their 47-seat cinema to enjoy the pre-selected film shown on the big screen.

171 Knightsbridge, London SW7
T: 020 7151 1010

MOVIE CALENDAR

07/04/2013	The Shawshank Redemption
14/04/2013	The Princess Bride
21/04/2013	The Godfather Part 1 & 2
28/04/2013	The Sound of Music
05/05/2013	MASH
12/05/2013	Chitty Chitty Bang Bang
19/05/2013	Lawrence of Arabia
26/05/2013	Back to The Future
02/06/2013	Annie Hall

NO. 11 PIMLICO ROAD



READY, STEADY, COOK



Wine and Dine with The Raymond Blanc Cookery School as you are guided by expert chefs and sommeliers. Demonstrations and tasting sessions are a heavenly experience for us epicureans. Take a journey through a tantalising selection of Michelin-starred dishes and award-winning wines.

Packages are available for parties of six or more. Themed evenings can be as formal or relaxed as you wish or alternatively, if there is a particular cuisine or wine variety you would like to focus on, they are happy to customise the selection.

WINE TASTING

Enter the wine cellars of Le Manoir and enjoy specially selected wines, while their Sommelier helps you hone your wine-tasting skills.

COOKERY DEMONSTRATION

Champagne and canapés welcome you to The Raymond Blanc Cookery School as your tutor takes you on a culinary journey through demonstrations and hands-on tuition.

FOUR-COURSE DINNER

Savour a convivial dinner with accompanying wines at the School, followed by coffee and petits fours.

As a memento of your evening you will receive the recipes you enjoyed and a Raymond Blanc Cookery School chef's jacket. Price for a maximum of 8 guests: Sunday to Thursday - £2,000 or Friday or Saturday - £3,000

www.manoir.com

A NEW ALL DAY BAR AND RESTAURANT HAS OPENED ON THE FORMER SITE OF THE EBURY

The contemporary new interior designed with relaxed eating and drinking in mind sees an elegant zinc-topped bar take centre stage. An eclectic mix of seating, with a mid-century leaning, will appeal to informed and savvy locals in this trendy part of town. Tables topped with zinc, wood and marble of varying sizes are set against a fresh palette of raspberry, eau-de-Nil and grey walls with sumptuous soft furnishings for banquettes.

A desire to be a real local for the surrounding community, No. 11 Pimlico Road's menu promises fresh-cooked, good value food and is open from the morning hours for coffee and breakfast, through to dinner and everything in between.

They even have an on-site wine shop that serves as a neighbourhood stop-off with generous discounts on wine from their list for take-out customers.



www.no11pimlicoroad.co.uk

I'LL DRINK TO THAT!

To celebrate the 100th anniversary of the 2013 RHS Chelsea Flower Show, Belgravia's trendy Belgravia, a Thompson Hotel, will transform their Terrace into an Edible Garden offering interactive cocktail classes and complimentary food & flower pairing tutorials.

Hotel guests can even enjoy a botanical brunch in bed, an Edible Flower recipe book, two complimentary Edible Flower cocktails and a tasty turndown treat thanks to their new 'Bed, Brunch & Botany' package - available throughout May only.

20 Chesham Place, Belgravia SW1 - T: 020 7858 0100



5 FIELDS TO OPEN IN CHELSEA

Chef-owner Taylor Bonnyman has announced that his new venture, The Five Fields, will open next month on Blacklands Terrace in Chelsea, just off the Kings Road.

On the site previously occupied by El Blason, the new 40-seat restaurant, with a first-floor 10-seat private dining room, will see head chef Marguerite Keogh, ex-Marcus Wareing at The Berkeley, take charge of the kitchen.

She will be supported by a talented team that includes: pastry chef Chris Underwood

(previously at Tom Aikens Restaurant), sommelier Nicolas Arthuis (also ex-Tom Aikens), and restaurant manager Matt Widdowson (previously at Bluebird in the King's Road). The Five Fields will be open for dinner only from Tuesday through Saturday, with a three-course menu at £45, in addition to a £65 nine-course tasting menu.

T: 020-7838 1082 - www.fivefieldsrestaurant.com



FUSION of Flavours

Harp in the background and a spritz of edible perfume of freshly baked pain d'epices – is quite literally a taste of things to come and lets you know this is not your standard cucumber sandwiches experience.

Eric Lanlard, twice winner of the prestigious Continental Patisier of the Year at the British Baking Awards, showcases his talents with his very spectacular Fusion Tea at the Jumeirah Carlton Tower. The tea is inspired by his travels and the discovery of unusual and unexpected flavours and ingredients.

Following on is a selection of lemongrass and ginger house-marinated salmon pumpernickel roulade; a roast beef,

watercress and creamed horseradish wrap; and an onion brioche with crispy Peking duck, spring onion. Each is a visual treat and has incredible flavours and a distinct departure from the usual fare on offer at other hotels.

A selection of pastries, cakes and desserts that include a wild strawberry cone pop topped with strawberry cheesecake popcorn to dark chocolate cannelloni filled with tarte tatin mousse topped with pecan smoked mini apple, make this a truly memorable experience.

The FUSION Afternoon Tea is £40 per person or £50 per person with a glass of champagne.

www.jumeirahcarlontower.com T: 020 7858 7181

A TASTE OF THE ORIENT IN SOUTH LONDON

South London has welcomed a unique new fusion of food and drink - Oaka at The Mansion House. The new pub and dining room in the heart of Kennington offers an inimitable combination of seasonal Pan Asian cuisine and hand crafted real ales from acclaimed Peterborough-based brewery Oakham Ales.

Oakham's award-winning brews JHB, Citra, Inferno and Bishop's Farewell, will be available on tap alongside freshly prepared dishes from

Thailand, Japan, Korea, Vietnam, Malaysia, Singapore, Indonesia, Laos and China.

Created by head chef Siam Pukaokew, Oaka's menu will offer a selection of Gap Glam. Literally translated as 'beer food', these small plates are ideal to share with friends.

48 Kennington Park Rd, London SE11
www.oakalondon.co.uk



BAIJIU

The Chinese distilled alcoholic beverage, which literally means 'white alcohol' is 52% proof, so not one for the faint-hearted. At present there are only four top-distilled liquors in the world, namely French Brandy, Scotch Whiskey, Russian Vodka and Chinese Baijiu.

Baijiu is China's most popular and traditional drink and has for thousands of years been regarded as a drink to mark celebrations and strengthen bonds.

To appreciate the baijiu you are drinking, it is necessary to consider the colour, aroma and taste, these three senses will determine the 'style'. Baijiu should be bright, shiny and clear with no suspended particles and it is best served at room temperature in small tasting cups.



Shui Jing Fang - c£96 for a 500ml bottle at SeeWoo, 18-20 Lisle Street, London, WC2

GRAIN STORE

Bruno Loubet, Mark Sainsbury and Michael Benyan have confirmed that their new restaurant, Grain Store, will open in early June 2013 in King's Cross. The address will be 1-3 Stable Street, Granary Square, London N1. They will once again be joining forces with pioneering drinks creator Tony Conigliaro, and the interior design will be by Russell Sage Studios. We will bring you more news in our next issue.

SUSHINHO IN THE CITY

Sushinho, the Brazilian-Japanese restaurant that took Chelsea by storm has opened its second outpost just a stone's throw from Liverpool Street in Devonshire Square.

Forget 'fusion', Sushinho blends Japanese finesse and Brazilian flair. What may appear an odd coupling is actually a unique culinary hybrid born on the streets of Rio and São Paulo. At their King's Road restaurant, the team has spent the past four years enlightening Londoners to what 1.6 million Japanese people have been enjoying in Brazil since an influx of immigration in the early 20th Century.

Brazilian-born Executive Chef Joni Viscardi creates innovative dishes characterised by bold and vibrant flavour combinations.

Devonshire Square, London EC2 - www.sushinho.com

CATCH A RISING STAR AT The Westbury

The chef patron of the eponymous Alyn Williams at The Westbury is celebrating his amazing recent success. News that his Mayfair restaurant had received an AA Three Rosette Award, was followed by the award of a Michelin star, just 10 months after opening. Within a week the team were celebrating a 15th ranking - the third highest new entry - in the National Restaurant Awards. The icing on his cake - which he can probably bake better than most, was the title of National Chef of the Year 2012 from the Craft Guild of Chefs. alynwilliams@westburymayfair.com



BALTHAZAR OPENS IN COVENT GARDEN

New York's celebrity hangout Balthazar restaurant has opened to much fanfare in Covent Garden. It marks restaurateur Keith McNally's return to his hometown to open his best known Manhattan eaterie. McNally, recipient of the James Beard Foundation Award for Outstanding US Restaurateur, has several other restaurants in New York including The Odeon, Cafe Luxembourg, and Nell's.

4-6 Russell Street, London WC2
T: 020 3301 1155
www.balthazarlondon.com

RESTAURANT GORDON RAMSAY PARTNERS WITH CLARE SMYTH

London's most acclaimed restaurant and 12-time recipient of three Michelin stars - Restaurant Gordon Ramsay - has reopened after a four week refurbishment. The redesigned interior will see showcase Clare Smyth as the new standing Chef Patron in partnership with Gordon Ramsay.

Clare joined Restaurant Gordon Ramsay in 2002 as a Chef de Partie. Ramsay recognised her dynamic creativity and potential and became her mentor. After working at the restaurant for 3 years Smyth rounded out her knowledge of French cuisine at Alain Ducasse's Louis XV. She returned to the Ramsay fold in 2007 when she took the helm of Restaurant Gordon Ramsay as Head Chef, custodian and driving force.

www.gordonramsay.com/royalhospitaRoad



BO KNOWS THE CULINARY ARTS

Anyone familiar with the 1980s American athlete will know Bo Jackson. He was not only one of the best players to ever play American Football, but quite unusually, he also played and excelled at baseball. The advertising men went nuts with 'Bo knows football', Bo knows baseball' and just 'Bo knows' campaigns as his image became a national symbol of success. I am not sure if Bo ever tried his hand in the kitchens but...

The façade of the building that houses Bo London on a quiet unassuming street off Conduit Street offers no indication of what is to follow. A small room of about 30 seats and an adjoining room with a prep area and a couple of more tables will not immediately have you thinking of Michelin. I also find it hard to get my head around 'fine-dining' when you have tables that are not dressed in crisp white linen. Here the table are bare and only adorned with silverware, a show plate and, of course, chop-sticks. I say, of course, because nominally Bo London is a modern Chinese restaurant - but like no modern Chinese restaurant I've ever been to. If Heston Blumenthal had been born in Beijing, Bo is what he would have created.

There is no a la carte dinner menu at Bo London - only the choice of 12 or 14 course tasting menus priced at £98 and £138 respectively. We sampled the 'Ode to Great Britain' 12 course offering that promises such classics as: Bed and Breakfast, Toad in the Hole and Beans on Toast. What follows will - and is intended - to blow your mind of all reality.

There is lots of smoke and mirrors, but don't let the artistry fool you. Underneath the razzle dazzle are some serious culinary techniques on display using wonderful ingredients with full flavour and textures. Nothing tastes as it appears so both your mind and palate are continuously challenged.

To accompany our dinner, the sommelier organised a wine pairing menu that showcased their extensive cellar range. I really loved BO, especially for the show.

4 Mill Street, London W1 T: 020 7493 3886 www.bolondonrestaurant.com

VOYAGE BEGINS JOURNEY

The Voyage Restaurant Group has recently exploded on to the international culinary scene, bringing with it opportunities for a number of coveted names and restaurant brands from across the United States. Current spots for restaurant partners include London, Dubai, Abu Dhabi and various locations throughout Asia. Its model concentrates on identifying and financing established brands as well as chef-driven concepts that are unique to various regions of the United States. By closely replicating design, décor and comparable menus, the dining experience can be successfully reproduced across geography and cultures.