



*your*  
palate

## Hakkasan Goes Local

To celebrate the 15 year anniversary of the groups first restaurant opening in Hanway Place, the now global and highly regarded restaurant is offering a unique 'Only At' local menu.

Continuing on the celebration theme, everyone is now well under way in their Christmas preparations, so we have put together some of the must try events and offerings over the coming weeks to help.



## Taste of London: The Festive Edition

Returning to transform East London's stunning Tobacco Dock into a festive food heaven, Taste of London: The Festive Edition will run from 17th-20th November.

Following the success of Taste of London in Regent's Park this summer, tickets are now on sale for the next instalment of the world's greatest restaurant festival. Set to kick off the Christmas season in fine foodie style, Taste of London: The Festive Edition will be brimming with London's tastiest food, festive tipples and exciting masterclasses.

Housing 21 of London's top restaurants over the four-day event at Tobacco Dock, this year's restaurant line up is set to be the best yet with Tredwell's, Hix, Bubbledogs, Kurobuta, Café Spice Namaste, Jose Pizarro, Tom's Kitchen and Oldroyd all confirmed. Action Against Hunger will also be returning with their 5\* Restaurant bringing Atul Kochar, Tom Hunt, Pascal Aussignac, Peter Gordon and Sophie Michell as their 5\* chefs.

There will be plenty of opportunities to get up close and personal with some of the UK's top chefs at the AEG Taste Theatre where visitors can expect to be inspired by the likes of Marcus Wareing, Tom Kerridge and Monica Galetti as they divulge their festive tips and tricks.

*Taste of London: The Festive Edition, Tobacco Dock, Wapping, 17 - 20 November.  
Tickets on sale now from £15 | [tasteoflondon.co.uk](http://tasteoflondon.co.uk)*



## Foodies Festival Christmas

Following up on last year's success, Foodies Festival Christmas returns to London's Old Truman Brewery on the 18th, 19th and 20th of November.

This festive season the Chefs Theatre boasts a stellar line up, including MasterChef 2016 Winner Jane Devonshire, who'll be cooking up her favourite family Christmas recipes for the first time. Joining her on stage are fellow MasterChef 2016 finalists Jack, Billy and Juanita with a whole host of seasonal treats and eats to help you on your way to the tastiest festive season yet.

To get into the festive spirit, visitors can attend one of the brand new series of 12 Christmas Top Tip practical masterclasses which cover a range of activities, from learning the perfect way to curate a festive cheeseboard, to whipping up a Christmas spiced ice cream, and mastering the best techniques for curing salmon. Other highlights include an Artisan Christmas Market, Street Food Stalls and a Live Music Stage.

All children aged 12 and under go free to all Foodies Festivals when accompanied by an adult.

*Tickets are on sale now at [foodiesfestival.com](http://foodiesfestival.com) or by calling 0844 995 1111*

## Forest Restaurant and Bar

Forest Restaurant and Bar has been transformed for the winter season into a glittering party, set in an alpine forest. With a new winter menu bringing an abundance of fresh ingredients, championing and celebrating the finest British produce, the venue is sure to be a hot spot for seasonal catch-ups.

Selfridges and restaurateur Des McDonald have collaborated for a sixth season on the iconic rooftop restaurant and have transformed the space into a golden, winter forest for shoppers and party goers in the festive spirit. Forest's beautiful walkway entrance has been decorated with glitter balls, and gold and glitter accents throughout the restaurant provide the perfect shimmering wintry retreat. DJ's will bring the party to life Thursday through to Sunday ensuring guests are treated to the latest dance floor fillers.

A late Breakfast is served Monday to Saturday, as well as lunch and dinner seven days a week. Menu highlights include; Avocado on toast with spiced pumpkin seeds and cress; Chocolate toasted marshmallow and hazelnut waffle; Braised ox cheek served with grilled polenta; and Highland venison fillet with bashed neeps and a sour cherry sauce.

The outdoor Terrace Bar, with its own separate entrance, features cosy festive huts, perfect for sharing festive drinks. The huts are also available to hire, and make the ideal spot for an intimate Christmas party. The drinks list includes a bespoke sharing cocktail menu, Magnums of Skinny Prosecco, Hot cider cocktails, Gluhwein, Forest's famous Choctails and mulled red wine.

*Selfridges Roof Top, 400 Oxford Street, London W1A 1AB  
020 7318 3287 | [hello@forest-restaurant.co.uk](mailto:hello@forest-restaurant.co.uk) | [forest-restaurant.co.uk](http://forest-restaurant.co.uk)*



## Novikov's Mayfair Christmas Market

Last year's inaugural Mayfair Christmas Market was such a success that Novikov Restaurant & Bar is bringing it back for 2016 and will see the event return, bigger and better than before, held not just on one day but two.

On Friday 25th and Saturday 26th November, the whole of Mayfair Place will be closed off to traffic from 10am until 9pm, allowing visitors free rein to peruse the luxurious wares of some of London's finest retailers.

This year's line-up of brands will offer a true one stop shop for every gifting need. Among those making their eagerly awaited return will be Tinker Tailor and their exquisite array of decorations and accessories, and Sandy Bay London, purveyors of luxury fragrances. Boom Jewellery meanwhile will be showcasing a glittering collection of handmade sterling silver and rose gold bijoux.

Debuting this year are Martina London, offering exceptional children's clothing, footwear and accessories, and Milan Shopping, with a stunning selection of leather goods hand-crafted in the "fashion capital of the world". Men are notoriously hard to buy for, but luckily Simon Carter's stylish, quality designs with a twist, from Art Deco inspired cufflinks to flamboyant 70s-style silk ties, will make present buying a breeze.

Also on hand will be a stylist from globally renowned jewellery & accessories company Stella & Dot, imparting some indispensable words of wisdom about achieving the perfect seasonal look.

With many other stalls offering everything from skincare to mouth-watering foodstuffs, the Mayfair Christmas Market has it all wrapped up.

Entry is free of charge and open to all.

*Novikov Restaurant & Bar, 50 Berkeley Street, London W1 | [novikovrestaurant.co.uk](http://novikovrestaurant.co.uk)*



## Dalloway Terrace

This November, Bloomsbury's enchanting Dalloway Terrace will be transformed into a magical winter wonderland, becoming the perfect heated hideaway complete with hot chocolate cocktails, cheese fondue, festive films and a hearty menu of winter delights. Launching on Tuesday 8th November, the terrace will be transformed by master florists Wild at Heart by Nikki Tibbles allowing guests to lose themselves amidst the snow-covered Narnia-like foliage and escaping the cold weather beneath sheep skin rugs. Dalloway Terrace will also be providing hot water bottles and complimentary shots of G n pi liqueur (a digestif similar to Absinthe) on the heated terrace to guarantee the perfect cosy evening.

Guests can embrace the Alpine spirit with an exclusive range of savoury and sweet Fondue from London's La Fromagerie. The savoury offering will include a selection of sourdough and pickled root vegetables available with a choice of three cheeses: Roasted Red Piquillo, Farmhouse Cheddar & Guinness and Classic Swiss (£8). For those with a sweeter tooth, look no further than the White Chocolate Fondue with Clementines, Strawberries and Banana (£7).

Chocolate lovers will also delight in the special chocolate afternoon tea and hot chocolate cocktail menu from the internationally renowned chocolatier Maison Pierre Marcolini.

Every Saturday night the heated terrace will play host to Dalloway Film Club in conjunction with The Nomad Cinema, showcasing an array of classic movies through wireless headphones and a 30-foot screen. A selection of dishes can be ordered from the Dalloway Film Club Menu paired with bespoke cocktails inspired by the film being shown, as guests are invited to curl up beneath Foxford and Sheep Skin blankets to keep out the cold.

*Dalloway Terrace, 16-22 Great Russell Street, London WC1B 3NN  
020 7347 1221 | [dallowayterrace.com](http://dallowayterrace.com)*



## Christmas at Hotel Café Royal

This Christmas, Hotel Café Royal is celebrating the festive season with a wonderful range of luxurious room packages, unique spa treatments, and indulgent food and drink menus. Whether guests are looking to refresh mind, body and soul at Akasha Holistic Wellbeing Centre, treat their little ones to a magical shopping experience in collaboration with Hamleys, or indulge with a festive afternoon tea in the opulent Oscar Wilde Bar, there really is something for everyone.

Christmas in The Café will bring the vibrant Regent Street fronting alive with Christmas spirit. The beautifully impressive space will be offering a wonderful range of seasonal treats, available to enjoy either in the opulent Sienna marble café, or to take away throughout the Christmas period, making ideal gifts for family and friends. Executive Pastry Chef, Sarah Barber, has created everything from exquisite chocolate baubles filled with chocolate popping candy and golden coins, to a traditional and luxurious Christmas pudding. Also home to London's first dessert restaurant, the Café will be featuring a selection of dessert tasting experiences that throughout the Christmas season will have a sprinkling of festive magic, with sweet treats such as the Deconstructed Mince Pie and Santa's Bauble with Cranberry and Vanilla Mousse.

### Champagne Slipper at 34 Mayfair

34 Mayfair has partnered with iconic shoe designer Rupert Sanderson to create The Rupert Sanderson Champagne Slipper for 34 Mayfair. Continuing the legacy started by Kate Moss's iconic 34 Mayfair Coupe, which was modelled on her breast, Rupert has created the glass and has crafted the actual Champagne flute into the heel of an intricately detailed, silver-plated brass and crystal glass shoe stand.

Drawing on the Art Deco contours of the restaurant and inspired by the terraced crown of Van Alen's Art Deco Chrysler Building in Midtown Manhattan, Rupert has crafted the ultimate in Champagne glassware design.

To coincide with the launch Rupert has also commissioned a Ready to Wear Rupert Sanderson Champagne Pump for 34 Mayfair for customers to buy in store, which will be available from Wednesday, 9 November. Each one will come complete with 6 Champagne flutes and a bottle Perrier-Jouët Belle Epoque Rosé and will cost £5,000.

[34-restaurant.co.uk](http://34-restaurant.co.uk)



For further information on any of Hotel Café Royal's other festive treats, please visit [hotelcaferoyal.com](http://hotelcaferoyal.com)

### Sartoria collaborates with Simone Caporale

Every Wednesday until 30 November, Italian mixologist Simone Caporale will be in residence as Sartoria's Master of Mixology, offering guests an exclusive collection of cocktails that will reflect the timeless style and bespoke tailoring for which Savile Row is renowned.

Inspired by the rich history of Savile Row and its strong tradition for the tailor-made experience, Caporale has reinvented the classic dry martini exclusively for Sartoria. The intriguing and elegant Savile Row Martini has botanical notes of vetiver, orris root, musk and cedar wood, designed to reflect the bespoke fabrics seen in Savile Row's tailors, and a smooth texture to mirror on the palate the experience of a tailored suit on the body.

For each night of the residency, Caporale's cocktails will be perfectly complemented by a range of cicchetti from Francesco Mazzei, including dishes such as Courgette Croquettes; Tagliolini Gratin with Chanterelles and Truffle; Calamari with Courgette and Chilli Jam; and Aubergine Croquettes.

Sartoria, 20 Savile Row, London W1S 3PR  
020 7534 7000 | [sartoria-restaurant.co.uk](http://sartoria-restaurant.co.uk)

## Osteria 60 Welcomes Winter with The House of Peroni

As we approach the festive season, Osteria 60 at the Baglioni Hotel in Kensington has announced a special collaboration with the renowned The House of Peroni.

Celebrating the rich concept of aperitivo and the traditions and beauty of Italy, the cocktail pop up will launch on 10th November, and will run for just one month.

In true Italian spirit, The House of Peroni's uniquely designed cocktail menu at Osteria 60 incorporates many classic aperitivo drinks including; The Peroni Winter Garden; a warming aperitivo inspired by the al fresco winter gardens of Lake Como. Served in an ornate china teacup, the exquisite drink takes biscuity sweetness from the nostramo dell'isola maize in Peroni Nastro Azzuro and mulled orchard fruits, creating a rich spice flavour.

Alongside the pre-prandial delights, a sumptuous selection of complimentary side dishes will be served, including smoked aubergine salad, gratinée peppers and grilled eggplant.

The House of Peroni are also offering a special chance to enjoy an aperitivo masterclass on 8 December with one of their leading mixologists followed by a delicious 3 course meal. With only 10 spaces available, this is a great opportunity to learn the art behind the great Italian tradition - and not to mention a very special Christmas dinner for friends or work colleagues.

To book your place contact: [thibault@osteria60.com](mailto:thibault@osteria60.com)

## Only At Hakkasan

Hakkasan restaurants around the world are currently celebrating the 15th anniversary of the original Hakkasan in London's Hanway Place with menus specially dedicated to dishes and cocktails 'Only At' each local location.

Celebrating local cuisine and culture, using seasonal ingredients and Hakkasan's modern Chinese cooking techniques, the Only At Hanway menu comprises of six dishes including Braised Royal king crab with rock chive, Wok-fried Scottish razor clam in XO sauce and Spicy Rhug Estate lamb cannon with kumquat, ginger and garlic. The Only At Bruton menu features Pan fried pork belly in plum sauce, and Stir-fry langoustine Szechuan style.

A range of cocktails and desserts are available on the special menus as well. The menus will change twice a year and have a strong emphasis on seasonality, highlighting the originality of each Hakkasan restaurant around the world.

[hakkasan.com](http://hakkasan.com)



## Shoryu Covent Garden

Shoryu Ramen has recently opened up their sixth site in Covent Garden. Serving up traditional Hakata tonkotsu ramen, fantastic Shoryu buns and Gekkeikan Royal Warrant Sake, the new restaurant also offers a specially created truffle ramen, which is only available at Covent Garden.

Deceivingly large, the light and airy restaurant feels both open and private thanks to a number of tucked away tables. The relaxed sake-lined bar area is the perfect place to try the Japanese tipples, and a number of wines, Japanese craft beers and sake-based cocktails are also available.

Flavoursome and incredibly filling, menu must-tries are of course the varying Tonkotsu. The Shoryu Ganso Tonkotsu is a rich 12-hour pork broth ramen that comes topped with char siu barbecue pork belly, nitamago egg, kikurage mushrooms, spring onion, sesame, ginger, nori seaweed and extra fried shallots; whereas as seafood lovers will rejoice at the Kimchi Seafood Tonkotsu with fiery kimchi broth, prawns, scallops, squid, nitamago egg, kikurage mushrooms, nori seaweed, spring onion, seasoned beansprouts, sesame, fried shallots. Other tempting flavours include white miso and even green curry. There are plenty of extra toppings to add too, to make your ramen unique. We highly recommend the spicy mustard greens!

While the tonkotsu is filling, don't forget the sides! The fluffy, steamed 'Shoryu Buns' are handmade daily and come with a selection of six fillings including char siu barbecue pork belly, soy marinated chicken karaage and grilled halloumi & shimeji mushrooms. You won't regret it, you can also opt for tiger prawn tempura, soft shell crab tempura and fresh gyoza.

Launched in 2012 and owned by the Japan Centre's CEO Tak Tokumine, Shoryu Ramen already have five sites located in Regent Street, Broadgate Circle, Soho and Kingly Court, as well as Shoryu Go, a dedicated tonkotsu ramen take-out bar on Air Street.

Shoryu's Executive Chef, Kanji Furukawa, has been working with Tokumine since Shoryu's infancy and has created a highly crafted menu that focuses on flavours and ingredients rarely found outside of Japan regularly making visits back to keep up with the latest trends and techniques.

Shoryu Ramen Covent Garden, 35 Great Queen St., London WC2B 5AA | [shoryuramen.com](http://shoryuramen.com)