

# RESTAURANT UPDATE

The latest news, products and services from the restaurant industry, for the restaurant industry.

FEBRUARY 2018



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## RESTAURANT UPDATE

### Chinese New Year Menu at Serge et le Phoque

With its origins in the great city of Hong Kong, Serge et le Phoque welcomes in Chinese New Year with a five course tasting menu rooted in the traditions of China. Amidst delicacies from across the globe, Serge et le Phoque will be showcasing their sophisticated menu alongside specific wine pairings for each course. Decorations will be in place to celebrate the Chinese New Year, in the restaurant's beautiful courtyard. The Chinese New Year menu will be offered on Friday 16th February and Saturday 17th February, at £75 per head.

Serge et le Phoque have created this five course tasting menu with a curated cocktail to accompany the aperitif of 'Oysters with soy, black vinegar, celeriac, coriander and buckwheat', 'Sesame Focaccia' and a 'Tapioca cracker'. These aperitifs will then be followed by a selection of delicate amuse bouche, 'Pork and Prawn Dumplings' and 'Salt and Pepper Mylor Prawn'. The next course will be a light starter of 'Scallop with turpin, shitake, century egg and chilli'. The fish course will then follow with 'Turbot, ginger, shallots and oyster mushrooms'. Followed by 'Salt baked Pork', 'Char siu', Eggplant and 'Cucumber'. To finish on a sweet note, there is a selection of traditional Chinese deserts, including: 'Pomelo with Shiso', 'Jasmine Ice Cream with lychee, milk cookie', and 'Dacquoise'.



The Chinese New Year menu is £75 per person

For reservations call 020 3146 8880 or email [restaurant@themandrake.com](mailto:restaurant@themandrake.com)

Address: 20-21 Newman Street, Fitzrovia, W1T 1PG  
[www.themandrake.com/serge-et-le-phoque](http://www.themandrake.com/serge-et-le-phoque)



### Celebrate the Lunar New Year with iconic Cantonese cuisine at Duddell's

To celebrate Chinese New Year, the newly-opened Duddell's in London Bridge will launch a Lunar New Year menu, which will be available from 16th February to 4th March.

Head Chef Daren Liew has chosen a very special selection of dishes to mark this celebration, each with a particular meaning or significance. The menu showcases some of the best in Cantonese cuisine, starting with Duddell's signature 'Royal dim sum symphony', and delicate dumplings filled with 'Lobster and asparagus' and 'Spicy turbot and pickled chilli' followed by mains to share such as 'Black cod with crispy radish and supreme soy', and 'Abalone with smoked chestnut and corn fed chicken toban'. On New Year's Day (starting on 16th February) lucky diners may even get to see a traditional

dragon dance, believed to bring good fortune.

The a la carte menu will also be available on the evening with signature dishes such as Peking duck and Supreme lobster noodle. Indulge in these refined and elevated Cantonese dishes in the beautiful surroundings of the restored grade II-listed St. Thomas Church, complemented perfectly by Asian-inspired cocktails or one of the many dynamic wines.

The Lunar New Year menu is £88 per person  
For more reservations call 020 3957 9932 or email [reservations.london@duddells.co](mailto:reservations.london@duddells.co)

Address: 9a St. Thomas street, London, SE1 9RY  
[www.duddells.co](http://www.duddells.co)



### The Year of the Copper Dog

2018 is the Year of the Dog in Chinese New Year, The Year of the Copper Dog! Celebrate Chinese New Year with a zingy Apple Dog Cocktail made with the juice of a whole fresh Granny Smith Apple and Copper Dog blended malt whiskey to welcome in The Year of the Copper Dog.

Copper Dog is an original blend of eight single malts. Leading with fruity flavours that move through the fresh, orchard, dried and citrus, with hints of vanilla and aromatic spices. Inspired by Speyside and the Copper Dog pub at the Craiggellachie Hotel in the Scottish Highlands, Copper Dog was created to demystify the Scotch whisky market making it an approachable and enjoyable drink.

Copper Dog is available to purchase for £29.25 from Waitrose and online at The Whisky Exchange:

[www.thewhiskyexchange.com/copper-dog](http://www.thewhiskyexchange.com/copper-dog)

### Blakes Hotel

Celebrate the Chinese New Year in the heart of London at Blakes Below bar and lounge and transcend into a sophisticated world where East meets West. Designed by world famous interior designer, Anouska Hempel, and inspired by the Far East, the richly decorated bar extends into two large rooms and epitomises decadence and comfort with its soft furnishings and ornate design. Blakes Below is open every Wednesday to Saturday from 7pm-midnight, exclusively to friends and guests of Blakes as well as residents of the hotel.



For reservations call 020 7370 6701 or email [reservations@blakeshotels.com](mailto:reservations@blakeshotels.com)  
Address: 33 Roland Gardens, London, SW7 3PF  
[www.blakeshotels.com](http://www.blakeshotels.com)

### The Sanya EDITION



There is no better place to spend this Chinese New Year - and treat yourself to some much needed winter sun - than on China's spectacular oceanfront destination: Hainan Island. The Sanya EDITION was opened by the hotel visionary Ian Schragger, as his first venture in China, and is located on this unique paradise island often referred to as 'the Hamptons of China'.

The Sanya EDITION boasts the world's first private ocean, overlooking the South China Sea, exclusively for use by the hotel guests. Celebrate the Chinese New Year in unrivalled luxury by taking an idyllic evening boat-ride out on the water to be transported to Xian Hai by the Sea, the hotel's signature seafood restaurant with a focus on speciality Cantonese dishes, to indulge in the traditional cuisine that The Sanya EDITION has to offer.

The Sanya EDITION comprises 512 residential-style guestrooms, including 46 suites, and an additional 17 exclusive hotel villas nestled into a terraced hillside, each one with a private pool and private outdoor space. Delivering on the new-luxury promise, all guestrooms in the horseshoe-shaped hotel offer stunning ocean views. While the standard rooms are well suited for families, the loft suites, with their sleek and sensual finishes, are designed to appeal to couples.

[www.editionhotels.com/sanya](http://www.editionhotels.com/sanya)

### The Shanghai EDITION



Set to open in mid-2018, The Shanghai EDITION is Ian Schragger's second hotel to open in China, and marks a change in pace for the hotelier, as he expands into the Asian market. The Shanghai EDITION, located at the northeast corner of Nanjing Road East and Henan Road in Puxi, West of Huangpu River and just a 5 minute walk from The Bund, is a unique combination of two separate towers featuring 145 guest rooms.

The hotel's design includes 10 levels of public space including 5 meeting studios and 2 forums, totalling to over 265 square meters. Food and beverage outlets include a signature Japanese restaurant on the 27th floor, a Cantonese dining venue featuring 5 private dining rooms, an all-day dining venue, 3 lounge bars, an indoor nightlife venue and 2 rooftop bars.

[www.editionhotels.com/shanghai](http://www.editionhotels.com/shanghai)

### Celebrate Lunar New Year at ICHIBUNS

ICHIBUNS, the Japanese-inspired dining concept, is based in the heart of London's Chinatown, and is the ultimate destination to celebrate the Lunar New Year. ICHIBUNS serves a selection of Hokkaido-inspired cuisine, including the ultimate Wagyu beef burger and a selection of fresh sushi.



A play on the Japanese term 'ichibu' - which literally translates as 'Number One' - ICHIBUNS offers a dining experience like no other. With an incredible basement bar, creative cocktails and music until late, celebrate the start of the Year of the Dog in the ultimate Chinatown restaurant.

For more information or to make a reservation please visit [www.ichibuns.com](http://www.ichibuns.com)  
22 Wardour St, London W1D 6QQ