



The Concierge Newsletter

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the CONCIERGE newsletter

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NEW OPENING

● Shaka Zulu

Promising to be one of the most spectacular openings of the year, Shaka Zulu, the 840 seater restaurant spread over two floors, covers a staggering 27,000 feet.



Internationally renowned Head Chef Barry Vera has created a traditional menu which showcases the real originality and flair of South African culture. Dishes range from seared ostrich, marinated springbok and the Shaka Zulu signature dish 'Karro Lamb' cooked using open flame grills. The opulent decor, which includes 60 feet high wooden carved murals, patterned fabrics and tribal artworks, is breathtakingly impressive.

Stables Market, Chalk Farm Road, NW1. Tel: 020 3376 9911 or visit www.shaka-zulu.com

● Goldfish City

Bang next to Bank tube station, this oriental gem is just as good as its celebrated sister restaurant in Hampstead. The tempting menu, includes starters of seafood wraps with juicy chopped prawns and scallops in Yuzu juice enveloped in crispy lettuce, and fantastic mains such as fine aromatic duck and mocha ribs - succulent ribs with a sweet sticky chocolate and coffee coating. Fab!

46 Gresham Street, EC2. Tel: 020 7726 0308 or visit www.restaurantprivilege.com



● Tinello

Backed by Giorgio and Paxy Locatelli, this new Italian restaurant in SW1, opening this month, is run by brothers Max and Federico Sali. Tinello, which means 'the dining area in a family kitchen', is informal yet stylish with a cracking Tuscan menu which includes sumptuous delights such as roasted aubergines, tomatoes and smoky ricotta salad starter and roast fillet of beef, grolles mushroom and lemon spinach as a main.

87 Pimlico Road, SW1. Tel: 020 7730 3663 or visit www.tinello.co.uk



COOKBOOK CAFE

Check out Cookbook Cafe's hot new website and learn what's going down at one of London's coolest eateries. Get up close and personal and find out what makes Head Chef Paul Bates tick - visit www.cookbookcafe.com

A TRUE TASTE OF INDIA

One of London's favourite Indian restaurants in the heart of London's West End, **Moti Mahal** is conveniently situated close to the tourist hub of Covent Garden and Theatreland but also well positioned for Fleet Street and The City. Bathe in the sunshine and try a little alfresco dining on Great Queen Street while enjoying the fine cuisine, courtesy of Chef Anirudh Arora, inspired by his life-long passion for India's Grand Trunk Road.

45 Great Queen Street, WC2. Tel: 020 7240 9329 or visit www.motimahall-uk.com



TWO TOP THAI'S WITH TASTE

Enjoy some of the tastiest, modern fusion Thai cuisine the capital has to offer at the stylish and reasonably priced **Busaba Eathai** just by Leicester Square. Tuck into a menu which features sumptuous treats such as Mussaman duck curry with chunky potatoes and peanuts, fried calamari and fragrantly fresh coconut prawn stir-fry. Don't forget to try one of the terrific noodle dishes on the menu too.



35 Pantom Street, SW1. Tel: 020 7930 0088 or visit www.busaba.com

Nestled in the epicentre of Theatreland, the new **Thai Tho Soho** (sister to Thai Tho in Wimbledon Village) is set over four floors and boasts a stylish and warm ambience, charming service and exquisitely presented Thai food. Why not visit after the theatre and try one of the fantastic cocktails, dine on utterly delicious cuisine and then sing your heart out in the private karaoke room. Who needs to fly to Thailand when food is this good?

42 Rupert Street, W1. Tel: 020 7287 6333 or visit www.thaiho.co.uk

JAPANESE CHIC & SPANISH PANACHE

Both situated on the fifth floor of Dickens & Jones, **Aqua Kyoto** and **Aqua Nueva** offer stylish contemporary interiors, stunning city views and innovative cuisine. Brainchild of the Hong Kong-based Aqua group, Aqua Kyoto's contemporary Japanese cuisine



showcases styles of sushi hitherto unseen in London, while Aqua Nueva sees ex-El Bulli chef Alberto Hernández work his magic on a range of delicious, spectacular Spanish dishes. **Fifth Floor, 30 Argyll Street, W1. Tel: 020 7478 0540 or visit www.aqua-london.com**