

Source: Time Out {Main}
Edition:
Country: UK
Date: Wednesday 21, November 2007
Page: 175
Area: 230 sq. cm
Circulation: ABC 92233 Weekly
BRAD info: page rate £3,880.00, scc rate £44.50
Phone: 020 7813 3000
Keyword: Mary Janes

roche
communications

The Food & Drink 50

Our essential chart of the capital's best restaurants and bars, old and new – updated every week!

Central

Angelus

Superb, authentic French brasserie owned by Thierry Tomasin, former general manager of Aubergine.
Angelus, 4 Bathurst St, W2 2SD (020 7402 0083) Lancaster Gate tube. Dinner for two with wine and service: around £100.

The Club Bar and Dining

WINTER WARMER FONDUE MONDAYS During winter, every Monday evening this popular brasserie will offer posh cheese or chocolate fondue for hungry diners, all for comfortable prices starting at £15 for two.
The Club Bar & Dining, 21 Warwick St, W1B 5NF (020 7734 1002) Piccadilly Circus tube. Meal for two with soft drinks and service: around £85.

Divo

JUST OPENED Modern Ukrainian cuisine set among kitsch yet opulent surroundings. Menu classics include borscht, herring salad and dumplings. There's also a bar where you can browse the excellent vodka list.
Divo, 12 Waterloo Place, SW1Y 4AU (020 7484 1355) Piccadilly Circus tube. Meal for two with wine and service: around £110.

Electric Bird Cage

JUST OPENED A mix of contemporary Chinoiserie and Jeff Koons-ish kitsch, EBC is as visually stimulating as its cocktails are imaginative. Try the coriander mojito.
Electric Bird Cage, 11 Haymarket, SW1 4BP (020 7839 2424) Piccadilly Circus tube.

The Gallery: Fortnum's

JUST OPENED The menu here is quirkily historic: dishes such as 'Robert Carrier's lamb' (baked inside a filo shell) can be followed by plum fool in a brandy snap basket.
Gallery, Fortnum & Mason, 181 Piccadilly, W1A 1ER (020 7734 8040) Green Park or Piccadilly Circus tube. Meal for two with wine and service: around £80.

Hibiscus

OUR FIRST SIX-STAR REVIEW!

JUST OPENED French-born chef Claude Bosi brings his highly inspired cooking to London from Ludlow. With exceptional food that teases and seduces the palate with challenging and surprising flavours, Hibiscus deserves top marks.
Hibiscus, 29 Maddox St, W1S 2PA (020 7629 2999) Oxford Circus tube. Meal for two with wine and service: around £160. Set lunches from £21.50 for two courses.

London Review Cake Shop

The London Review Bookshop's charming new café serves tasty rustic baguettes, own-made puds, organic coffee from Monmouth and Jing teas. There's a large communal table for literary chinwagging.
London Review Cake Shop, 16 Bury Place, WC1A 2JL (020 7269 9045) Holborn, Tottenham Court Rd or Russell Square tube. Lunch for one: around £7.

Mary Jane's

JUST OPENED A place for hard-working, harder-partying City types. The drinks list – with premier tequilas and rums, cocktails, shooters, wines, champagnes and even draught beers – is excellent.

Mary Jane's, 124-127 Minories, EC3 1NT (020 7481 8195) Tower Hill tube or Tower Gateway DLR.

New Fook Lam Moon

CHINATOWN TREASURE

Outstanding Chinese-Malaysian dishes just like you'd find in Kuala Lumpur.
New Fook Lam Moon, 10 Gerrard St, W1D 5PW (020 7734 7615) Leicester Square tube. Meal for two with drinks and service: around £55.

Northbank

JUST OPENED South-west England is one of the nation's best larders so, now that British food is hip, it seems only right that a restaurant specialising in that region should open in

the capital. At the bar you can get fresh pork scratchings to go with your pint.
Northbank, One Paul's Walk, ECAV 2EH (020 7329 9299) Blackfriars tube/rail or St Paul's tube. Meal for two with wine and service: around £100.

Number Twelve

JUST OPENED Santino Busciglio marries Italian techniques with prime British ingredients such as Orkney scallops, Welsh salt-marsh lamb and Hereford Middle White pork, and at reasonable prices.
Number Twelve, 12 Upper Woburn Place, WC1H 0HX (020 7693 5425) Euston tube/rail. Meal for two with wine and service: around £85. Set meals from £13.50 (two courses).

Papaya

TASTY THAI AND ASIAN TAKEAWAY

Businessfolk and trendy Soho types line up daily for the scrumptious south-east Asian curries, satays, and selection of freshly made sushi. Seating is limited, so grab and go.
Papaya, 14 St Anne's Court, W1F 0BD (020 7734 8994) Tottenham Court Rd tube. Lunch for one with soft drink: around £5.

Texture

JUST OPENED Haute-cuisine dishes based on good ingredients, and a great lounge bar.
Texture, 34 Portman Square, W1H 7BY (020 7224 0028) Marble Arch tube. Dinner for two with wine and service: around £150. Lunch dishes £8.50 each.

The Wallace

On Friday and Saturday evenings throughout November, chef Thierry Laborde's menu bourgeois aims to give you a taste of what Louis XIV ate for dinner: steak tartare with truffle dressing, classic French pot-poached hen, and autumn fruits gratin, apparently. The cost is £48 per person.
The Wallace, Wallace Collection, Hertford House, Manchester Square, W1U 3BN (020 7563 9505) Bond St tube. Dinner for two with wine and service: around £100.

