Peter Street Kitchen In Manchester Enters A New Era With Whispering Angel





<u>Peter Street Kitchen</u>, the award-winning Japanese and Mexican restaurant in central Manchester, has unveiled a new era for its popular dining experience. Premiering on Friday 22nd July 2022, the experience will see a new and enhanced Japanese and Mexican dining menu, innovative cocktails and an enriched wine list, all developed by its London-based, multi-award-winning culinary team.

Peter Street Kitchen is also introducing an exclusive residency with Whispering Angel, the renowned Provençal rosé from Château d'Esclans. Now in its sixteenth vintage, the château has garnered critical acclaim around the world and is the perfect complement to Peter Street Kitchen's elevated dining experience. Guests will see hints of Whispering Angel on the menus as well as in the restaurant décor.

"After winning the 'Best Restaurant in the UK' award in 2019, and with Peter Street Kitchen approaching its 5th birthday in this dynamic and ever-evolving city, it felt right for us to give our dedicated Manchester patrons a new and even better dining experience", says Amir Jati, ex-Nobu Head of Private Dining and now Service Excellence Director at Edwardian Hotels London, owners of Peter Street Kitchen.

The Japanese menu has evolved into a decadent izakaya, featuring exquisite small eats, gyoza tacos, robata dishes, a six-course omakase menu, and signature dishes such as *Yellowfin tuna sashimi* ribbons, kohlrabi salad and shiso soy. Guests can also indulge in premium Japanese A5 Wagyu, including a *Wagyu fillet with Gorgonzola dolce crème*.

The Manchester restaurant's Mexican plates have also been enhanced to include a number of showstopping dishes from *la Parilla* (the Mexican Grill). Diners can choose from several delicious selections, such as *Fine cuts of skewered beef tenderloin served on a hot lava stone, with lime, habanero and jalapeño salt*.

The new superior cocktail menu, composed by Head Mixologist Pierpaolo Schirru, reimagines classic cocktails with premium Japanese and Mexican ingredients and flavours. The Manchester cocktail bar will be serving its guests innovative drinks such as the *Tonka Passion Fruit Martini with Haku vodka*, passion fruit puree, Passoã, tonka syrup, lime, yoghurt and a foam of Whispering Angel rosé & wild strawberry, or a Yuzu & Mandarin Margarita with Ocho Blanco tequila, yuzu sake, yuzu juice and mandarin syrup.





Wine connoisseurs will delight in Peter Street Kitchen's expanded wine cellar selection, presenting more than 130 bottles from all over the world and a special homage to France and Italy's renowned terroirs. The wine list will of course also feature a selection of excellent rosés from Château d'Esclans, including Whispering Angel and Rock Angel.

Peter Street Kitchen will premiere its new experience on Friday 22nd July 2022 and is subsequently open for dinner Wednesday-Thursday 5pm-10pm and Friday-Saturday 4pm-10.45pm. The Rikyū Bar is open Wednesday-Thursday 5pm-00.00am and Friday-Saturday 5pm-00.30pm, serving a reduced food and drinks menu.

Bookings and menu information can be found at https://www.thekitchensrestaurants.co.uk/peter-street-kitchen

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Edwardian Hotels London:

Edwardian Hotels London is one of the UK's largest privately owned hotel groups, which has been operating and developing its hospitality portfolio, including upscale five- and four-star luxury hotels, since Jasminder Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London.

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Edwardian Hotels London also owns and operates The May Fair, The Edwardian Manchester, both part of premium lifestyle brand Radisson Collection, 10 Radisson Blu Edwardian hotels across London and a range of luxury restaurant and bar brands, including the award-winning Kitchen concept restaurants; May Fair Kitchen, Bloomsbury Street Kitchen, Peter Street Kitchen, Leicester Square Kitchen, Monmouth Kitchen and May Fair Bar, as well as Steak & Lobster and Scoff & Banter.

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