



MAY FAIR KITCHEN RELAUNCHES WITH A VIBRANT JAPANESE AND ITALIAN MENU ALONGSIDE A STUNNING INTERIOR REDESIGN IN THE HEART OF MAYFAIR



LONDON, Thursday, 1st June 2023 | [May Fair Kitchen](#), situated in the heart of central London's bustling Mayfair has announced its relaunch. With a refreshed à la carte lunch and dinner menu and a revamped interior, this iconic Mayfair restaurant is set to captivate food enthusiasts with authentic Japanese and Italian flavours. Scheduled to reopen on Saturday, 1st July, just in time for the summer season, May Fair Kitchen welcomes guests to indulge in a remarkable dining experience to be enjoyed over lunches, and drawn-out dinners.

Guests can expect to immerse themselves in a culinary adventure as the new menu celebrates the delicate artistry of Japanese Izakaya cuisine combined with the vibrancy of Italian fare. From the minds of Executive Head Chefs Matt Downes (*previously of Marcus Wareing*) and Shailesh Deshmukh (*previously of Jumeirah Group*), as well as Service Excellence Director Amir Jati (*Previously of Nobu*), the menu features a meticulous selection of light dishes prepared with the freshest seasonal ingredients, aiming to satisfy discerning palates. Highlights from the Japanese Izakaya and Italian menu include: a *Japanese seafood platter with dressed oysters, Hamachi tartare, Tuna sashimi and Cornish crab dressed with chilli and lemon*; *Yellowfin tuna sashimi ribbons, Kohlrabi salad, and shiso soy*; *Homemade pasta- bucatini with nduja, san marzano tomatoes and pecorino*; *Seared beef salad with Lombardy gorgonzola dolce and truffle dressing*; *Parmesan and lemon crusted French trimmed lamb cutlets*; and *Yogurt and white chocolate mousse with Goma sponge and Calpico sorbet*.

To complement the culinary delights, May Fair Kitchen's head mixologist Pierpaolo Schirru has curated a new cocktail menu featuring expertly crafted cocktails. Guests can sip on delightful libations, perfectly complementing the flavours of the dishes and enhancing their dining experience including the *Tonka passionfruit martini with Haku vodka, passion fruit puree, Passoã, tonka syrup, lime, and yoghurt, topped with Whispering Angel rosé and wild strawberry foam*; *Lychee & apricot rosé which includes a lychee sake house blend, Hendrick's gin, crème de apricot, Kwai Feh, Mount Fuji bitters, and topped with Moët Chandon Rosé*; and *Café exprés martini a take on the espresso martini with VIVIR Café tequila, Skyy vodka, Disaronno, Mac Macadamia liqueur, and espresso, garnished with a smoked almond tuile*.

As guests enter the newly refreshed space, they will discover an atmosphere of relaxed elegance. Inspired by Japanese aesthetics, the restaurant features delicate sheer curtains framing the entrance, inviting guests into a world of culinary delights. A captivating large red-framed fabric circle adorns the far-end wall, adding a touch of visual appeal. With expansive windows offering serene views of bay trees and billowing sheer fabric panels, diners can enjoy a tranquil backdrop while savouring their meals.

With a passion for creating unforgettable moments, May Fair Kitchen is taking dining to a new level on Thursdays - Saturdays from 7pm, infusing the atmosphere with live DJ performances.

For those seeking an intimate and private setting, May Fair Kitchen offers an exclusive private dining room, ideal for special occasions and business gatherings. This elegant space accommodates a select number of guests, providing a secluded haven for a personalised private dining experience in Mayfair. Complete with a private bar and terrace, offering the perfect setting for unforgettable summer celebrations.

May Fair Kitchen's relaunch represents a new chapter in Edwardian's culinary 'Kitchens' concepts including Monmouth Kitchen, Leicester Square Kitchen, Bloomsbury Street Kitchen, and Peter Street Kitchen in Manchester which recently won the 2022 British Restaurant Awards 'Best Culinary Experience' award.

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[May Fair Kitchen](#)

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OPENING HOURS

Monday: 12pm - 2:30pm, 5pm - 10:30pm

Tuesday: 12pm - 2:30pm, 5pm - 10:30pm

Wednesday: 12pm - 2:30pm, 5pm - 10:30pm

Thursday: 12pm - 2:30pm, 5pm - 10:30pm

Friday: 12pm - 2:30pm, 5pm - 10:30pm

Saturday: 12:30pm - 10:30pm

Sunday: 12:30pm - 10pm

PRESS CONTACT DETAILS

For press enquiries, please contact mayfairkitchen@purplepr.com

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.

[The Londoner](#), Edwardian Hotels London's latest opening, is the world's first super boutique hotel in London's Leicester Square and incorporates 350 bedrooms and suites, six concept eateries and bars, The Residence, The Retreat, private screening rooms, seven inspiring meeting spaces and a stunning ballroom for 850 guests. It is a member of Preferred Hotels & Resorts' prestigious Legend Collection.

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 [Scaff & Banter](#).