



MAY FAIR KITCHEN RELAUNCHES WITH SPECTACULAR JAPANESE AND ITALIAN CUISINE AND STUNNING NEW INTERIORS

Located in the luxurious borough of Mayfair, May Fair Kitchen is set to house London's jet set.



LONDON, Thursday, 29th June 2023 | Today, [May Fair Kitchen](#) has relaunched. Situated in the heart of central London's bustling Mayfair, the restaurant is now offering a refreshed à la carte lunch and dinner menu with Japanese Izakaya and Italian cuisine alongside revamped interiors. Opened 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 now experience the delicate artistry of Japanese Izakaya cuisine combined with the vibrancy of regional Italian fare from the new menu. 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 include: a *Japanese seafood platter with dressed oysters, Hamachi tartare with jalapeño and ponzu, Tiger prawns with cayenne pepper mayonnaise, Tuna sashimi with tosazu and Cornish crab dressed with chilli and lemon; Yellowfin tuna sashimi ribbons, Kohlrabi salad, and shiso soy; Homemade bucatini pasta with 'nduja, San Marzano tomatoes and pecorino; Seared beef salad with Lombardy gorgonzola dolce and truffle dressing; Lamb cutlets with Parmesan and lemon crust; and Yoghurt and white chocolate mousse with Goma sponge and Calpico sorbet.*

To complement the new menu, May Fair Kitchen's head mixologist Pierpaolo Schirru has curated a list of refreshing new cocktails. Guests can sip on delightful libations, perfectly complementing the flavours of the dishes and enhancing their dining experience, including: *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.

The newly refreshed space offers 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 takes dining to a new level with live DJ performances on Thursdays - Saturdays from 7pm.

For those seeking an intimate and private setting, May Fair Kitchen also 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, the private dining room offers the perfect setting for unforgettable summer celebrations.

May Fair Kitchen's relaunch represents a new chapter in Edwardian's award-winning culinary journey of The Kitchens restaurants, 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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[@TheMayFairKitchen](#)

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 [Scoff & Banter](#).