

THE MAY FAIR BAR

The newly reimagined May Fair Bar launches, offering understated luxury in the heart of Mayfair

LONDON, September 20 – [The May Fair Bar](#), set within the iconic [The May Fair Hotel](#), London, will re-open its doors this month following an extensive renovation and rebrand. Nestled in the heart of Mayfair just off Berkeley Square, The May Fair Bar is a celebration of understated luxury, offering a relaxed yet refined environment that blends modern elegance with timeless comfort.

The new design offers an informal and welcoming environment during the day, whilst providing the backdrop for an elegant and intimate Mayfair cocktail bar after-dark.

Thoughtful Design, Carefully Curated

The interiors of The May Fair Bar have been fully reimagined by Krishma Singh Dear – Head of Design at The Edwardian Hotel Group – with the design focused on achieving a modern and minimalistic aesthetic. Generous cushioned banquettes, warm lighting and textured furnishings adorn the main space, combined with an exclusive contemporary art display, curated by neighbouring partner, the Maddox Gallery and furnishings by Restoration Hardware.

Additionally, the Lower Bar area delivers a more distinguished and glamorous look and feel, including Lasvit chandeliers complimenting the bevelled mirror wall, and plush upholstery and curtains to create a luxurious semi-private area within the bar. This space will be available for hire and larger group bookings.

The May Fair Bar has relaunched with a desire to completely redefine the atmosphere, experience and target audience. The re-imagining is a continuation of the hotel's commitment to excellence, elevation and innovation, providing guests with the very best in dining and hospitality.

Introduction of the 'Travel Edition' menu

To align with the new opening, The May Fair Bar's menus have been entirely reimagined. The first in the Editions menu series, the inaugural 'Travel Edition' is inspired by the evocative nature of international travel, exploring how flavour can transport us to favourite places we remember with fondness and those we dream of visiting – celebrating the tastes and traditions of different cultures from around the world. Guests can explore both a 'By Day' and 'By Night' menu, the former offering more substantial à la carte options, with the latter focusing on sharing plates and light bites.

This new dining concept has been developed by Amir Jati and Shailesh Deshmukh, of the Edwardian Hotel Group, whose previous experience has seen them curate the menus for venues including The Londoner Hotel and Peter Street Kitchen in Manchester – recently awarded 'Best Culinary Experience' at the Best Restaurant Awards. The cocktail menus have been curated by Pierpaolo Schirru – Head Mixologist for the hotel group.

The May Fair Bar, By Night

As the sun sets, The May Fair Bar transforms into a sophisticated cocktail bar. The Travel Edition 'By Night' menu offers a cocktail experience led by our senses, drawing inspiration from beautiful places, joyous traditions and local delicacies from across the globe. Additionally, guests can enjoy an extensive menu offering more classic cocktails, wines and spirits.

Newly introduced cocktail highlights include the '*Sphere*' - with Equiano Original rum, raki, Mayfair vermouth blend, apricot, wince and an edible vapour bubble - inspired by the Cappadocia balloon festival in Turkey. The '*Rosa*', featuring Belvedere vodka infused with rose, Lanique, pomegranate molasses, moroccan tea, Moët Rosé and Moroccan bitters reminiscent of the Damask Roses in Morocco.



Designed to both delight and excite the senses, each cocktail can be enjoyed alongside light bites and sharing plates, inspired by the world's street markets and stalls. These include *Wagyu sando* - a warm toasted sando with thinly sliced Wagyu bresaola and lemon mascarpone and *Keema Doughnuts*, filled with Iranian minced lamb with crispy masala potatoes.

'Travel Edition' by Day

The 'by day' menu of The Travel Edition explores cuisine for every moment of the day. Perfect for a delicious breakfast in Mayfair, there are options for both classic and healthy, including savoury breakfast dishes, as well as nourishing açai and porridge bowls. Come lunchtime, whether you are in the mood for an aromatic Malabar King Prawn Curry, a light and easy Superfood Salad Bowl or the homely comfort of a Smoked Bacon Cheeseburger, May Fair Bar 'By Day' brings the world to the guests' table, accompanied by cocktails, smoothies and fresh juices. The perfect destination for those seeking a luxury environment to catch up with friends, colleagues, and clients.



For more information, please visit [@mayfairbarlondon](https://www.themayfairhotel.co.uk/restaurants-bars/may-fair-bar)

Please direct booking enquiries to: reservations@themayfairbar.co.uk

Opening Hours:

Monday - Wednesday, 9am - 12am

Thursday - Friday, 9am - 1am

Saturday, 1pm - 1am

For more information and any PR requests please contact Jess Holman
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QUARTZ

FURTHER INFORMATION

About The May Fair Hotel:

The May Fair Hotel is a luxurious, five-star hotel located in Mayfair, London. Known for its elegance, impeccable service, unrivalled location and rich history, The May Fair Hotel offers an unparalleled experience of sophistication and style and houses both The May Fair Bar and The May Fair Kitchen.

About Edwardian Hotels London:

[Edwardian Hotels London](#) is a privately owned hotel group that has been operating and developing its hospitality portfolio since Jasminder Singh OBE began his career in the hospitality industry in 1977. In January 2024, Edwardian Hotels London announced the sale of 10 Radisson Blu Edwardian properties to Starwood Capital, distilling its portfolio into a boutique collection of premium hotel and dining experiences.

In addition to The May Fair Hotel, Edwardian Hotels London also owns and operates [The Londoner](#) in London's Leicester Square and [The Edwardian](#) in Manchester. Their collection includes a range of luxury restaurants and bars, including award winning brands such as the [May Fair Kitchen](#) and [Peter Street Kitchen](#), as well as the six concept eateries and bars within The Londoner.

THE MAY FAIR BAR - TEAM BIOGRAPHIES:

Amir Jati

Amir Jati, Service Excellence Creative Director at Edwardian Hotels London, brings over 25 years of hospitality experience, including his role as the Global Events and Private Dining Manager at Nobu and prior to that at The Savoy Hotel. Since 2015, he has spearheaded service initiatives and launched award-winning dining concepts across Edwardian Hotels - most notably at The Londoner Hotel where he helped create and deliver their bar and restaurant offering, later helping them achieve their inclusion on the World's 50 Best Bars Discovery List.

Shailesh Deshmukh

Shailesh Deshmukh is the Executive Development Head Chef at Edwardian Hotels London, overseeing menu creation for dining venues like The Londoner Hotel and May Fair Kitchen. With over 20 years experience in leading hotels such as The Leela and Jumeirah, he has led teams and developed award-winning concepts, including 'Best Luxury Restaurant' for Peter Street Kitchen in 2019, and 'Best Culinary Experience' in 2024 at the Best Restaurant Awards.

Pierpaolo Schirru

Pierpaolo Schirru, Head Mixologist at Edwardian Hotels London, began his career in Sardinia before moving to London. He advanced in prestigious venues like Roka and Oblix at The Shard. Now leading mixology for Edwardian Hotels, Pierpaolo draws from his diverse experience across private clubs and top bars.

Krishma Singh Dear

Krishma Singh Dear is the Head of Design at Edwardian Hotels London, leading major projects like The Londoner and The Edwardian Manchester. A Parsons graduate with a background in investment banking, she blends design and financial insight to create impactful spaces. She also serves on the board of the Heart of London Business Alliance.

