



BIG EASY COVENT GARDEN
12 Maiden Lane, London
www.bigeasycoventgarden.co.uk

BIG EASY GETS BIGGER

Chelsea's favourite hangout – the Big Easy Bar.B.Q & Crabshack will open a new restaurant in Maiden Lane in February 2014. Taking inspiration from its King's Road sibling it will offer a serious evolution of the beloved 'crabshack' in a more urban West End setting. The new venue will provide the most authentic, American fresh-smoked Bar.B.Q, seafood, cocktail and drinks offer in the UK. In the kitchen will be the King of Bar.B.Q, executive chef Kenny Callaghan.

ORIENTAL AFTERNOON TEA AT BO LANG

SPECIALIST DIM SUM RESTAURANT AND TEAHOUSE **BO LANG** – CRITICALLY ACCLAIMED AS "THE BEST DIM SUM IN SOUTH KEN" – IS LAUNCHING AN EXOTIC ORIENTAL AFTERNOON TEA, OFFERING GUESTS A CHINESE INTERPRETATION OF THIS QUINTESSENTIALLY BRITISH EXPERIENCE. THE AFTERNOON TEA COMBINES TRADITIONAL CHINESE DIM SUM WITH BRITISH CLASSICS AND ORIENTAL PASTRIES, ALONGSIDE ONE OF BO LANG'S FRAGRANT RARE TEAS. A CHAMPAGNE AFTERNOON TEA IS ALSO AVAILABLE FOR THOSE WANTING AN EXTRA TOUCH OF INDULGENCE.

BO LANG
100 Draycott Avenue, London SW3
www.bolangrestaurant.co.uk

CLARIDGE'S ANNOUNCES SIMON ROGAN



Chef Simon Rogan will take the helm at Claridge's new restaurant in Spring 2014.

Widely regarded as one of the UK's most inventive and exciting chefs, Rogan holds two Michelin stars at his flagship restaurant L'Enclume in Cartmel, Cumbria, which was recently named 'Best Restaurant in the UK' by the Good Food Guide 2014, and 'Restaurant of the Year' at the 2013 Observer Food Monthly Awards. Claridge's GM Thomas Kochs says: "We are very excited about bringing Simon Rogan to Claridge's. He is a home-grown British talent and we believe his inspiring culinary concept for the hotel will lead the way for a new dining direction."

MARANI

Marani is set to open in February and will be a family-run traditional Georgian tavern in the heart of Mayfair on Curzon Street, that will celebrate Georgian culture and history and lift the lid on the country's legendary cuisine. With "supra" feasting and hospitality at its heart (since Georgians believe that all guests have been sent by God) chef Tekuna Gachechiladze will revive authentic recipes of "supra" feasts and showcase a lighter, contemporary style of Georgian food.

MARANI
54 Curzon Street, London

DREAMS COME TRUE IN FEBRUARY

La Pâtisserie des Rêves, the Paris-born contemporary boutique patisserie is to launch its first London atelier. Literally meaning the "patisserie of dreams" and often described as such, *La Pâtisserie des Rêves* will offer an immaculate selection of viennoiserie and gateaux alongside teas, nuts and smaller food gift items, and provide a complete sensory experience from the vibrant and minimalist design to the delectable pastries. Philippe Conticini, co-owner and head pastry chef, is something of a legend in France with numerous awards for his recreation of French classics.

43 Marylebone High Street, London W1U
www.lapatisserielesreves.com

ZUMBURA

36a Old Town, Clapham, SW4
T: 020 7720 7902
www.zumbura.com

Aamir Ahmad, Sean Galligan and David Garrett, co-founders of award-winning contemporary furniture retailer Dwell, have made their debut in the restaurant sector with the launch of Indian restaurant Zumbura.

Located in Clapham Old Town, this cool and sophisticated 45-cover restaurant showcases the traditional cuisine of the Purab region of North India. Many of the culinary creations are personal to Ahmad, having been passed down through generations of his family.

GREAT INDIAN PEN



How very quaint and last century it is to dine in a permanent bricks and mortar restaurant. Hipsters like us thrive on the excitement of discovering a blink-and-you-miss it dining experience to remain perennially ahead of the fashion curve. Or so we're told.

One of the earliest adopters of the pop-up phenomenon is Shuttlecock Inc., comprised of four members of the Templeton family. This creative clan constructs a world of make-believe, be it groovy retro airline adventure at the Mile High events or December's aptly themed 1989 Office Party, complete with photocopiers and drunk employees.

For the Great Indian Peninsular Railway, a seven course colonial culinary journey was devised, based on ex-Moro chef, cousin Ollie Templeton's travels from Rangoon to Kashmir. As soon as you step foot through the door, you're supposedly transported to a world of yesteryear, as railway staff and uniformed waiters in traditional dress offer a welcome cocktail. I'm all for creating ambience, but it does become rather tiresome discussing matters of the Raj beyond a few equity-card eligible pleasantries with the actors hired in for the evening. It may have been

Other Notable Pop Up Restaurants

Gingerline

Butcher inspired Chop Shop by Will Restoring faith that cooking en masse can still produce excellent cuisine. Cleverly only releases details of the exact destination just prior to doors opening. Why clever? Would you honestly travel to Croydon, site of their last club, for any other reason?
www.gingerline.co.uk