



Recommended Restaurants

Italian Restaurants



[Cipriani](#) - situated in the heart of Mayfair, C London Restaurant offers a timelessly elegant setting and a vibrant atmosphere. Just steps away from the city's most sophisticated shopping district, it attracts a diverse and eclectic mix of Londoners and international guests, making it a dynamic hub of cosmopolitan charm.

[Cantinetta Antinori](#) - a sophisticated Italian restaurant offering authentic Tuscan cuisine paired with exceptional Antinori wines. With a warm, elegant ambiance and a menu focused on fresh, seasonal ingredients, it's perfect for intimate gatherings or business meals. Known for impeccable service, it's a must-visit for lovers of fine dining and wine.



[The Dover](#) - is a stylish Italian-inspired restaurant in the heart of London's Mayfair, known for its elegant interiors and vibrant atmosphere. Blending classic Italian dishes with contemporary flair, it's a chic and lively choice for hotel guests seeking refined dining in a glamorous setting.

[Novikov Italian](#) - welcomes guests with an atmosphere of refined elegance. Upon entering, your attention is immediately drawn to the striking wood-fired oven, a centrepiece that exudes warmth and authenticity. The interior is a harmonious blend of luxury and rustic charm, featuring rich suede wall panelling, mirrors encased in solid oak frames, and exquisite chandeliers that cast a soft, inviting glow.



[Nina](#) - in Marylebone Nina is a vibrant Italian restaurant that has quickly become one of London's most talked-about new dining destinations since opening in 2025. Set in a stylish, lively basement space, Nina offers modern takes on classic Italian dishes – from crudo and handmade pastas to generous mains and creative cocktails – all served in a buzzy, social atmosphere that's perfect for date nights, celebrations or a fun dinner with friends

[Carbone](#) - situated within The Chancery Rosewood, Carbone brings the glamour and theatrical flair of mid-century Italian-American dining to the capital, offering a lively yet refined atmosphere. Known for its iconic dishes such as spicy rigatoni vodka and tableside Caesar salad, Carbone combines bold, comforting flavours with polished service, making it a vibrant choice for an indulgent and memorable dining experience.



Japanese Restaurants



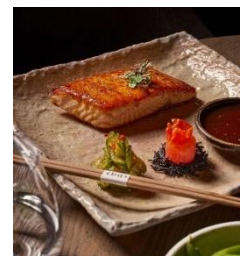
[Novikov Asian](#) - located in Mayfair. A real feature of the Novikov Asian Restaurant is its open kitchen. Fronted by an amazing display of seafood and vegetables, it evokes the atmosphere of an Asian food market. The atmosphere here is at once welcoming and relaxing but subtle enough not to distract from the food itself. The menu uses novel flavours and texture combinations inspired by Pan Asian cuisine.

[Roka Mayfair](#) - located in Mayfair on North Audley Street, moments from the bustling shopping hub of Oxford Street. Bringing its unique style of contemporary Japanese robata-yaki cuisine and its sophisticated design to this exclusive London neighbourhood.



[Dinings SW3](#) - nestled in a mews off Walton Street in Knightsbridge, Dinings SW3 is renowned for its elegant and modern take on the Japanese Izayaka - a style of cooking combining authentic Japanese and European cuisines.

[CLAP London](#) - located in Knightsbridge, offers a contemporary Japanese fine-dining experience across two floors. The sixth floor features live sushi and robata counters, while the seventh floor boasts a rooftop bar and terrace with stunning city views. The menu highlights innovative Japanese cuisine, including an Omakase experience with dishes like crispy rice salmon and black cod miso. Known for its vibrant atmosphere and attentive service, CLAP provides an elevated dining experience in the heart of London.



[Tobi Masa](#) - is the London outpost of celebrated Japanese chef Masayoshi "Masa" Takayama, bringing his world-renowned sushi craftsmanship to Mayfair's Chancery Rosewood hotel. The restaurant offers an elegant fusion of minimalist Japanese tradition and refined luxury, with pristine sushi, sashimi and signature dishes like toro tartare with caviar and Peking duck tacos that reflect meticulous attention to detail and the highest-quality ingredients. Diners can enjoy both omakase counter experiences and à la carte tasting in an intimate, sophisticated setting that elevates London's contemporary Japanese dining scene.

Chinese Restaurants

[Kai Mayfair](#) - located in South Audley Street in Mayfair, with its glitzy, slightly ostentatious interior, this certainly isn't your average Chinese restaurant. A table near the back beside the tropical fish tank is a great place to sit, with the basement more suited to a romantic date - and service is engaging and highly attentive.



[A Wong](#) - is a highly acclaimed fine-dining destination celebrated for its innovative and deeply researched take on Chinese cuisine. Led by chef-patron Andrew Wong, the restaurant marries traditional techniques from across China's diverse culinary regions with modern creativity, resulting in tasting menus and dim sum that delight with complex flavours and elegant presentation. Its outstanding quality has earned it multiple Michelin stars and a reputation as one of the capital's most exciting gastronomic experiences.

[China Tang](#) - at The Dorchester, is widely heralded as home to some of the finest authentic Cantonese food outside China. Located within the iconic Dorchester hotel, the Chinese restaurant has built its steadfast reputation on serving a selection of deeply comforting Chinese favorites with style and flair. China Tang bears the unmistakable fingerprint of its flamboyant creator, Sir David Tang, dressed to impress even London's most glamorous clientele.



[Mimi Mei Feir](#) - is an elegant Mayfair restaurant offering refined Cantonese cuisine in a beautifully designed, art-deco inspired townhouse setting. Known for its expertly crafted dim sum, premium seafood, and signature Peking duck, it combines authentic flavours with polished service, making it a stylish choice for both special occasions and sophisticated dining in central London.

[Canton Blue](#) - at The Peninsula London is a sophisticated Cantonese restaurant celebrated for its elegant design, refined service, and inventive take on classic dishes. Housed in beautifully decorated spaces inspired by historic East-West trade, the menu features expertly executed dim sum, Peking duck and other Cantonese favourites, often finished tableside, alongside an extensive wine and Chinese rice-wine list that complements the bold, complex flavours.



Fusion Restaurants

[Nobu London](#) (Old Park Lane) - sample Nobu's world-renowned signature dishes - such as Rock Shrimp Tempura, Miso Black Cod and Yellowtail Sashimi with thinly sliced jalapeño peppers - as well as offerings unique to Nobu, including locally-inspired dishes and exclusive sakes.



[Sushisamba](#) - only at SUSHISAMBA will you find a unique blend of Japanese, Brazilian and Peruvian culture and cuisine. SUSHISAMBA is born of the energy and spirit of these three distinct cultures, a tri-cultural coalition that took root in the early 20th century when thousands of Japanese emigrants travelled to South America's fertile soil to cultivate coffee plantations and find their fortune.

[Bar De Pres](#) - situated in the heart of Mayfair, Bar des Prés is the first international venture from acclaimed chef Cyril Lignac and is an evolved version of the original Saint-Germain restaurant. A chic, cosmopolitan and vibrant concept that combines the French know-how, the London energy and Japanese individuality.



[Bacchanalia](#) - a world of Mediterranean delicacies, revelry and artistry has arrived. This is not merely a restaurant, it is a breath-taking feast for the senses, a gathering place to feel moved, immersed in another world. It is an imagination on a grand and glorious scale. Here, people let go, to indulge in life's richness. The ancient story of Bacchanalia is reimagined. Greco-Roman feasting, revived imaginatively with exquisite ingredients and vintages. Legendary entertainment, set within breath-taking interiors.

[Piraña London](#) - is a dynamic Nikkei restaurant in Mayfair, blending Japanese and Peruvian cuisines with an inventive cocktail menu, including a unique espresso martini selection. The stylish interior features avant-garde design, live DJ performances, and a floating private dining room, creating a vibrant dining and entertainment experience. Signature dishes include butter-roasted Chilean sea bass and lamb chops anticucho, showcasing fresh, high-quality ingredients.



Indian Restaurants

[Gymkhana](#) - is split over two floors offering two distinctive looks and feels, with the restaurant's ground floor and bar resplendent in tones of jade green, polished dark timber and rich printed fabrics. Inspired by the residential mansions of Kolkata and Pondicherry. Down a mirrored staircase, the lower ground floor references subtle elements of north-Indian architecture and a vivid color palette of peach and Kashmiri chill red.



[Amaya](#) - as the many reviews and awards confirm, Amaya has done much too positively readjust our preconceptions of the British Indian restaurant. Following authentic cooking methods that use complex marinades and time-honored grilling methods, the food is prepared and served in fast paced, theatrical style from the open kitchen. In contrast, the dining experience is purposefully relaxed; meals here are designed to be shared,

[Tamarind](#) - the first Indian restaurant in London to receive a Michelin star. The extensive menu at Tamarind is a contemporary take on authentic Indian cooking with dishes created in the impressive new open kitchen on the sigree grill, in the tandoor and stir-fried. The result is a complex combination of flavors and textures with a delicate fresh feel.



[Jamavar](#) - is a newly opened Indian restaurant in London that sticks to their traditional approach to cooking, showcasing a variety of dishes that reflect the diversity of Indian cuisine. Some of Jamavar's signature dishes remain: the lobster Neeruli; slow-cooked Sindhi Gosht; tandoor grilled, southern spiced wild tiger prawn.

[Veeraswamy](#) - the first of its kind, Veeraswamy on Regent Street has been offering the finest in classical Indian cuisine since 1926. Situated on a mezzanine floor above Regent Street, enjoy superb views whilst relaxing in opulent Raj-inspired surroundings.



[Vatavaran](#) - meaning "atmosphere" in Sanskrit, is a luxury Indian restaurant in Knightsbridge, London, created by Michelin-starred Chef Rohit Ghai and Abhishake Sangwan. Inspired by the Himalayan landscape, the multi-level venue features refined interiors and an elevated bar, Shikhar, specializing in fine whiskies and innovative cocktails. The menu offers modern Indian cuisine with highlights like Robata-grilled wild tiger prawns, Balchao guinea fowl, and whole rotisserie masala chicken. With private dining options, Vatavaran is ideal for both intimate gatherings and celebrations.

Meat and Steakhouse Restaurants



[34](#) - serves carefully sourced meat, game and fish. The beef served at 34 includes Scottish dry-aged grass-fed, Australian Wagyu, US prime Creekstone Farm and free-range organic grass-fed beef from northern Argentina. Salt-marsh lamb from the British Isles, seasonal game and fish & shellfish from sustainable sources are also on the menu.

[Cut 45 park Lane](#) - situated within 45 Park Lane Hotel, Cut has a culinary empire stretching from Las Vegas to Singapore, Austrian-born Wolfgang Puck has added London to his conquests with Cut - an outpost of a US steakhouse brand that mixes the glossy, cosseting opulence of a new Lexus with fastidiously sourced produce



[Guinea Grill](#) - the restaurant has been open since 1952 and one suspects little has changed in the wood-panelled dining room in the intervening half century or so. On the menu classics abound, from starters of prawn cocktail and devilled kidneys or sweetbreads on toast to its award-winning pies. The restaurant specialises in serving dry aged, grass-fed British beef from an open grill.

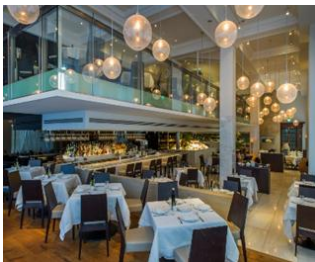
[Beast](#) - is an upscale dining destination renowned for its focus on premium seafood and prime meats. Located in Marylebone, the restaurant offers a luxurious yet rustic setting, complete with communal dining tables and a dramatic ambiance. Beast is celebrated for its fresh Norwegian king crab, Australian Wagyu beef, and curated wine pairings, delivering an indulgent dining experience for lovers of high-quality surf and turf.



[The Connaught Grill](#) - located within the iconic hotel The Connaught, the restaurant The Connaught Grill offers an elegant yet contemporary take on classic British grill cuisine, showcasing the finest seasonal ingredients. With its refined Art Deco interiors and expertly curated wine list, it's an exceptional choice for a sophisticated dining experience just moments from Mayfair's finest boutiques and galleries.

Fish and seafood Restaurants

[Scott's](#) - since 1851, Scott's has been a beacon of exceptional British seafood, perfectly located on Mayfair's prestigious Mount Street. With a menu that honors its illustrious heritage, Scott's showcases the finest traditional fish and shellfish dishes, complemented by expertly prepared meat and seasonal game favorites. Set within a sumptuous atmosphere of urbane sophistication, this iconic establishment continues to define elegance and culinary excellence.



[Estiatorio Milos](#) - opened by Chef Costas Spiliadis on Regent's Street in 2015, is a refined Greek fish restaurant specializing in Mediterranean seafood flown in daily from Greece, alongside local offerings like Scottish langoustines. Guests select their fish and preparation style, with options like raw, baked in salt, or grilled, all served in an elegant marble-clad setting complemented by Greek wines.

[J Sheekey](#) - is a renowned seafood restaurant located in the heart of theatre-land. Since its conception in 1896, 'Sheekey's' has been providing theatre goers, casts, audiences and friends with the finest seafood and shellfish from its home in St Martin's Court. The iconic ruby red frontage welcomes guests, while inside, a central crustacean bar and walls adorned with framed photographs of famous faces are just a few of the timeless features that sit throughout the space.



[Gaia](#) - is a sophisticated Greek-Mediterranean restaurant in Mayfair, celebrated for its traditional dishes such as mezze, moussaka, and fresh seafood, prepared with the finest ingredients. The elegant, Mediterranean-inspired setting, complete with curated European wines and innovative, mythology-inspired cocktails, offers a refined yet inviting dining experience.

[Bentley's Oyster Bar & Grill](#) - established in 1916 and led by Michelin-starred Chef Richard Corrigan since 2005, is a celebrated Mayfair institution specializing in fresh seafood and oysters from the British and Irish Isles. Offering a relaxed Oyster Bar and a refined upstairs Grill, it features dishes like seared sea bass and wild Cornish mussels. With private dining options and a commitment to preserving British seafood heritage, Bentley's remains a cornerstone of London's dining scene.



French and Modern French Restaurants

[Alain Ducasse at the Dorchester](#) - awarded 3 Michelin stars, Alain Ducasse at The Dorchester offers unrivalled contemporary French cuisine and impeccable service. A modern, light and elegantly informal setting complements the restaurant's forward-thinking approach to haute cuisine.



[Helene Darroze at The Connaught](#) - from personally tailored menus to the artfully designed dining room, H  l  ne Darroze at The Connaught is an elegant expression of craft. Three Michelin-star restaurant, each dish is grounded in seasonal produce sourced from the farmers, makers and growers.

[LPM Restaurant](#) - tucked away in a quiet mews behind Claridge's in the heart of Mayfair is an unusual triangular-shaped dining room, with a classic zinc bar and several other hallmarks of *La Belle   poque* on the Mediterranean. Impossible, you'd think, to feel such an exquisite sense of the C  te d'Azur so deep in the heart of London, but here we are.



[Restaurant Gordon Ramsay](#) - now in its 21st year of holding three Michelin-stars, Gordon Ramsay's flagship restaurant provides elegant modern French cuisine using the finest seasonal ingredients and employing both classic and modern techniques.

[Sketch the lecture Room and Library](#) - the decor is less sketch, more oil painting in this spectacular and lavishly furnished dining room by designer Gabhan O'Keeffe. Ingredients elegantly intersect to create "elaborate dishes that provide many varieties of flavours and textures" like wild mushroom bouillon with 'iced cider' and 'wet walnuts'.



[Alex Dilling](#) - at Hotel Caf   Royal is an intimate fine-dining restaurant in St James's offering refined contemporary French cuisine with exceptional precision and elegance. Showcasing meticulously crafted tasting menus, beautiful presentation, and impeccable service, it delivers a sophisticated Michelin-starred experience in a serene and luxurious setting.

British Restaurants

[Rules](#) - London's Oldest Restaurant, Rules was established by Thomas Rule in 1798 making it the oldest restaurant in London. It serves traditional British food, specialising in classic game cookery, oysters, pies and puddings.



[Dinner by Heston Blumenthal](#) - is now one of the world's most celebrated restaurants and holder of two Michelin stars. Elegant, contemporary dining room in opulent hotel, for a menu inspired by British culinary history.

[Core by Claire Smyth](#) - Core is an elegant fine dining restaurant with an emphasis on natural, sustainable food, sourced from the UK's most dedicated farmers and food producers. They create beautifully crafted dishes, seeking out the best of British produce, with a passion to delight and share our curiosity and our love of delicious artisanal food.



[The Ivy](#) - established in the heart of Theatre Land in London's Covent Garden, The Ivy's restaurant and upstairs private dining room are the epitome of glamour. With its iconic shimmering Central Dining Bar, signature harlequin stained-glass windows, oak panelling and striking contemporary art collection

[The Harwood Arms](#) - in London's Fulham is a warm, Michelin-starred gastropub that seamlessly blends relaxed, traditional British pub charm with elevated, seasonal British cuisine focused on game and heritage ingredients. Renowned for standout dishes like its legendary venison Scotch egg and celebrated Sunday roast, it's a must-visit for anyone seeking exceptional quality in a convivial, unpretentious setting.



Restaurants with Entertainment



[The Maine](#) - is the revival of this historical townhouse in the heart of Mayfair London- blending old world elegance, a New England extravagance and a touch of subterranean decadence.

[Inca London](#) - opened its doors in late 2021 and has fast become the top new London restaurant thanks to our exquisite Latin American food, energetic atmosphere. London dinner show draws inspiration from the passion and cultural diversity of South America to deliver an unforgettable journey that combines seasonal dishes of the freshest and carefully sourced ingredients.



[Bagatelle](#) - enjoying a brunch, lunch or dinner at Bagatelle is like being invited in the home and to the table of an epicurean bon vivant from the French Riviera. All dishes on the table are meant to be shared with family and friends, in a festive and convivial atmosphere.

[Coya Mayfair](#) - More than just a restaurant, COYA Mayfair is an immersive experience inspired by the vibrant Peruvian culture. From the art on the walls to the tribal beats of COYA Music, allow yourself to be taken on a multi-sensory journey from the moment you walk in.



[Amazonico](#) - situated in the heart of Mayfair on Berkeley Square Amazonico London creates a blend of tropical & Latin American cuisine to transport you to South America. From Peruvian sushi and the freshest raw seafood to carefully sourced grilled meats and fish, their chefs use both traditional and cutting-edge techniques along with seasonal and vibrant ingredients to transport you to Latin America.

Breakfast and Brunch

[Hide](#) - Shelter from the bustling world outside & let us look after you. Serving breakfast, lunch & dinner, a sizeable a la carte menu showcases the very best seasonal offerings. Everything is made in-house wherever possible: from charcuterie & bread to jams, juices and pickles. Attentive but informal, simple but sophisticated.



[The Wolseley](#) - an all-day European-style brasserie, transcends the sum of its parts with a seamless blend of sophistication and charm. Whether you're indulging in a simple bowl of soup or savouring the exquisite Beluga caviar, every dish is crafted with impeccable precision and attention to detail. It also stands out as an exceptional choice for breakfast, where elegance meets exceptional quality in every bite.

[45 Jermyn Street](#) - the exquisite dining room and bar brings back the golden age of glamour and service for a contemporary London. Open every day for breakfast, lunch and dinner, they serve an innovative combination of familiar favourites and delicious surprises, across a menu inspired by the season and designed for a global palate.



[Colbert Restaurant](#) - a French-inspired brasserie on Sloane Square in London, offers a warm, Parisian-style dining experience. Its breakfast menu features classics like croissants, eggs Florentine, and omelettes, paired with freshly brewed coffee or tea. With vintage decor and a cozy ambiance, Colbert is perfect for a relaxed or quick start to the day.

Vegetarian/Vegan Restaurants

[Gauthier Soho](#) is a vegan fine-dining restaurant in London's vibrant Soho district. Housed in an elegant Regency townhouse, it offers a sophisticated dining experience across multiple floors, with both main dining rooms and private spaces. Led by Chef Alexis Gauthier, the menu showcases modern French cuisine with a plant-based focus, using seasonal and locally sourced ingredients. Known for its creativity and attention to details.



[Farmacy](#) (Vegan) - their organic and biodynamic creations celebrate the perfect harmony of taste, nutrition, and sustainability. Each dish is thoughtfully curated, blending exquisite flavours with a deep respect for provenance and the principles of "living food." Designed to nourish both body and soul, these recipes honour nature's intentions, delivering a dining experience that supports human health while championing environmental stewardship.

[Nopi](#) - NOPI's menu changes with the seasons, offering a fresh and dynamic dining experience. Signature dishes include courgette and manouri fritters, coriander seed-crusting burrata with slices of blood orange, and the indulgent Valdeón cheesecake. The restaurant serves lunch, pre-theatre, and dinner menus, each showcasing bold and inventive flavours.



[Rovi](#) - located in Fitzrovia, places vegetables at the heart of its menu, with a focus on fermentation and fire cooking techniques. The central bar offers a selection of seasonal cocktails and low-intervention wines, perfectly complementing the vibrant dishes. For those warmer days, outdoor seating is available, providing an ideal setting to enjoy the Rovi experience.

[Mildreds Soho](#) - this internationally inspired vegetarian restaurant champions organic, seasonal produce and wine, offering a 100% plant-based menu. With a strong focus on sustainability and minimal waste, it celebrates fresh, ethically sourced ingredients while delivering vibrant, creative dishes that reflect global culinary influences.

