



room service

Chefs are checking in and checking out of London hotels at quite a rate. Joel Antunes, who first came to attention as executive chef of Curzon Street's Michelin-starred Les Saveurs, is back in London. This time he's cooking at **WB1**, the restaurant at the capital's largest new-build hotel, the Park Plaza Westminster Bridge (200 Westminster Bridge Road, SE1 7UT; 0800 169 6125). Meanwhile on Park Lane, Ollie Couillaud has shut up shop at Bord'eaux, his all-day French brasserie at the Grosvenor House hotel; as we go to press, the restaurant site is being relaunched as **JW Steakhouse** (86 Park Lane, W1K 7TN; 020 7499 6363). Couillaud is currently looking for a new restaurant/deli site in south-west London. At the Royal Garden Hotel in Kensington, the newly refurbished **Park Terrace** restaurant opens in May under the guidance of executive chef Steve Munkley and with a menu focused on locally sourced produce (2-24 Kensington High Street, W8 4PT; 020 7937 8000).



CIELO

ITALIAN STALLIONS

- Dinner, drinks or art appreciation? Can't decide, then head to **Cielo**. This Mayfair Italian boasts a restaurant, late-licence bar and art gallery. There's a Sardinian-influenced menu (pancetta-wrapped lamb fillet stuffed with rosemary and truffles), all-Italian wine list and creative works from new and established artists. 3 New Burlington Street, W1S 2JF; 020 7297 2893.
- A few streets away, the brains behind the Maddox club have launched **Pollen St**, another swanky, regionally inspired Italian. This time, the menu is from the north of the country: think homemade tagliatelle with black truffle and porcini mushrooms, and veal Milanese. 5 Pollen Street, W1S 1ND; 020 3170 8289.

ALPINE OR AFRICAN

- The clue's in the name: West Brompton newcomer **L'Art du Fromage** is dedicated to dishing up all manner of cheese, from unadulterated wedges of artisan delights, to Alpine specialities of fondue and raclette, and even cheese ice cream. There are non-fromage dishes of pâté en croûte, sole meunière and boeuf bourguignon, but where would be the fun in that? 1a Langton Street, SW10 0JL; 020 7352 2759.
- Spread over a 27,000sq ft space in Camden, **Shaka Zulu** gives cabaret an African twist: think extravagant decor with crystal leopards and wooden elephants. The main restaurant provides South African-inspired cooking, while there's also a fish bar and cocktail lounge. All this plus live music, dance and floorshows too. The Stables, Chalk Farm Road, NW1 8AH; 020 3376 9911.



ECO-WARRIORS

The eco path remains very much in vogue. March saw the launch of the **Sustainable Restaurant Association**, the brainchild of a trio of conscientious restaurateurs – including Leon's Henry Dimbleby. Its aim is to help eateries lead a more eco-friendly existence, and a host of established names, including Quo Vadis, Canteen and Wahaca, have already signed up. Members are expected to meet criteria such as sourcing locally and seasonally, using sustainable fish and engaging with the community. For more information visit www.thesra.org. Recent Battersea arrival the Rafayet Hotel, and its riverside restaurant **Banyan on Thames**, have proved that it is possible to be eco-friendly without compromising on standards, for instance using LED lighting to reduce electricity consumption by 70% and providing filtered water rather than bottled (Falcon Wharf, 34 Lombard Road, SW11 3RF; 020 7801 3600).