



## BRINGING TAPAS TO MAYFAIR

*MAY FAIR KITCHEN REBORN WITH NEW MEDITERANEAN MENU AND FRESH DESIGN*



**London, 14<sup>th</sup> April 2016** May Fair Kitchen, the acclaimed restaurant in the heart of Mayfair on London's Stratton Street, is to become a Mediterranean haven, offering modern small plates in a cool, contemporary interior.

Following a two-week closure, the restaurant will open on 4<sup>th</sup> May serving a fresh take on Spanish and Italian cuisine. The new May Fair Kitchen will embrace the art of shared dining with a sophisticated yet unassuming setting. Evoking an ambience to recreate the culinary delights of the Mediterranean, an exquisite selection of Spanish and Italian small plates will be showcased to complement the finest wines and cocktails.

The transformation will be overseen by Amir Jati, the former head of private dining at Nobu who recently led the relaunch of May Fair Bar.

**Amir Jati, Service Excellence Director** said: *"The new May Fair Kitchen is going to sit alongside the best of the area's burgeoning food scene. Our aim is to create something beautiful, social and most*

*importantly unique in London's iconic district of Mayfair. The concept is simple, light, fresh, delicious food to be shared among friends and colleagues alike in London's luxury quarter."*

Rob Steul, Creative Director, has redefined the space to reflect this new Mediterranean vision and delivered a relaxed open space. Floor to ceilings windows have replaced walls to make a seamless path between Lobby and May Fair Kitchen. The new space is filled with glamorous marble and copper topped tables of differing heights, two huge rustic feature tables to gather round and comfortable leather chairs to spend hours in. The dark lounge bar is an intimate and moody space for private meetings and late night cocktails.

For a sneak preview of May Fair Kitchen's new look, visit [May Fair Kitchen](#), to view a virtual reality tour of what the restaurant will look like.

May Fair Kitchen will be open from breakfast to dinner from the 4<sup>th</sup> May 2016. For reservations please visit [www.mayfairkitchen.co.uk](http://www.mayfairkitchen.co.uk) or telephone the dedicated reservations team on +44 (0)20 7915 3892.

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For more information please contact: [EGLMedia@edelman.com](mailto:EGLMedia@edelman.com)

### **About May Fair Kitchen**

May Fair Kitchen embraces the art of shared dining with a sophisticated yet unassuming setting. Evoking an ambience to recreate the culinary delights of the Mediterranean, an exquisite selection of Spanish and Italian small plates are showcased to complement the finest wines and cocktails.

May Fair Kitchen is owned by independent hospitality group Edwardian Hotels London, one of the UK's largest, privately-owned companies which has been developing luxury hotel and hospitality Brands since 1977.

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Visit the restaurant website at <http://www.mayfairkitchen.co.uk/> or follow us on [Twitter](#) @MayFair\_Kitchen, [Facebook](#) and [Instagram](#).

For more information visit our website at [www.edwardian.com](http://www.edwardian.com)