



Complex de Vinificatie CP1
Recas 307340, Timis County
www.cramelerecas.ro

*Available to buy at Waitrose

SO, WHAT'S COOKING?

HUX KENSINGTON *A vibrant new restaurant*



It's easy to miss Hux if you're meandering down Kensington High Street. An unassuming door leads you into a world of design and cuisine that is not only unique but at the top of its game. Located on the ground floor - with its own dedicated entrance, Hux is a 60-seater restaurant within the Hux Hotel - a boutique 36 bedroom hotel that is mysteriously cool.

Upon entering you are transported to a jungle themed restaurant with huge plants and oversized decorative animals. As fun and unexpected as the interiors are don't let that distract you from the fabulous cuisine on offer. We began our evening with a cocktail at the bar. Both bartenders who served us were as charming and welcoming as you could imagine. They created cocktails full of flair, flavour and punch.

Chef Stephen Collins creates simple, elegant dishes with surprising flavour combinations. The stand-out dish was the delectable dry aged Angus beef steak tartare - mixed with chives, crisp shallots, smoked paprika and soft boiled quails' egg - sublime! Another of our favourites was the braised ox cheek in red wine with parsnip puree - the meat was so succulent and tender it melted in the mouth.

Another highlight of the evening was heading down the hidden staircase to the incredible Live Lounge. For those in-the-know the music lounge serves up some of the best soulful Afro-Latin beats from the house band, Baldo Verdu. Enjoying our dinner above we had no clue that this incredible space was just below us and where the party really was!

7-9 Kensington High Street, W8
www.huxhotel.com

ZHENG CHELSEA *Magnificent Malay*

If there is a better Malaysian restaurant in the area or even in London I'd be very surprised. This unassuming town-house located on Sydney Street in Chelsea is without doubt some of the finest Malaysian food I have ever had - and I've been to Kuala Lumpur!

A simple dining room with minimal design belies the quality and delicacies that are to come. Photographs of the great and the good who have visited Zheng adorn the walls - including Kings and Queens, Prime Ministers and Presidents - these are the first indication that this restaurant may be more special than one had assumed.

We decided to dine 'Omakase' style and allow the manager to select our evenings dishes, with a few suggestions from the menu we felt he must include. A 'special board' lists dishes that are highly-recommended and we practically ordered the whole list!

Using the absolute finest ingredients sourced from a variety of the best suppliers, their chefs create simple and classic dishes that are full of flavour and authentic. The starter platter features a mouth-watering selection of traditional dishes, each of which is spiced and cooked to perfection. They include the classic chicken satay, sesame prawn toast, and vegetarian spring rolls. The quality of the food incredibly improved with every course, and two of our favourite dishes were the chilli salt & pepper squid and the wasabi King prawns.

A bottle of French white Burgundy chosen by the manager to accompany our meal was perfect. The curry chicken was succulent and sublime and I was in such a food euphoria that I even tried a tofu dish and - *please keep this quiet* - I actually loved it!

Despite being nestled in a discreet location in Chelsea, we observed many locals who seemed to be regulars and had a great rapport with the charming manager and his team. Despite having tasted so many of the items on the menu, we hope to return soon to continue this incredible culinary journey...

4 Sydney Street, SW3
www.zhengchelsea.co.uk

