

# FOOD

November 2010

and

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# TRAVEL

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SPECIAL

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## Tabletalk

If ever a restaurant opening was eagerly anticipated then it's **Heston Blumenthal's Dinner** at the London's Mandarin Oriental ([mandarinoriental.com](http://mandarinoriental.com)). The drip-feed of detail about his latest creation has continued this month, ahead of its 1 December 2010 opening. We now know, for instance, that a three-course à la carte will set you back anything from £55, and that you can enjoy the set lunch for £25. As for the food, expect bergamot-cured mackerel salad, slow-cooked short rib of beef and scallops with cucumber ketchup and peas.

Also in the capital, **Marlon Abela** (whose group is behind Michelin-starred duo Umu and The Greenhouse) is opening a bistro in South Kensington on the site of what was the Oratory. **Cassis** ([marcrestaurants.com](http://marcrestaurants.com)) will aim to showcase the best that Provence and the French Riviera has to offer and is set to open in late October.

Oyster-lovers will be pleased to know that the **Wright Brothers** (currently a firm fixture in London's Borough Market with their Oyster and Porter house; [wrightbros.eu.com](http://wrightbros.eu.com)) are heading to Soho. Their Kingly Street restaurant is due to open in November, headed up by **David Geingell** (formerly of Wolseley, St Albans) as head chef.

Heading down to Devon and resident fish fanatic **Mitch Tonks** (the man behind Dartmouth's The Seahorse and Rockfish Grill in Bristol), has brought his considerable talents to the **South Sands Hotel** ([southsands.com](http://southsands.com)) in Salcombe to help launch its new restaurant. In creating South Sands' menu, Tonks has mixed some of his classic dishes (including scallops roasted with garlic and herbs) with subtle variations, such as mussels with bay, chilli and white wine.

In Bristol, the culinary force of nature that is **Marco Pierre White** is expanding his brand once again with the launch of the imaginatively titled **Marco Pierre White Steakhouse, Bar and Grill Bristol** ([mpwsteakhousebristol.co.uk](http://mpwsteakhousebristol.co.uk)). The DoubleTree by Hilton at Cadbury House provides the home for his latest eatery.

As *Food and Travel* went to press, double Great British Menu winner **Glynn Purnell** was set to open his second restaurant in Edgbaston. Following on from the success of Purnell's in Birmingham, **The Asquith** is replacing Jessica's, the restaurant in which Purnell became the first chef to earn a Michelin star in 2005.

And for those of you wondering what **Gary Rhodes** was going to do next, he's just opened his second venture in the city state of Dubai. **Rhodes Twenty10** ([garyrhodes.com](http://garyrhodes.com)) has opened its doors at Le Royal Méridien Beach Resort and follows on from the success of Rhodes Mezzanine at Dubai's sister hotel, the Grosvenor House. □