

information

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DINNER BY HESTON BLUMENTHAL AT MANDARIN ORIENTAL HYDE PARK, LONDON

Mandarin Oriental Hotel Group and The Fat Duck Group joined forces to create *Dinner by Heston Blumenthal*, Chef Heston Blumenthal's first London restaurant which opened at the award-winning [Mandarin Oriental Hyde Park, London](#) in January 2011. The restaurant now holds two Michelin stars.

Blumenthal, of the three Michelin starred *The Fat Duck* in Bray, Berkshire, *The Hinds Head* pub and *The Crown* pub of the same village, has won international acclaim for his unique and multi-sensory approach to cooking. This first restaurant to open outside of the village of Bray features the chef's inimitable style of culinary alchemy with a menu heavily influenced by his ongoing research and discovery of historic British gastronomy.

Focusing on dishes inspired by Britain's historic gastronomic past, [Dinner by Heston Blumenthal](#) features a menu with recipes dating as far back as the 14th century, such as a 'Meat Fruit' of Mandarin, *Chicken Liver Parfait and Grilled Bread, Spice Squab Pigeon with Artichokes and Ale* and *Tipsy Cake made with Spit Roast Pineapple and served with Jersey Cream*.

Mandarin Oriental and Heston Blumenthal worked with the internationally renowned designer, Adam D. Tihany, to create the restaurant interior. Inspired by Chef Blumenthal's deep interest and knowledge of 15th and 16th century cookery, the design is a contemporary British Brasserie concept; an innovative illustration which influences the senses yet remains true to British culinary and design traditions. Tihany highlights rich, natural materials such as wood, leather and iron – historical elements at the root of 16th century British style – incorporating them in contemporary ways to reinforce Heston's revival and modernisation of traditional British recipes.

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With uninterrupted views over Hyde Park, the restaurant also features floor to ceiling glass walls providing a glimpse into the open kitchen. A private dining room is available for up to 10 guests as well as a chef's table for six located within the kitchen.

Seating 140 guests, [*Dinner by Heston Blumenthal*](#) is open for lunch and dinner. The kitchen is headed by Jon Bowring, Head Chef, who has worked with Blumenthal since 2013.

The etymology of the word 'dinner' gave rise to the name of the restaurant. In Britain, 'dinner' still means the main formal meal of the day, and it is usually served either in the middle of the day, or in the evening, depending on where you are in the British Isles. Originating from the 13th century French word *diner* (pronounced dee-nay), dinner was in fact originally eaten at breakfast time. The rise of social and economic changes, including technical innovations such as gaslight and electricity, allowed for the timing of this main meal of the day to be eaten later in the day.

Dinner by Heston Blumenthal is open from 12 noon to 2pm and from 6pm to 9pm Monday Thursday, and from 12 noon to 2.30pm and from 6 to 9.30pm Friday to Sunday. Reservations can be made on +44 (0) 20 7201 3833 (9am until 6pm from Monday to Friday and 10am until 7pm on Saturday and Sunday) or at www.dinnerbyheston.com. For further information please visit <http://www.mandarinoriental.com/london/dining/>.

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