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FEAST

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Gold PLATED

Break the bank without any regrets at our pick of London's finest high-roller restaurants

Umu, MAYFAIR Kyoto-inspired and Michelin-starred, Umu is a real, no-holds-barred treat, right down to the grilled

vegetables at £30 a pop. Book in for some seriously good sushi, low lighting and the most comfortable armchairs in the capital.

For a romantic date, you can't do better.





Launceston Place, KENSINGTON

This kind of luxury is worlds away from Mayfair bling: perched on one of Kensington's loveliest street corners since 1986, Launceston Place was a favourite of Princess Diana. Today the British tasting menu (with premium wine pairing) may cost £149, but the regal charm here makes it worth every penny.



Sketch, MAYFAIR If expertly designed

surroundings are as important to you as incredibly good food, the gilt-covered, silk-walled Lecture Room and Library at Sketch is a no-brainer. Dinners here regularly hit three figures a head, but the seven-course vegetarian tasting menu is comparatively good value at £95. But to really live lavishly why not try the scrambled eggs with black truffle for breakfast in the Parlour?



The Ritz, PICCADILLY
For classic, all-out glamour, it really doesn't get any better than The Ritz. The dining room, with its sparkling chandeliers and marble columns, is one of the most famous in the world. Trust us when we say the beef Wellington is well worth its £98 price tag and 40-minute preparation time.



Hakkasan, MAYFAIR

Join Kim and Kanye on date night or keep Rihanna company over dim sum at Hakkasan Mayfair, where famous faces flock for the roasted cod with champagne and honey. If you fancy eating like a pop god for the night, order the Hakkasan signature Peking duck with Beluga caviar, which costs £320.

