Source: Date: thesloaney.com Sunday 11, January 2015



Keyword: The Montcalm

## Visit The Grill restaurant at The Montcalm for a chic and quality dining experience in Mayfair

Visit The Grill restaurant at <u>The Montcalm</u> for a chic and quality dining experience in Mayfair

Last Thursday, on the eve of London Fashion Week, I dined at <u>The Montcalm</u>. This luxury boutique hotel is located just off the top of Park Lane and boasts an intimate bar and chic restaurant, which goes by the name of The Grill. Before dinner my guest and I relaxed with a glass of champagne in the bar area whilst listening to gentle, calming music that included one of my favourite songs, Youssou N'Dour's beautiful duet with Neneh Cherry, 7 Seconds.

The atmosphere was peaceful and although there were several other parties enjoying an after-work drink, the intimate bar was not overcrowded. Accompanying the perfectly chilled champagne were some delectable garlic infused crouton nibbles and it must be said, these were so delicious you could easily spoil your appetite before dinner!

As we moved into The Grill I was immediately impressed by the lighting scheme. The images I had viewed on the website were taken during daytime and did not reflect the sophisticated design that is present. The décor has a contemporary, chic feel and there are a variety of seating options, from secluded semi-circular booths to high stools that position you as a focal point in the centre of the room. My guest and I opted for a more discreet window seat, which overlooked the striking Mayfair architecture.

The extensive wine list presents a number of champagnes, white and red wines, as well as a selection of spirits. I opted for the Rioja and it proved to have great depth, whilst maintaining a smooth edge. I am rarely impressed by a bread selection; however, the assortment of soft dough presented at The Grill was simply divine and fresh from the oven.

The starter menu presented a number of delicious choices; the Cured Seafood Platter of Beet Marinated Salmon, Ceviche of Scallops and Japanese Pickled Seabass, along with the Crab Salad would be definite recommendations for those who enjoy seafood. However, the real highlight of The Grill is the diversity and quality of meats and fish available for your main course. Before each type of meat is presented in the menu, guests can read about the origin and farming methods used for the produce. I was pleased to see that all of the farms are part of the RSPCA

Source: thesloaney.com
Date: Sunday 11, January 2015



Keyword: The Montcalm

## Freedom Food Programme.

Both the Fillet of Dorset Beef and the Grilled Cutlet of English Rose Veal were cooked to perfection, according to our specific requirements. I opted to add Peppercorn sauce to my medium-rare Fillet and this gave it an added spicy dimension. The waiters were incredibly helpful with advising on accompanying side dishes. Their recommendations, which included Buttered Spinach and Mixed Salad, proved to be perfect suggestions for each choice.

With a fashion show to attend immediately after dinner, both my guest and I reluctantly abstained from desert. However, we were incredibly tempted to put our diets on hold for the evening, either to enjoy the platter of British Cheeses or the Almond Shortbread with Blackberry Cheesecake, Lavender Ice Cream and Blackberry and Honey Coulis. In hindsight, especially after tasting the generous portion of chocolate truffles that our waiters brought to the table to clear our pallet, we definitely missed out on what seemed to be a scrumptious choice of sweets.

With friendly waiters, who are perfectly polite and never imposing, The Grill at <u>The Montcalm</u> offers an incredibly welcoming atmosphere. It is a fashionable retreat that is ideal for those looking to enjoy a quality dining experience in the secluded surroundings of Mayfair.

To view The Grill menu, please click here. You can currently enjoy a taster experience of The Grill for just £15. This limited offer is available between 5 and 7pm for pre-booked tables only and includes a Pave of Beef Rump, served with triple cooked chips, a sauce of your choice and a glass of house wine, bottled beer or soft drink. Please ask for more details when making a reservation. Other special offers include the newly launch Sunday Brunch for £90 per person.

http://www.thesloaney.com/dining/visit-the-grill-restaurant-at-<u>the-montcalm</u>-for-a-chic-a nd-quality-dining-experience-in-mayfair.html