

Created by: Debra C. Argen

Lanes Restaurant



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Lanes Restaurant at the **Four Seasons Hotel London**, www.fourseasons.com, showcases the culinary creativity of their Executive Chef Bernhard Mayer, who joined Four Seasons Hotel London in 2002, after transferring from the Regent Jakarta, also a Four Seasons Hotel. The restaurant has an international menu with some Asian inspired recipes, as well as traditional British cuisine. In November 2004, Edward F. Nesta and I had the pleasure of having dinner at Lanes Restaurant at the Four Seasons Hotel London, and when their pianist played my theme song, the "Girl from Ipanema", I felt right at home. This stylish 90-seat restaurant has dramatic black walls, which act as a perfect counterpoint for their contemporary art collection on the walls, an impressive glass and marble table was positioned in the center of the room where striking glass "crystals" adorned the top and vivid stained glass formed the legs of the table, an artful collection of colorful bowls and vases added to the overall color of the restaurant in specially designed display cabinets, and the dining tables were sensuously draped with black velvet and peach linens. The night was cool and windy, and from our table by a window with views into the garden, the autumn leaves rushed by the window, and I expected the pianist to drift into the old classic "the autumn leaves drift by my window..."



We began our evening with an aperitif of Pol Roger champagne, which we enjoyed with an amuse bouche of pan-fried foie gras presented on a sloping dish, along with a bread basket filled with a tempting assortment of rolls, breadsticks, and breads, including an incredibly tasty fig bread, that I am sure would have been fabulous toasted for breakfast. We selected a Pouilly Fuisse 2002, "La Roche" Domaine Manciat-Poncet to accompany our Red snapper with tomato crust and breadcrumbs on a bed of bok choy and mushrooms, which was perfectly cooked and deliciously spicy, and a Sautéed lobster with wasabi-cucumber risotto and pink ginger that was an appealing contrast of textures as well as hot and cool flavors, (please read **Chefs' Recipes**, where Executive Chef Bernhard Meyer shares his recipe for Sautéed lobster with wasabi-cucumber risotto and pink ginger, as well as the restaurant's signature dish of Pineapple carpaccio with seared scallops and Thai dressing), and a gorgeous Roasted turbot with reduced saffron-miso sauce on a bed of greens, topped with tempura vegetables, enoki mushrooms and prawns. The Pouilly Fuisse 2002, "La Roche" Domaine Manciat-Poncet was a pale yellow color, with floral notes, and had a crisp, citrus, grapefruit, and pear taste en bouche, and was an admirable dinner companion to our selections.

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We concluded our dinner with steaming cups of hot coffee and delightfully decadent sweet treats of Iced coconut soufflé with Malibu liqueur and a Bittersweet chocolate fondant with poached pear and mascarpone cheese, of which we finished every delicious bite. However, when our waiter brought out petit fours to our table, including my favorite gooseberries that were dipped in chocolate, he really provided the perfect ending to an outstanding evening.

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Lanes Restaurant

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