

Grand Imperial review

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HONG KONG'S RAND CHEUNG OPENS FIRST GRAND IMPERIAL RESTAURANT IN LONDON VICTORIA

Joining the rising trend of luxury Chinese restaurants in the capital, Hong Kong's Chef Rand Cheung opens the Grand Imperial restaurant - located in London Victoria, within landmark heritage hotel, The Grosvenor.

Creating a new wave in the Anglo-Chinese restaurant industry and set to introduce authentic Chinese dishes with a contemporary flourish to London's menus, Chef Rand Cheung says: "I'm delighted to be opening our first Grand Imperial Restaurant in one of the world's favourite capital cities.

He says: "We will deliver tasty Hong Kong Cantonese food as it should be, using the freshest ingredients to give our guests the full flavour of our traditional cuisine. A 'real' Cantonese dish should be well balanced, be true to quality by selecting the freshest seafood and meats, and easy on the spices to avoid overriding primary flavours."

Grand Imperial will be the latest addition to Restaurateur Rand Cheung's Asian gastro empire; Grand Imperial Restaurant group. Known as a 'legend' amongst food connoisseurs across Asia, Chef will be tantalising Londoners with his authentic, delicately prepared Hong Kong Cantonese menus.

With 140 covers, 50 have been previously sacrificed to create the perfect Feng Shui dining experience, the restaurant will be specialising in seafood dishes including 'Sautéed Crab Meat with Scallops, Egg White and Plum Sauce', 'Baked Lobster' and 'Deep fried Sea Bass with Pine Nuts'.

Diners can choose from a selection of set menus or a selection of dishes from the restaurant's, soup, meat and vegetable menus. Other traditional delicacies include 'real' Peking Duck served in three different courses and special steamed or fried Dim Sum parcels served daily.

Steamed Dim Sum portions include 'Chinese Shitake and Vegetable Dumpling' and 'Black Cod and Prawn Dumplings, with fried Dim Sum dishes including 'Grilled Goose Foie Gras Dumpling' and 'Pan-fried Turnip Cake with Diced Meat'.

The restaurant also offers an exclusive Cantonese vintage wine menu and a fine selection of warming Oriental Teas.

Overseeing the hotel's new stylish destination restaurant will be talented Restaurant Manager Edmond Wong. Edmond says: "Everything, down to the glass lighting and calligraphy artwork in the Grand Imperial, has been carefully selected and arranged with Rand Cheung's personal Feng Shui expert on hand - ensuring the authentic dishes are enjoyed in the right ambience. We want to create the perfect fine dining Cantonese experience but ultimately, we want to rekindle London's love for authentic Chinese food."

The £2million Grand Imperial restaurant will also have a chic bar serving up the latest cocktail variations as well as an elegant private dining area which can seat up to 20 people.

Website: www.grandimperiallondon.com