

VONG  
By “Jean-Georges”

London  
UK

# BERKELEY

LONDON



JEAN - GEORGES  
VONGERICHTEN

VONG

*Jean-Georges Vongerichten*

## Vong: London

The Berkeley Hotel  
Wilton Place  
Knightsbridge, SW1X 7RL  
011-44-171-235-1010

Menu: a la Carte

Jean-Georges Vongerichten opened on 20th November 1995 the stunning new Thai-French restaurant from New York called Vong. It opened to enormous acclaim, in the heart of Knightsbridge, next to The Berkeley hotel. The restaurant has continued to receive rave reviews since its opening, and has received a top 'Eros' award from Fay Maschler in the Evening Standard.

Vong made a splash in Manhattan when it opened seven years ago and has now become one of New York's top rated restaurants. Vong is not the place to go for a conventional Thai meal: rather 'it is a beautifully realized fantasy by a French chef of genius' (Gourmet magazine, New York, 1993)

Vong is the brainchild of chef Jean-Georges Vongerichten from Alsace in France. At the age of 39 he has emerged as one of the leading chefs in The USA with a unique cuisine that has broken free of gastronomic convention and triggered off a culinary revolution in America. He studied under Paul Haeberlin, Paul Bocuse, Louis Outhier and developed his skills in the Far East where, he says, "The Flavour of lemon grass, cilantro, ginger, Curries and coconut milk changed my life." Oriental spices and flavours inspired a new style in which classical French techniques are applied to Thai flavours and spices.

His style cuts to the heart of modern eating trends with intense flavours, light textures and low cholesterol. He has turned away from heavy stocks, glazes, butter and cream, in favour of his own vegetable juices, infused oils and vinaigrettes. Shaun Gilmore, the restaurant's chef, has worked in Vong under Jean-Georges since the restaurant opened.

### The Wines

What better accompaniment to Jean-Georges' food than slightly less than dry Alsatian wine? The Alsatian selection includes Riesling Grand Cru Goldert from Zind Humbrecht. To reflect the classic French foundation of Jean-Georges' cooking, other key wine producing regions of France are represented, as well as the New World.

### The Design

The entrance to the restaurant opens directly onto Knightsbridge and is enhanced by a waved glass canopy, which reflects the curves of the Vong logo. The bar on the ground floor sets the tone of natural materials by combining timber and stone. The wall behind the bar is timber-lined, and bottles and glassware are back-lit for maximum visual impact. A natural stone staircase, with the Vong logo incorporated into balustrades, finished in highly patterned metal, leads down to the bar eating area where ochre leather banquettes complement the limestone and spicy green carpets. The palette of rich Indonesian hues in the seating fabric, the vivid colours of the food served on Oriental coloured plates, and the cornucopia of oriental spices arranged on the central waiters station, offsets the natural stone of the table tops and the display of white Phalenopsis orchids. The Chefs can be glimpsed in the steaming kitchen which is visible through a window. Vong was designed by Keith Hobbs and Linzi Coppick of United Designers, who, in the past, have worked on such notable projects as Pont de la Tour, Quaglinos, and Mezzo.

### Helpful Information

Vong is located in the Berkeley Hotel on Wilton Place, Knightsbridge, London SW1X7R.

For reservations, please call 44 (0) 20 7235 1010

The restaurant is open Monday through Friday for Lunch from 12:00 to 2:30 PM and Saturday from 11:30 AM to 2:00 PM. Dinner is served Monday through Saturday from 6:00 to 11:30 PM and Sunday from 6:00 to 10:30 PM.