

**Apsleys to Open at The Lanesborough April '08**

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The Lanesborough, London's iconic hotel on Hyde Park Corner, is proud to announce the opening of its brand new restaurant, Apsleys, in April 2008. Housed in what was formerly The Conservatory Restaurant, Apsleys' combination of authentic Italian cuisine, exquisite atmosphere under the room's famous glass roof and impeccable service are an integral addition to London's dining scene.

A hotel as grand as the The Lanesborough deserves an equally inspiring chef – and Apsleys will be under the stewardship of renowned Head Chef Nick Bell. The restaurant will feature a traditional Italian menu of antipasti, soups, pasta, meat and fish main courses, as well as indulgent desserts. Dishes will use the finest seasonal produce, with much of it imported directly from Italy. Appetizers will be priced from \$12 to \$21, main courses start at \$26, and desserts start at \$12. Previously the Head Chef of Cecconi's, Nick Bell worked closely with Giorgio Locatelli at both Cecconi's and Zafferano, where they were awarded a Michelin star.

Though The Lanesborough is recognized for The Library Bar's rare cognac collection, wine will be the featured libation at Apsleys. *Sommelier Andrew Connor, who has worked at Cecconi's and Le Pont de la Tour, will oversee a unique wine preservation system within the restaurant. Utilizing the renowned 'Enomatic' process that completely preserves the taste, body and aroma of opened bottles of wine, Connor will offer some of the world's greatest wines by the glass. At all times, there will be 16 wines available and every two weeks, a new selection of two glasses from an Italian region reflecting the menu will be offered. Italian wines are integral in the 500 bin list, though The Lanesborough cellars will also offer prestigious French bins.*

Apsleys' unique environment was designed by the world-renowned Tihany Design Company, founded by Adam D. Tihany and known for successfully integrating bold, contemporary designs in landmark spaces. The company designed some of the world's most famous restaurants, including Le Cirque, Jean-Georges and Per Se in New York and The French Laundry in California. Apsleys' design will create a contemporary space that is perfectly integrated with the traditional Regency design of the hotel.

With its much-anticipated April 2008 opening, the luxury and distinction of Apsleys' eclectic menu and wine list will combine perfectly with the Regency-style grandeur of The Lanesborough to create an experience fitting of both formal business meals and relaxed social dining.