

"Best of International Cuisines in London"

Created By: Cityseeker

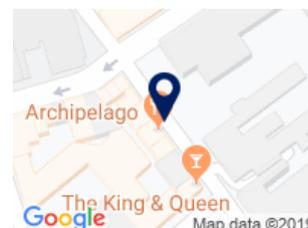
 3 Locations Bookmarked



Archipelago Restaurant

"Exotica Unleashed"

Dining at the Archipelago is not for the faint hearted. The exotic decor, courtesy Buddha statues, over-the-top fragrances, peacock feathers, and wild cuisine is bound to overwhelm you. The menu includes dishes made from crocodile, kangaroo and peacock. There are tamer dishes, such as the Caribbean Crop (jerked vegetable, cashew and callaloo stir-fry with lavender rice). If not, go all out with the Hot Marsupial (Cambodian marinated kangaroo fillet with Nepalese potatoes and pak choi).



 +44 20 7383 3346

 www.archipelago-restaurant.co.uk/

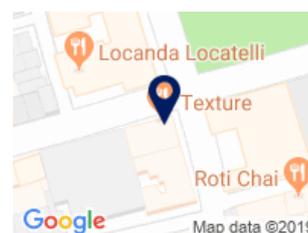
 53 Cleveland Street, London



Texture

"Adding Flare to European Fare"

Texture pairs light healthy foods with exquisite wines from around the world. The ambiance is warm and inviting, and the decor is modern-chic with a homey, cozy feel. The entrees vary, but focus mainly on modern European fare. Some sample menu options include Scottish scallops, Cornish brill and Icelandic lamb. The restaurant also features half-price lunch specials and group tastings. Since its opening, it has received a significant amount of acclaim and has been considered one of the best restaurants in the city. You can book the venue for a fabulous private dining experience. This is a wonderful place to go for any occasion, and after your first visit, it's destined to become your favorite haunt.



 +44 20 7224 0028

 texture-restaurant.co.uk/about.php

 info@texture-restaurant.co.uk

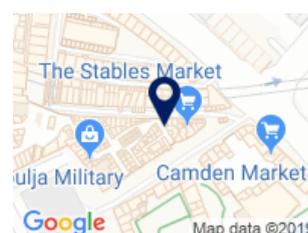
 34 Portman Street, London



Shaka Zulu

"Explore South Africa"

Shaka Zulu is one of the biggest South African restaurants in London, which looks as though it has been taken out of the continent and placed in the famous Camden Town area. The interior is decorated as per South African culture with statues of warriors, murals and cowrie shells. No wonder that people from all strata flock here to experience Africa. The dishes served are impeccable and made as per South African traditions. There is Chicken Bunny Chow with chicken cooked in Durban style and served with banana sambals. There is African antelope, Zebra with peri peri, Spit Roast with African spices and Beef Bobotie- a traditional dish consisting of spiced mince with eggs. One can sample some African spirits along with the food, like Meerendel Sauvignon Blanc, Kloovenburg Chardonnay and Appleton Estate Rum along with a bevy of delicious cocktails. The venue also sees some late night dancing with live music and DJs setting the tone for the night.



 +44 20 3376 9911

 www.shaka-zulu.com/

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 Chalk Farm Road, The Stables Market, London

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