



**INTERNATIONALLY ACCLAIMED CHEF JEAN-GEORGES VONGERICHTEN TO OPEN  
ABC KITCHENS  
AT THE EMORY HOTEL IN LONDON**

**12<sup>th</sup> March 2024**, **abc kitchens**, a new restaurant by French Chef Jean-Georges Vongerichten, will open on Thursday 4th April 2024 at The Emory in Knightsbridge. A modern architectural masterpiece designed by the late Richard Rogers and Ivan Harbour, The Emory is London's first all-suite hotel and the latest opening by [Maybourne](#), operator of Claridge's, The Connaught and The Berkeley, and other international, prestigious outposts.

abc kitchens will be the exclusive UK restaurant of Vongerichten's celebrated trilogy from New York – abc kitchen, abcV and abc cocina - all sitting under one roof for the very first time. Vongerichten's original abc kitchen has proudly been a stalwart of New York's dining scene since 2010. Though the three restaurants showcase different culinary offerings (farm-to-table fare, plant-based, and Latin-inspired, respectively), they share the same philosophy: a passionate commitment to fresh, organic, sustainable, and ethically sourced local produce.

Vongerichten's cuisine abandons the traditional use of meat stocks and creams and instead features the intense flavours and textures from vegetable juices, fruit essences, light broths, and herbal vinaigrettes. abc kitchens' menu will reflect this approach and showcase Vongerichten's creative and forward-thinking, plant-focused dishes, tonics, and cocktails, celebrating the best of mother nature.

abc kitchens will present ingredient-led menus focusing on seasonality, with a supplier-specific approach to sourcing the finest quality food. Highlights from the versatile menu include New York signatures **Crab Toast** with green chilli, dill and lemon aioli, **Crispy Fish Tacos** served with aioli and cabbage-apple slaw, and **Char-Grilled Beef Tenderloin** served with chimichurri and lime. The drinks menu has been created to complement the food, with a market availability approach to ingredients. Highlights include a **Cucumber Martini** and a **Pomegranate Mezcalita**.

Overseeing the menu under Vongerichten's stewardship will be Executive Head Chef **Ben Boeynaems**. After working in some of London's most distinguished kitchens for the likes Gordon Ramsey and Eric Chavot, including most recently at The Beaumont Hotel, Ben brings a refined yet approachable style of classical cookery. **Mike Walker** will be at the helm as Restaurant General Manager after a 10-year career operating leading bars and restaurants, across the capital and further afield.

The interiors of abc kitchens at The Emory have been designed by the renowned Rémi Tessier and play on the progressive architectural spirit of the building and its pared-down aesthetic. Rich and high-quality materials meet comfortable furnishings to complement the striking glass façade of the building which overlooks Hyde Park, with a dining space that feels both fresh and familiar. The 'wine cave' fixture, an amber glass masterpiece, serves as an oversized glowing lantern housing a curated selection of wines. Guests will dine amongst artworks by Damien Hirst, adding vibrant colour to the overall decoration. The restaurant will also feature an intimate private dining room seating up to 10 guests, nestled next to the heart of the kitchen with a view of the pass and dining room.

abc kitchens will officially open on Thursday 4th April 2024, and reservations will open for breakfast, lunch, and dinner daily this March. To book and for further information, visit <https://www.the-emory.co.uk/restaurants-bars/abc-kitchens/>

**Address:**

abc kitchens, Old Barrack Yard, London SW1X 7NP

**Opening Times:**

Breakfast: 7am - 10.30am

All-day dining: 12pm - 10.30pm

**-Ends-**

@abckitchens.london  
[the-emory.co.uk/restaurants-bars/abc-kitchens/](https://the-emory.co.uk/restaurants-bars/abc-kitchens/)

For all media enquiries, requests for interviews or images, please contact:

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**ABOUT abc kitchens**

abc kitchens will for the very first time bring together Jean-Georges Vongerichten's New York legendary 'trilogy' of abc kitchen, abcV and abc cocina. Committed to offering the freshest, safest ingredients, presenting a seasonal menu, that is locally focused and globally artistic, and cultivating a healthy relationship on our tables and for the planet. abc kitchens and three Michelin star chef Jean-Georges Vongerichten invite you to enjoy award-winning cuisine, curated in alignment with the farm-to-table movement.

**ABOUT THE EMORY**

The Emory, a modern architectural masterpiece designed by the late Sir Richard Rogers and Ivan Harbour of architectural firm RSHP, will be located on Knightsbridge and is set to open April 2024. This will be the group's sixth hotel, including its two international properties The Maybourne Beverly Hills and The Maybourne Riviera, and has been in progress for nearly a decade.

The Emory will herald a new concept in hospitality, where service and interior design deliver the same unique feeling of intimacy and calm associated with luxury residential settings, including a discreet private entrance on Old Barrack Yard, a charming off-street enclave, nestled between Belgravia and Knightsbridge.

With an unparalleled 360-degree views of the capital, the hotel's spectacular rooftop, designed by Tessier will be the jewel in its crown – an entirely private, sweeping space dedicated to hotel guests and offering exclusive access to the intimate 'Bar 33' and The Emory Cigar Merchants.