

New 28°-50° wine bar & restaurant opens in South Kensington

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Riviera Restaurants and Luxury Ltd has just opened its latest 28°-50° wine bar and restaurant in London's South Kensington, which coincides with a new late-night licence and menu for those seeking a post dinner or theatre digestif.

Locals and visitors alike will relish a unique late-night food and drink offering, positioning 28°- 50° South Kensington as the perfect spot to round off a decadent evening out on the town.

Guests can take a seat in the wine library, aptly named 'The Château de Candie Room' after the group's independently owned vineyard in the French Alps and they can treat themselves to the exclusive 'Night cap menu' in celebration of the carefree abandonment synonymous with the Roaring 20's; guests will choose from timeless classic cocktails including a Sidecar, Hanky-Panky, Manhattan or an Old Fashioned.

The pièce de résistance is a champagne trolley with a bespoke, immersive Kir Royale offering and flavoured Bellinis shaken and stirred in front of your eyes whilst more traditional offerings will be seen in an unrivalled selection of rich red wines, cognacs and whiskies, including the owner Richard Green's own whisky, an 18-year-old single malt scotch which harks back to 1996.

The evening drinks will be complimented by late night gastronomical delights such as the popular truffle arancini, a cheese and charcuterie board or for those looking to satisfy their sweet tooth, opt for a lemon posset with lemon and lavender sablé or a bourbon and chocolate mousse.

Also exclusive to South Kensington is a five wine and platter pairing menu, for groups of up to four people, accompanied by a guided tasting masterclass courtesy of Head Sommelier Xsenia Karpenko, whose knowledge and evocative explanations instantly transport you to another world; the perfect opportunity to discover new wines whilst relaxing with friends in the atmospheric dining room.

The latest location for the award-winning wine specialists' restaurant joins Marylebone, Covent Garden and Chelsea as the newest member of the privately-owned and operated Riviera Restaurants and Luxury group, founded by Richard Green.

In keeping with its sister locations, 28°- 50° South Kensington will serve French and modern European cuisine, alongside a thoughtfully curated award-winning wine selection, ranging from accessible wines to the fragrant and well-balanced Provençal Maison Saint Aix Rosé 2020, or the restaurant's own Chateau de Candie Viognier, whilst rare collectors' vintages, such as 1986 Petrus will appeal to oenophiles.

Many wines are available by the glass or carafe as well as the bottle or magnum. Group Head Chef Julien Baris will oversee the seasonally changing A La Carte menu, with small-bites, charcuterie selections, seafood, fish and grill classics and a set lunch menu.

The first-floor dining area and private room is dedicated to the group's Alpine roots, with pictures of the company's own staff picking grapes from the 2016 harvest. Savoyard Cheese fondues – a speciality from that region – are bound to become a regular favourite in the opulent low-lit room.

For lovers of fine wine and great food, the year-round programme of tastings, workshops and curated dinners is not to be missed.

Green stated, "We are delighted to have opened our fourth central London wine workshop & restaurant. The mixture of international and local residents fits our relaxed – but serious -take on food, wine and service. We are really pleased to now be open on Draycott Avenue in South Kensington."