



Here's the ultimate guide to the capital's foodie mecca. With a barrage of new openings every month, check out the Luxe Bible list of London's hottest new restaurants for 2022. Get booking.

Riding House Bloomsbury – Opening June



Definitely one for our hottest list – Riding House Bloomsbury opens on 8th June (Photo Credit: Paul Winch Furness)

The original Riding House Café Fitzrovia celebrated its 10th birthday last year, and what better way to bask in the glory than by launching Riding House Bloomsbury?! Opening on Wednesday 8th June at the Bloomsbury Brunswick Centre, the kitchen will be overseen by Exec Chef Henry Omereye with the food offering an evolution of the Riding House Café menu with signature dishes like coconut and cardamom dhal with aubergine pickle, black quinoa and mango with corn, black beans and cashews and a range of delicious healthy options, bowls and skewers. With those members club vibes and the signature open kitchen along with scrumptious food, this is definitely on our hottest list. Keep an eye on their [website](#) for updates.

Amethyst – Opened May



Amethyst is so hot right now! Carlo Scotto's new venture features an amethyst and quartz chef's table (Photo Credit: Lateef Photography)

Mayfair's coolest new gastronomic experience boasts a chef's table made of real amethyst and quartz, and a tasting menu which constantly changes. This so-hot-right now opening from Neapolitan chef Carlo Scotto (of Xier fame), has just 21 seats on the ground floor for an incredibly intimate dinner with a full view of the pass. The menu draws inspiration from Carlo's travels through Europe and Asia with a focus on Scandinavia and Japan. While there are three and five course dining options, it's the 12 course menu that will really impress. Expect dishes like croquette with liquorice, tarragon and parmesan; foie gras with rose petal salmon, yuzu and Piedmont hazelnuts and Burnt Hay Black Cod. The lower ground floor will house Amethyst's wine cellar showcasing fine and rare vintages. Open Tuesday to Saturday, set menus start from just £45.

28°-50° Oxford Circus – Opened May



28°-50° Oxford Circus has just opened with a modern European menu, hundreds of bottles of wine and an al fresco terrace

Who wouldn't want to sip a glass of delightful vino sat at this bar?! 28°-50° Oxford Circus is the latest opening addition to the family, following in the footsteps of the already successful Marylebone, Chelsea and South Kensington locations along with 28°-50° by Night. Offering an incredible wine selection and an a la carte menu with a focus on European cuisine, new dishes on the menu include moules marinière and octopus ceviche. As well as the bar and restaurant inside, 28°-50° Oxford Circus also has a gorgeous al fresco terrace.