



W London – Leicester Square Launches Innovative Vegan Menu With Acclaimed Chef, Ravinder Bhogal

From Monday 5th March, W London – Leicester Square will whet appetites again as the hotel's Dining Series kicks-off its next collaboration with British Chef, **Ravinder Bhogal**. Bhogal will combine her global culinary influences based on her heritage and travels with the daring and bold attitude of W Hotels, creating her first **entirely vegan menu** that will be served in the hotel's bar and lounge, **The Perception at W London**, until the end of June 2018.

The menu has been created in homage to Ravinder's niece who became a vegan two years ago forcing her to think and cook in an original way – to design delicious dishes that were satisfying, creative and nourishing, but were incidentally vegan too.

Ravinder Bhogal said: *"Whether you consider veganism an ethical movement, belief system, or fad diet right up there with Paleo and gluten-free, there's no denying we have reached a critical moment in its evolution. All that aside, my reasons for creating this menu are more personal."*

"My niece and I have a very tight bond - she is a best friend and more like a sister - she even gave me away at my wedding. When she became vegan, it made it necessary for me to think about a different way of cooking. I have really enjoyed the process of working with vegetables, fruits, grains and pulses without having to rely on the safety blankets of meat and dairy. I suppose this menu is a love letter to Avneet - I always want to make sure she is well fed."

The menu's goal is to use the most natural produce to create delicious plates that will excite self-identifying vegans and omnivores alike with dishes such as **Besan Fritters**, **Coconut Yoghurt and Curry Leaf**, **Asian Mushroom Ragout with Sweet Potato Gnocchi**, and Ravinder's niece's favourite, **Caramel Tofu with Garlic Confit Rice and Chilli Smacked Cucumbers**. Sweet tooth's can also expect to be sated with **Rose, Coconut and Cardamom Doughnuts** and a refreshing **Lemongrass and Lime leaf Sorbet served with Charred Pineapple and Cashew and Black Pepper Praline**.

After a staggering reception with the Dining Series' first chef, Magnus Reid, Bhogal will add further appeal to W London being at the epicentre of London's foodie landscape. Bhogal rose to fame when she was named by Gordon Ramsay as his new Fanny Craddock, on The F Word. In 2016 Bhogal opened her first restaurant, JIKONI, to a rapturous reception in the heart of London's bustling Marylebone and was named one of London's 100 Tastemakers in Food & Drink, as part of the Evening Standard's Progress 1000 list of London's most influential people.

Benjamin Cowtan, Beverage & Food Director at W London – Leicester Square added: *"We are incredibly excited to be working with the fantastic Ravinder Bhogal for the second round of our Dining Series. Channelling her exemplary talent into an innovative vegan menu will add panache and excitement to Soho, strengthening its reputation for high-quality, original and convivial cuisine."*

Taking inspiration from Ravinder, our talented bar team will also be offering a vegan cocktail reflecting her unique flavour and spice combinations and will also be serving two vegan wines to complement our delicious dining experience."

The Dining Series was launched in November 2017 coinciding with the opening of W London's exciting new bar and lounge concept. Transforming from a laid-back hangout by day to a buzzing place to be seen by night, **The Perception at W London** continues to ignite the neighbourhood with energy, enlivening guests through its trailblazing interiors and electric music programming featuring top DJs, producers and tastemakers.

Bhogal's menu will be served in an area housing intimate leather booths which sit snug against the floor-to-ceiling windows overlooking Wardour Street. The show-stopping long sharing table, embellished with British pennies, will continue to be the hot-spot of the house for those looking to keep it fun with groups of friends.

Ravinder's menu will be available from Monday 5th March until the end of June 2018, Monday – Sunday, from 6pm to 11pm.

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Dining Series Menu by Ravinder Bhogal

Starters

Crispy Beancurd and Rice Noodle Summer Rolls
Cauliflower Popcorn, Thai Basil Tempura, Black Vinegar and Chilli Dip
Besan Fritters, Coconut Yoghurt, Curry Leaf
Charred Sprouting Broccoli, Spelt, Miso Dressing
Beetroot and Walnut Kibbeh, Tahini, Pickled Chillies

Mains

Tempura Inari, Moong Dhal, Sweet and Sour Tomatoes, Turmeric Carrot Kraut
Cheela, Pumpkin & Cashew Curry, Cabbage Thoran, Coconut Chutney
Caramel Braised Tofu, Confit Garlic Rice, Smacked Chilli Cucumbers
Sweet Potato Gnocchi, Asian Mushroom Ragout, Sweet Potato Crisps, Crispy Kale
Coconut Kari, Potato, Onion and Pea Bhajis

Dessert

Rose, Coconut and Cardamom Doughnuts
Saffron, Mango and Passion Fruit "Cheesecake"
Charred Pineapple, Lime, Lime leaf and Lemongrass Sorbet, Cashew and Black Pepper Praline

Notes to editors

Opening to the public	Monday 5 th March
Address	<i>The Perception at W London</i> , 10 Wardour Street, London W1D 6QF
Area	Soho
Website	www.theperceptionbar.com
Reservation email	theperception@whotels.com
Reservation number	0207 758 1060
Covers	68
Dining series chef	Ravinder Bhogal
Dining series menu	Available Monday - Sunday, 6PM – 11PM at <i>The Perception at W London</i>
Average p/p	£40

For further information on this menu and W London - Leicester Square, please contact:

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About The Perception at W London

Attracting bold Londoners and discerning, international travellers alike, The Perception at W London ignites the neighbourhood with electric energy, transforming from a laid-back hangout by day to a place to be seen at by night. Overlooking the hustle and bustle of the streets of Soho from the first floor of W London – Leicester Square, The Perception showcases bold interiors and a diverse cultural programming accompanied by killer cocktails and a dining series featuring some of London's most renowned culinary talents. The Perception at W London also offers Retox Brunch - the city's most punchy Sunday brunch, Tea Total – a tipsy twist on the traditional afternoon tea, a vibrant breakfast offering and a Work from W package perfect for those always on the go.