



taste
& sip

MR PORTER

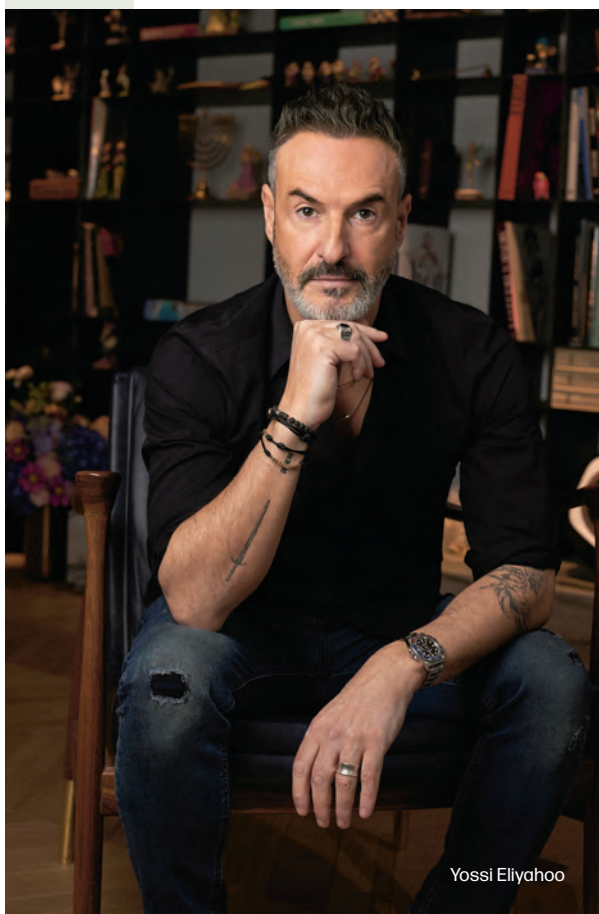
► LONDON, UNITED KINGDOM

NEWCOMER

BENEATH THE GRANDEUR OF PARK LANE, **MR PORTER** REIMAGINES THE CLASSIC STEAKHOUSE AS A SLEEK, DESIGN-LED SOCIAL DESTINATION, WHERE PRIME CUTS, SEAFOOD AND SHARP COCKTAILS UNFOLD IN A COPPER-TONED ROOM CONCEIVED AS MUCH FOR ATMOSPHERE AS FOR APPETITE



TASTE & SIP NEWCOMER



Yossi Eliyahoo

LONDON HAS LONG BEEN A CITY that takes its meat seriously. From wood-panelled institutions where silver-domed trolleys glide across thick carpets and martinis arrive in frosted coupes, to contemporary grill rooms where breed, feed and ageing technique are dissected with forensic enthusiasm, the capital's appetite for steak remains resolutely undiminished. Yet for all its carnivorous confidence, the city's steakhouse scene can at times feel bound to ritual – heritage foregrounded, masculinity amplified, indulgence delivered with little apology. Reinvention is rarer than repetition. Into this landscape Mr Porter recently stepped, bringing with it a distinctly European sensibility that reframes the steakhouse not as a monument to tradition, but as a study in mood.

AT STREET LEVEL, THE ENTRANCE is restrained to the point of discretion.



There is no grand façade signalling its arrival, no theatrical flourish visible from Park Lane. Instead, the experience begins with a descent. A sculptural staircase, softly illuminated, curves downward from the brightness of the London Hilton into a subterranean world where the temperature – literal and atmospheric – shifts. The hum of traffic fades; the lighting softens; the city above feels suddenly distant. The transition is deliberate. Above ground: Mayfair composure. Below: controlled seduction.

THE RESTAURANT UNFOLDS IN layers rather than revealing itself at once. Designed by Amsterdam-based studio Baranowitz + Kronenberg, the space rejects the heavy timber, dark leather and overtly masculine cues that have historically defined the genre. In their place are fluid lines, warm metallic surfaces and a palette dominated by

copper, burnished brass and terracotta. Vertical wall panels ripple gently, lending texture and absorbing sound, while concealed lighting washes the room in amber tones that deepen as evening advances.

AT ITS CENTRE SITS A 360-DEGREE bar, which is both the literal and symbolic heart of the room. Suspended above it, a mirrored installation reflects bottles and silhouettes, introducing a subtle kinetic quality to the space. The counter is expansive, its surface catching light from above and below. High stools line its perimeter, positioning guests not merely as drinkers but as participants in the choreography of the evening. The bar is not an afterthought here; it is an equal partner to the dining room, reinforcing the idea that this is a restaurant designed for duration rather than a simple meal. And an expertly prepared



Whole Artichoke

pre-dinner Hibiscus Negroni – a vibrant floral and bittersweet twist on the classic – persuades *The Cultured Traveller* to stay for another cocktail before moving to the table.

BEHIND MR PORTER STANDS

Yossi Eliyahu, founder and co-owner of The Entourage Group, the Amsterdam-born hospitality company responsible for the brand's growing international presence. Eliyahu has built a reputation for creating venues that dissolve the boundary between dining and nightlife, environments in which food, music and atmosphere coexist without hierarchy. His guiding philosophy – that an evening should evolve rather than conclude neatly after dessert – informs this London outpost with quiet confidence. The aim is not spectacle for its own sake, but immersion: a sense that the restaurant operates as a living space rather than a static setting.

RESTAURANT SEATING IS CURVED rather than angular – velvet banquettes

in earthy hues, sculpted chairs that invite rather than impose. The geometry of the room is softened throughout; even structural elements appear rounded, as though shaped by movement rather than drafted by ruler. As we take our seats, the effect is enveloping rather than imposing. And as get comfortable for dinner, despite its scale, the restaurant feels intimate, its layout engineered to create pockets of privacy within a cohesive whole.

WHILE MEAT REMAINS ITS

gravitational centre, the menu reflects the same equilibrium between indulgence and discipline. A precisely presented dish of finely cut beef tartare is decadently garnished with Beluga caviar. A large whole king crab leg is served simply to foreground its sweetness and meaty texture. While a signature whole artichoke dish, lifted by lemon and sage, is devoured by all.

THROUGHOUT THE MEAL, THE focus is on the quality of the meat and ▶



T-Bone Steak



seafood and its preparation and courses arrived with consistency. The service is fluid and confident, particularly when our affable waiter Matthew explains cuts and coordinates the wines.

OF THE MAINS, A JAPANESE WAGYU A5 fillet is cooked with precision and cuts like butter. A Rib-Eye steak on the bone – its marbling evident and crust well defined – is served on slate framed in wood, its interior blush when cut. A grilled whole lobster is moist and succulent, again served simply, with a herb butter. And a side of tenderstem broccoli and black garlic is standout. Rarely said when reviewing a restaurant: everything we eat is cooked perfectly.

BY THE TIME WE ORDER DESERT, the dynamic of the room has noticeably shifted and the bar has assumed greater prominence, with later arrivals occupying high stools and circulating between tables. Music levels are up slightly, the lighting is more moody, and we are clearly in slightly naughty after dinner territory. All credit to Mr Porter, it is midnight when we eventually leave, animated, satiated, and a touch merry.

WITHIN LONDON'S BROADER steakhouse landscape, Mr Porter distinguishes itself less through radical culinary experimentation and more through calibrated environment. The design avoids nostalgia, favouring fluid geometry and layered lighting. The menu remains firmly meat and seafood-led, but its structure demonstrates restraint in preparation and sequencing. The result is a restaurant that does not attempt to dismantle the steakhouse model, but instead very successfully repositions it within a contemporary design-conscious framework. In a city well accustomed to meat-driven dining, it is Mr Porter's confident balance of appetite with aesthetic and indulgence with intention that is its most distinguishing feature, and the main reason to return. > mrportersteakhouse.com



Popcorn Crème Brûlée