

TAKE
THREE
restaurants
for people-
watching



Café Luc

50 Marylebone High Street, W1
(020 7258 9678; cafeluc.com)

What Set up by the team behind Le Pain Quotidien, Café Luc brings French café culture to the top end of Marylebone High Street and is a hot new brunch spot with a menu that works well in the evenings, too.

Order Goat's cheese croutons and Cornish crab tian.

Cost Starters from £6.30, mains from £11.50.

Who to spot Lara Stone, David Williams and Pierre Koffman.

Rating ★★★★★☆☆



Brompton Quarter Brasserie

225 Brompton Road, SW3
(020 7225 2107; bqbrasserie.com)

What The floor-to-ceiling windows looking on to Brompton Road make for excellent gawking. A large blackboard on one side of the room announces the daily salads, and on arrival ask Doron Zilkha, the glamorous Brazilian owner, for a window seat.

Order A Brompton burger.

Cost Starters from £5.95, mains from £12.95.

Who to spot Woody Allen, Joan Collins and Joan Rivers.

Rating ★★★★★☆☆



The Luxe

109 Commercial Street, E1
(020 7101 1751; theluxe.co.uk)

What In the Old Spitalfields Market, the ground floor of John Torode's new multistorey gastrodrome offers simple but tasty food in a robust industrial setting. Make sure you go during busy market hours.

Order Pulled pork sandwich and deep-fried whitebait followed by an apple crumble hardshake.

Cost Breakfast from £3, lunch from £7.50.

Who to spot Gilbert and George and Tracey Emin.

Rating ★★★★★☆☆

COOKNOW

Japanese-style grilled fish (Saikyou yaki)

says **Ichiro Kubota**
at Umii (020 7499 8888)

- 120g red mullet
- 12g salt
- 100g white miso (Saikyou miso)
- 20ml mirin (fermented rice wine)
- 20ml sake (sweet)

Method

Clean the mullet, making sure there is no blood inside the stomach. Cut into fillets and remove the bones. Marinate the fillets with salt and leave for two hours, then wash to remove the salt. Mix the miso, mirin and sake and place the mullet in the marinade. Leave for 24 hours. Grill the fish at 180C for ten minutes, being careful to turn the fillets every two minutes.



LAST SUPPER SHAH RUKH KHAN

The Bollywood star of over 70 films was named one of the 50 most powerful people in the world by *Newsweek*. The 44-year-old lives in Mumbai with his wife, two children, sister and four dogs.

What is your earliest food memory?

My parents used to run a restaurant. My father made the nicest peshwari raan (leg of goat).

What is your guilty pleasure?

Black coffee. I drink about 40 cups a day.

Which food do you hate?

I am from the north of India so I am not very keen on seafood. I get freaked out when I see a lobster.

What would be your last supper?

Tandoori chicken. I can eat it three times a day, 365 days a year. My chefs get sick of me, and often quit because they never get to cook anything else. 'Thriller', my inspiration for becoming an actor and dancer, would be playing.

Which are your favourite restaurants around the world?

Nobu in London, partly because I met Robert De Niro's son there. **China White** in Mumbai for the Indian-Chinese food. **Buddha Bar** in New York for the atmosphere. **Kittichai** in SoHo, New York, for the best Thai food, and any **McDonald's**, which represents the pinnacle of cuisine for me.

Shah Rukh Khan is a TAG Heuer ambassador (tagheuer.com)

Lydia Slater is the restaurant spy

The recession is hitting profits at bankers' favourite L'Etranger in South Kensington. One diner, clearly disappointed by his bonus, was caught slipping one of the restaurant's new Mark Bose cheese platters into his bag. **Celebrated London chocsmith Paul A Young is famous for mixing truffles with ingredients such as**

Marmite; now he's serving them up with a dollop of politics, too. A planned range of Malawian tea-flavoured ganaches has been withdrawn following the arrest there of a homosexual couple.

Chef John Campbell, about to launch Coworth Park for the Dorchester group, is hoping the recession will usher in a new style of dining. He plans pH-balanced meals, carbon-negative dining (with collections made in a van fuelled by old cooking oil) and a return to old-fashioned service. 'For too long, it's been "Come to my altar of gastronomy and worship my food," from certain chefs,' he says.

ONE DINER WAS CAUGHT SLIPPING THE CHEESE PLATTER INTO HIS BAG

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DIGEST
Shah Rukh presents India's *Who Wants To Be a Millionaire?* but turned down a role in *Slumdog Millionaire*

