



### Jason Atherton launches *maze Grill* and *maze, The Cookbook*

On April 11<sup>th</sup>, Michelin-starred chef Jason Atherton, together with Gordon Ramsay, opened ***maze Grill*** in London's Grosvenor Square. The launch coincided with the publication of Jason's first recipe book: ***maze, The Cookbook***, published by Quadrille, priced £20.

***maze Grill*** sits alongside ***maze***, which opened in May 2005. The 80 cover restaurant and bar is modeled on the more informal style of New York's grill restaurants, offering a wide range of different breeds and cuts of beef cooked over coal, alongside a number of other grilled meat and fish dishes. The restaurant features a butcher's block table from which diners have the opportunity to watch the chefs at work.

Dishes include *25 day aged Hereford beef rib eye, Creekstone New York strip steak* and *Wagyu '9<sup>th</sup> Grade' Gold fillet steak* served with a choice of sauces such as *creamy horseradish, red wine 'bordelaise' and blue cheese*. Other offers from the grill include the signature ***maze Grill burger with French fries and aioli*** and *Native lobster with duck fat chips and ginger ketchup*. Desserts include *Pecan pie with honey whipped cream* and *Vanilla rice pudding with raspberry ripple ice cream*

***maze Grill*** has been created by United Designers who took inspiration from a modern townhouse kitchen and created an environment that combines contemporary architectural sensibility with a warm and relaxed atmosphere. A unique butcher's block table made from a single piece of solid English oak overlooks the action and theatre of the kitchen seating 12.

In addition to ***maze Grill***, three new private dining rooms are available, two of which accommodate up to 40 guests and the third seating ten. ***maze*** remains unchanged as it continues to break French traditions of cuisine by adopting Asian influences in tasting-sized dishes.

April also saw the publication of Jason Atherton's first recipe book, ***maze, The Cookbook***. In it, Jason reveals the secrets of 30 of his signature dishes served as they would be in the restaurant. Recipes include: *Marinated beetroot with goat's cheese, chard and beetroot dressing; Butter roasted cod with silky mash and spiced lentils, and Mango parfait with orange anise jelly*.



With specially commissioned colour photography by Ditte Isager, ***maze, The Cookbook*** gives readers the opportunity to re-create the ***maze*** experience in their own home or find inspiration from Jason's fresh and innovative ingredient and flavour combinations.

The launch of ***maze Grill*** follows the recent opening of a ***maze*** in Prague, which opened in the city's Hilton Prague Old Town in November 2007.

**Specifications:**

***maze Grill*** and ***maze***

10-13 Grosvenor Square

London

W1K 6JP

[www.gordonramsay.com/mazegrill](http://www.gordonramsay.com/mazegrill)

***maze Grill*** reservations: 020 7495 2211

***maze*** reservations: 020 7107 0000

***maze, The Cookbook*** Published by Quadrille Publishing Ltd

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Page extent: 256pp

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Illustrations: 100 specially commissioned colour photographs by Ditte Isager

**For further press information:**

Please contact Anna Dickinson or Laura Brunt at Sauce Communications on 0208 600 3600 or E-mail: [anna@saucecommunications.com](mailto:anna@saucecommunications.com)



***maze Grill* Fact Sheet**

**Address:** 10-13 Grosvenor Square, London W1K 6JP

**Telephone number:** 020 7495 2211

**Fax number:** 020 7592 1603

**E-mail:** [mazegrill@gordonramsay.com](mailto:mazegrill@gordonramsay.com)

**Website:** [www.gordonramsay.com/mazegrill](http://www.gordonramsay.com/mazegrill)

**Owner:** Gordon Ramsay Holdings Ltd

**Executive Chef:** Jason Atherton

**Restaurant Manager:** Danny Kaljee

**Opening:** 11<sup>th</sup> April 2008

**Interior Designer:** United Designers

**Restaurant Capacity:** Grill Dining Room: 64 seated  
Open Grill/Kitchen: 12 seated

**Disabled access:** Yes - via lift from hotel lobby

**Opening Hours:**

**Breakfast**  
Mon – Sun 6.45-10.30am

**Lunch**  
Mon-Fri: 12noon – 2.30pm  
Sat-Sun: 12noon – 4pm

**Dinner**  
Mon-Sun: 6.00pm- 10.00pm

**Average Spend:** Lunch: £24  
Dinner: £36

**PR consultants:** Sauce Communications  
Studio 1B  
Woodstock Grove  
36 Woodstock Grove  
London W12 8LE

**Contact:** Anna Dickinson  
0208 600 3600  
[anna@saucecommunications.com](mailto:anna@saucecommunications.com)

