Doors Opened on New Soho Chinatown Restaurant

Tuesday 30 June, 2015

Soho has welcomed the arrival of a new Chinese restaurant, headed by hospitality entrepreneur Patrick Cheung.

Already open to the public since **Tuesday 16th June**, **Orient London** places emphasis on authentic Cantonese, Szechuan and dishes from the northern regions of China.

It specialises in seafood and dim sum (made fresh in-house daily) and focuses on authentic, honestly-priced Chinese food which appeals to both the local Chinese and business communities, and to the large numbers of tourists who visit that area of the Capital.

The building – located at 15 Wardour Street in London's Soho – has been completely refurbished, to reveal four floors of bespoke design features.

Already the driving force behind three other successful restaurants, Cheung co-owns the new venue with a small group of investment partners.

He said: "Our vision was to create an elegant yet informal and authentic Chinese restaurant right in the heart of Chinatown, to directly appeal to tourists as well as the discerning tastes of food-lovers and the Chinese community.

"We have spent a considerable amount of time exploring and comparing the local food offering, and how the menu and contemporary décor of this restaurant should differentiate from others. We want diners to be as surprised and delighted by the relaxed ambiance and stylish surroundings as the quality of the food."

Situated in a venue previously well known as a Chinese food restaurant, Cheung is determined to ensure those original customers will feel just as at home and impressed with what Orient London has to offer.

"Without question, Orient London has a broad appeal and is a restaurant that people will want to visit time and again," he added.

Orient London has a number of additional features, including private dining rooms for up to 12 people, ideal for corporate entertaining or larger groups. Private diners enjoy their own karaoke facilities.

ENDS

NOTES TO EDITORS

Review opportunities are welcomed by all members of the food and London tourism press. To arrange reviews, or to organise interviews, please contact **helen@affinitypr.co.uk** **Tel +44 (0)7974 502847**

The official first service at Orient London took place on Tuesday 16th June.

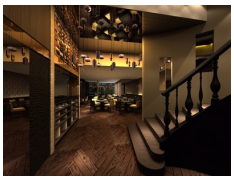
Patrick Cheung is the Executive Chef behind Aqua Eight Fusion Restaurant and Bar www.aquaeight.com in Ipswich, Suffolk (which came runner up in The Observer Food and Drink Monthly Awards in 2011 for "Best Place to Eat" and "Best Place to Drink" categories, and which was Archant Suffolk's "Restaurant of the Year" in its year of opening). Aqua Eight also won the Luxury Lifestyle "UK Restaurant of the Year" award in 2014.

Patrick also co-owns and designed the menus/concept for the Mizu Noodle Bars businesses in Suffolk and Essexwww.mizunoodlebar.co.uk

Orient London website is at www.orientlondon.com.

Picture files attached show our artists' impression of the interior décor and layout of Orient London.

Media:





Related Sectors:

Entertainment & Arts :: Food & Drink ::

Scan Me:

Company Contact:

_

Pressat Wire

E. support[@]pressat.co.uk

View Online

Additional Assets:

Newsroom: Visit our Newsroom for all the latest stories:
https://www.wire.pressat.co.uk