**The Ritz Restaurant Launches New Menu to Mark 120 Years of Iconic Hospitality**

*A Celebration of Time-Honoured Cuisine, Refined and Elevated for the Discerning Contemporary Palette*

January 2027: Renowned for its two-Michelin-starred and Arts de la Table cuisine, The Ritz Restaurant has introduced a new menu in celebration of 120 years of historic gastronomy at The Ritz.

Curated and delivered by Executive Chef John Williams MBE, Head Chef Deepak Mallya and Head Pastry Chef Lewis Wilson, alongside a kitchen brigade of more than 60 chefs, the menu pays tribute to the traditional dishes that have been served at The Ritz throughout history. Steeped in classical techniques, with an emphasis on provenance and quality, The Ritz 120 Menu also demonstrates how many of the hotel's signature dishes have evolved over time to appeal to the modern-day diner.

Executive Chef John Williams MBE says: "This menu represents a unique 120-year history of world-class gastronomy at The Ritz. While some dishes appear as they would have 120 years ago, many have evolved with the times, and represent a unique experience within the London dining scene today. Each dish is delivered and executed to a standard for which only The Ritz is renowned".

Stand out dishes include the Ballotine of Duck Liver with Hazelnut and Sauternes; Timbale of Sole 'Tout Paris'; Chestnut Fed Pigeon à la Presse with Fine Champagne; and The Ritz Signature Chocolate Hazelnut and Fudge. Each represents a bygone era over the decades, while celebrating the unchanged artistic intricacies of exceptional classical cooking, with Williams' adding that "the Langoustines have always been iconic, but we are one of the only restaurants in London serving pigeon in this style today. The famous Timbale has been served to many Kings and Queens throughout history".

The Tartlet of Dorset Crab, Crème Fraiche and Platinum Caviar is made with the largest and best quality crab you can find. Head Chef Deepak Mallya added "we use only the freshest live male cock crabs from Dorset, with the larger flakes of crab meat holding the moisture and staying juicy once cooked. This dish is elevated with a modern presentation, the use of a crisp brick pasty tart case to turn it into an elegant amuse bouche. The addition of fennel and preserved elderflower in the jelly along with the acidity of a superb quality Verjus adds a unique yet balanced flavour".

Bathed in natural light flooding through the dome glass ceiling, the world-famous restaurant is located in the stunning new Arlington Street Wing while the hotel's historic, sensitive restoration continues. With expert use of exquisite seasonal British ingredients, The Ritz Restaurant provides a fresh and evolved take on two-Michelin-starred dining and continues to deliver outstanding service, impeccable attention to detail and distinctive Arts de la Table, for which it is synonymous and celebrated. Retaining its classic appeal, The Ritz will continue to offer its timeless menu alongside the new "Ritz 120" offering.

For further information and imagery please contact ritzlondon@hunt-communications.com

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**Notes to Editors:**

The Ritz 120 Menu Includes:

Tartlet of Dorset Crab
Crème Fraiche, Platinum Caviar
~
Ballotine of Duck Liver
Hazelnut, Sauternes
~
Langoustine à la Nage
Bronze Fennel
~
Timbale of Sole
'Tout Paris'
~
Agnolotti
36-Month Parmesan and Truffle
~
Chestnut Fed Pigeon à la Presse
Fine Champagne
~
The Ritz Signature Chocolate
Hazelnut and Fudge
~
Ritz Mignardise

Opening Times:

Breakfast: Monday to Sunday: 7:30am – 10:00am

Lunch: Monday to Sunday: 12.30 pm – 2.00 pm

Dinner: Monday to Sunday: 6.30 pm – 9.00 pm

The Ritz London has a dress code in different areas of the hotel. Gentlemen are required to wear a jacket and tie (jeans and sportswear are not permitted for either ladies or gentlemen) for Afternoon Tea and for lunch and dinner in The Ritz Restaurant.

## ABOUT THE RITZ LONDON

The Ritz London, the iconic landmark conceived by renowned hotelier César Ritz, first opened its doors in 1906. It has deservedly taken its rightful place amongst the great hotels of the world and is the only hotel to have a Royal Warrant from His Majesty The King, for services to Banqueting and Catering. The Ritz London is a haven on Piccadilly, adjacent to Royal Green Park, Mayfair and St James's, and is world-famous for its historic elegance, impeccable service and the finest of British traditions. The hotel is home to two-Michelin-starred Ritz Restaurant, the legendary Afternoon Tea at The Ritz, The Rivoli Bar, Cigar Shop, The Secret Garden and 18th-century William Kent House. Guest bedrooms and suites are refined with exceptional and timeless elegance and are spacious and stylish. Throughout its distinguished history, the iconic hotel has been at the heart of London society and continued to play host to Royalty, aristocracy, stars of stage and screen and countless other discerning guests.

## ABOUT EXECUTIVE CHEF JOHN WILLIAMS MBE

Building upon his experience cooking at home with his mother and in classes at school, Williams began his culinary career in 1974 as a Commis Chef while studying for his City and Guilds qualification at South Shields College. John Williams worked his way up the ranks of some of London's most prestigious hotels, ultimately becoming Maître Chef des Cuisines in 1995.

In May 2024, Chef John Williams was named President of The Royal Academy of Culinary Arts, through which he tirelessly promotes the education and training of young chefs. As a highly regarded Michelin-starred chef in London, he continues to inspire the next generation of culinary talent.

Under his leadership, The Ritz Restaurant was awarded one Michelin Star in the Michelin Guide Great Britain and Ireland 2017 for the first time in the hotel's history. In 2019, The Ritz London: The Cookbook by John Williams was published. In 2025, The Ritz Restaurant was awarded Two Michelin Stars. The Ritz Restaurant was awarded the Best Restaurant in the UK 2025 at the National Restaurant Awards.

As executive chef at The Ritz, Williams oversees a kitchen brigade of more than 60 chefs. Recognised as one of the top Michelin Star chefs in the UK, he is responsible for the seasonal menus for The Ritz Restaurant and The Palm Court, renowned for their world-famous Afternoon Tea and The Rivoli Bar and Room Service. The Ritz was the first and only hotel to receive a Royal Warrant for Banqueting and Catering Services from His Royal Highness King Charles.

Williams identifies his primary objective at The Ritz as running the best hotel restaurant and the finest banqueting in Great Britain. "I have always had a great love of The Ritz and its time-honoured traditions. The forward-thinking methods and beliefs of Escoffier, the friend and collaborator of our founder César Ritz, have influenced my career significantly, and it is a pleasure and an honour to be part of culinary history at this amazing hotel."