

Sizzling Make Over - The London Grill At Cinnamon Grand Is Back

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The refurbished interior of the London Grill

The Cinnamon Grand's oldest restaurant has been given a makeover and is back and better after being elegantly refurbished keeping the old world charm, but bringing in elements of modern decor. Along with the fabulous setting, is a fantastic new line up of dishes created by Cinnamon Grand's new Executive Chef, Chaminda Liyanage, as well as the legendary menu that has made it the capital's most sought after steak house for more than 18 years.

The theatrical backdrop of the restaurant resembles a scene out of King Arthur with its atmospheric low lighting and medieval style kitchen opening into a candle lit dining room, with tables positioned for privacy and also views of the sommeliers and chefs working.

To whet one's appetite the new menu offers a choice of signature grills that include the Angus Fillet of Beef topped with Foie Gras and Truffle Hollandaise. There is also the enticing Tasmanian Salmon with Baked Oysters or Angus Fillet Mignon that can be quite addictive. All this topped by the selections of desserts like the Flamed Black Cherry Crepes and Strawberry Summer Pudding makes for a fitting finale to your meal.