

The food scene in England's capital boasts everything from savory fish to fruity refreshments

BY CAROLE DIXON

BATTERSEA POWER STATION

BEYOND PASADENA

FALL FOODIE TRIP TO LONDON

→ **ANGLOPHILES KNOW** that London is a great destination to visit at Christmastime, with a food scene on par with any European country's Michelin notoriety. But the fall is also a great time to cozy up to the capital for a culinary visit. The weather is crisp but not too cold and you can avoid the holiday rush. Here are some must reservations to book this time around.



TOZI GRAND CAFÉ

TALK OF THE TOWN

For history, architecture, art, river views, hotel, dining, and shopping all in one spot, the historic **Battersea Power Station** development should be your first stop. Take the glass elevator, **Lift 109**, which shoots you to the top of one of the iconic chimneys for 360-degree views of the city to plot your next move.

Two Frank Gehry-designed buildings on the adjacent grounds feature the best UK brand stores and restaurants from celebrity chefs such as Gordon Ramsay, along with the sprawling **Arcade Fi & Bar**, inspired by street culture from Nepal to Japan.

At the top of art'otel, you will find **JOIA** by Michelin-st-

chef Henrique Sá Pessoa which features a hearty Portuguese menu. Tapas include the La Bomba de Lisbon, Sá Pessoa's signature croquette made with potato and traditional Portuguese alheira sausage, served with tomato and sofrito sauce, or try the 30-day-aged Salamanca Black Angus forerib for a main course.

On the ground floor, **TOZI Grand Café** is a chic Italian spot for breakfast or lunch. For other dining options, take a short stroll down by the Thames River where a new crop of restaurants, wine

