

# ABSOLUTELY

OCTOBER 2012  
£3.95

## Chelsea

### WELCOME TO HOLLYWOOD

COSTUME DRAMA  
AT THE V&A

### COUNTRY FILE

JASPER CONRAN  
ESCAPES CHELSEA

### HERE'S LOOKING AT YOU

A HISTORY OF ART  
WITH WILL GOMPERTZ

### NO PLACE LIKE HOME

NINA CAMPBELL'S  
INTERIOR LIFE



ABSOLUTELY PROMOTION

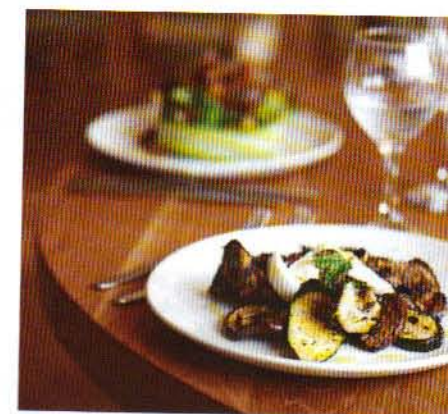
# The foodie quarter

The Chelsea Quarter Café and Riverside Quarter Kitchen are a lesson in stylish understatement, winning food and fabulous service

**T**he Brompton Quarter Café has, ever since it opened, been our standard pit stop as a prelude to whizzing around both the V&A and, of course, neighbouring Harrods.

Perhaps it's the unfailingly friendly service, or maybe the celestially decorated, white-washed space which always lifts our spirits, or maybe it's the superbly executed breakfasts and small plates (smokier and more delicious moutabel you will not find this side of Lebanon); whichever of these winning ingredients it is, we have not found a casual breakfast or lunch spot to rival it yet.

It stands to reason then that we were thrilled when the burgeoning group opened two further cafes, first with the Chelsea Quarter Café on the King's Road in October 2011, and most recently with the River Quarter Kitchen in Battersea. But as its ever-delightful founder and owners Valeria and Doron Zilkha are keen to make clear: 'We focus on keeping each site individual, and most important, reflecting the area's identity. We don't just want to copy and paste a concept, as we see it happening more and more in high streets.'



While the thematic continuity is of simplicity, refinement, clean lines and excellent food, each has its own distinct character. Chelsea's newest addition has become a mecca for A-listers and devotees of the already legendary English breakfast bun (eggs, sausages and mushroom served in an irresistible toasted bun), while over in Battersea, it's all about river views, family-friendly fun and contemporary European cuisine in a carefully crafted menu that includes pizza and pasta, with head chef Massimo Tagliaferri's speciality being braised lamb shoulder with spring onion, courgette

and brodetto sauce. As the Zilkhas say: 'We love all our locations, as London holds beauty everywhere, but being by the river is very special. Battersea foodies have embraced our place with great admiration. What drives us is growing local communities.'

*Chelsea Quarter Cafe,*  
219 Kings Road, SW3; 020 7352 3660  
[chelseaquartercafe.com](http://chelseaquartercafe.com);

*River Quarter Kitchen,*  
Molasses House, Plantation Wharf, SW11;  
020 7978 5055; [riverquarterkitchen.com](http://riverquarterkitchen.com)