

HANS'

BAR & GRILL

PRESS RELEASE

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HANS' BAR & GRILL WELCOMES NEW HEAD CHEF ROWEN BABE



With its laid-back luxe interiors, an exciting new all-day menu and a cleverly reinvented space being the hallmarks of this neighbourhood restaurant, Hans' Bar & Grill on Chelsea's Pavilion Road is delighted to announce the appointment of Rowen Babe as its new Head Chef.

Rowen is making a welcome return to his Chelsea restaurant roots. He joins Hans' Bar & Grill from The Oslo Bar & Restaurant in Hackney and has taken over the reins from Head Chef, Luke Phillips, who has rejoined the kitchen brigade at its 'Iconic' sister hotel in Hampshire, Chewton Glen.

Rowen is no stranger to the area having worked as Head Chef at The Henry Root Bistro and Wine Bar in Chelsea (2012-2015). Other London-based appointments for Rowen have included The Market Café & Les Nénettes, Hackney (2015-2017) and Eat17 Restaurant, Walthamstow (2017-2019).

Launching an inventive new all-day menu to coincide with his appointment, Rowen commented: "These are unprecedented times for the London restaurant scene and I am extremely excited to be leading the kitchen brigade at Hans' Bar & Grill. Growing up on a farm in New Zealand where we ate what we produced, I learnt to cook with my Mum, standing on a stool beside her as a small child. I really appreciate the use of fresh herbs, citrus and punchy flavours that are available all year around in northern New

Zealand and although my cuisine originally leant towards Pacific Rim/Oceanic style of cookery - including the flavours of South East Asia - I now embrace fresh fish from the South Coast, of course great British beef and try to concentrate more and more on plant-based foods in my cooking.”

Housed behind one of Pavilion Road’s charming mews facades, Hans’ Bar & Grill is a 106 seat restaurant that blends effortless elegance with a charming local feel. Whilst it is not immediately obvious that the restaurant belongs to the adjoining 5-star boutique hotel, 11 Cadogan Gardens, Hans’ Bar & Grill takes the same sense of heritage and adds a modern, fresh twist. Inside, panelled walls are painted a rich shade of green, brickwork is exposed, botanical prints blend with leather banquettes, marble-topped tables are warmed by brass accents and aged parquet flooring, while a generous wine collection behind glass walls adds a touch of glamour.

Rowen’s new all-day seasonal menu is proudly rooted in fresh British produce. Rowen selects local produce as much as possible and owing to there being so many small businesses in London, it is very easy to find local, enthusiastic suppliers who love nothing more than sharing both their food and their stories. Hans’ Bar & Grill currently combines a friendly yet luxe neighbourhood feel with a sense that anything goes - no matter the time of day. Providing cosmopolitan all-day dining, locals and hotel guests alike can stop by for breakfast from 7am, perhaps opting for a freshly-pressed smoothie or a classic eggs benedict, enjoy a relaxing brunch with friends or a quick lunch of delicious seasonal salad and a sharing plate. Further to this, guests and locals are invited to sip on one of our new ‘Quarantini’ cocktails and spend autumnal London evenings enjoying a pre-curfew dinner.

Commenting on the appointment, Ian Richardson, General Manager of 11 Cadogan Gardens, said: “We are delighted to welcome Rowen back to his culinary roots in Chelsea. He has risen to the challenges that the hospitality industry is currently facing and has produced a delicious all-day menu which certainly does not compromise on flavour, flair or ingredients, with the added variety of daily specials, sourced according to market availability. Hans’ Bar & Grill has a tremendous local fan base, that I am confident will continue to grow as more people become familiar with the very tempting offering provided by Rowen and his team.”

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BIOGRAPHY DETAILS

Head Chef of the Hans' Bar & Grill, Rowen Babe is originally from Northern New Zealand. Growing up on a small farm he learnt to cook standing on a stool watching his Mum prepare dinner from the fresh produce and ingredients that his father grew on the farm. He started his culinary career at 'Otago University' (2005-2006), and then joined 'Trippas White Catering' at Sydney International Airport, Australia (2007-2008) then moving to 'The Zest Restaurant' in Sydney (2008-2009). Rowen was appointed Head Chef of 'The Manor Hotel', Kigali, Rwanda before moving to the UK in 2009 to take up his appointment at Head Chef at 'The Avon Gorge Hotel' in Bristol (2009-2012). A move to London saw Rowen settle at the then popular 'The Henry Root Bistro and Wine Bar' in the heart of Chelsea (2012-2015). He was then appointed at Executive Chef at 'The Market Café & Les Nenettes', Hackney (2015-2017) before become Head Chef of 'Eat17 Restaurant' Walthamstow and latterly he was the Executive Chef at 'The Oslo Bar & Restaurant.'

11 CADOGAN GARDENS & HANS' BAR & GRILL

Whilst accessed from Pavilion Road, Hans' Bar & Grill is part of 11 Cadogan Gardens Hotel, built by Lord Chelsea in the late 19th century and originally comprising of four separate Victorian town houses, 11 Cadogan Gardens is an unforgettable boutique hotel in the heart of Chelsea. Re-launched by Iconic Luxury Hotels in 2016, following extensive renovation, the property includes 56 boutique guest rooms, including 25 suites which have been designed to be as memorable as they are luxurious. The hotel is also home to an elegant Drawing Room, Library, Chelsea Bar, private meeting rooms including The Curio and the opulent Mirror Room. The crowning glory of this remarkable hotel is its restaurant, the Hans' Bar & Grill, which links the hotel with the artisanal shops of Chelsea's Pavilion Road and provides an oasis of calm, in a botanically infused space paired with a touch of minimalism. Hans' Bar & Grill is now curated by Head Chef Rowen Babe, the eatery's menu is rooted in seasonal British produce. 11 Cadogan Gardens joined the Relais & Chateaux family as the association's only London property in 2019.

11 Cadogan Gardens is adorned with a traditional Victorian façade and a belief in tradition, heritage and intrigue. Its desirable location and close proximity to London's most aspirational shopping district, home to the world's top brands and fashion powerhouses, such as Prada, Chanel, Tiffany's and Hermes, as well as Harvey Nichols and Harrods makes the hotel an unmistakably unique property, and one not to be missed.

11 Cadogan Gardens is a member of Iconic Luxury Hotels, a collection of England's finest iconic hotels, which also includes Chewton Glen in the New Forest, Cliveden House in Berkshire, The Lygon Arms in the Cotswolds and shortly to open in the heart of Mayfair, The Mayfair Townhouse. Each property has its own character but they share a common commitment to delivering outstanding experiences.