

Sea and Earth. Specialties include Norwegian red king crab with sweet ginger, and less traditional seafood dishes such as Brittany blue lobster and veal sweetbread with spiced honey and saffron carrot compote. Where: 101 Knightsbridge, London, SW1X

What's New at So Restaurant

British designer Russell Sage has given sushi restaurant **So** a new ultra-luxurious look. Enjoy superb sushi (make sure you try the grilled black cod in miso) and sakes and wines courtesy of newly appointed sommelier, Yasuhiro Komatsu. If you're a big sake fan, check out So's new tasting menu. Five different sakes are carefully paired with So dishes.

Where: 3 – 4 Warwick Street, London W1B

