



LOOK
BOOK

LONDON


steelite
INTERNATIONAL

2018
SUMMER

LOOK BOOK

LONDON

INTRODUCTION

British food was once considered Europe's poor culinary relation, but over the past five years the capital's restaurant scene has matured considerably.

London is now one of the most exciting and diverse restaurant capitals in the world. From the classics to the latest game-changers, there is something to satisfy all tastes and desires in the city.

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Cover: • Scape Coupe Plate
Right: • Scape Glass Platter





Veysel Yavuz - Owner

Deliciously authentic and fabulously fresh Turkish dining in London. Gökyüzü is a family owned restaurant which has almost 20 years' experience of recreating mouth-watering dishes that were first tasted in their grandparents' kitchen in the Mediterranean region of Turkey.

Gökyüzü features succulent kebabs, an array of meat dishes, freshly caught seafood, Turkish pizzas and authentic appetisers. All ingredients are carefully sourced and deliciously prepared to their exacting standards.

Visit them online: www.gokyuzurestaurant.co.uk





1



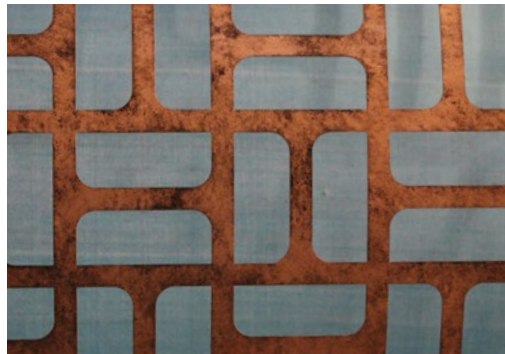
3



4



2



5

- 1 • Brown Dapple Coupe Plate • Craft Liquorice Coupe Plate
- 2 • Craft Blue Low Cup & Saucer
- 3 • Koto Coupe Bowl • Craft Porcini Coupe Bowl
- 4 • Koto Square
- 5 • Brown Dapple Coupe Plate



1



3



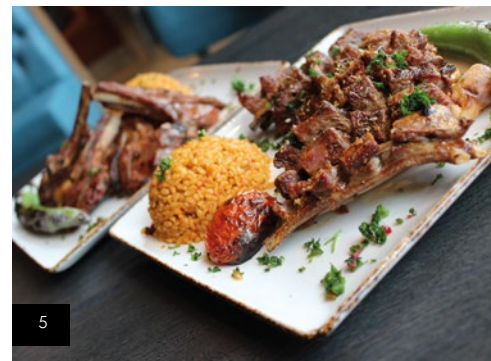
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4

"Working with Steelite has been a great experience. I really like the vast options to choose from and the products fit well with our cuisine. I would definitely recommend Steelite."

Veysel Yavuz
Owner



5

- 1 • Koto Rectangle
- 2 • Brown Dapple Essence Bowl • Brown Dapple Coupe Plate
- 3 • Ink Crackle Grey Coupe Plate
- 4 • Ink Crackle Black Coupe Bowl
- 5 • Brown Dapple Square

Darjeeling Express



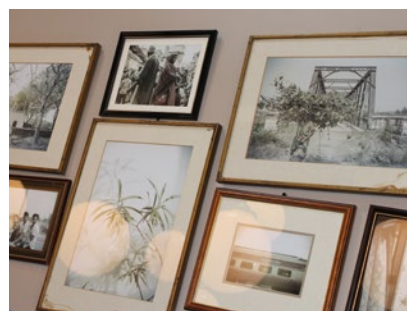
Asma Khan - Founder

Darjeeling Express started as a dinner for 12 guests at home, serving Indian food lovingly cooked from family recipes that go back generations. The food is a true homage to their founder Asma's royal Mughlai ancestry and the busy streets of Calcutta, where she grew up. Food here is served the way Indian food is meant to be eaten - platters of dishes boasting texture and flavours which complement each other, encouraging you to gather and share in the style of the traditional 'daawat' (feast).

An all-women team of housewives run the kitchen at Darjeeling Express, and have been doing so from day one. What you will taste is home-style food, cooked with passion and the aim to nourish your body and soul.



1



Visit them online: www.darjeeling-express.com

- 1 • Craft White Taster Dip • Bespoke Craft Terracotta
- Bespoke Brown Dapple
- 2 • Bespoke Brown Dapple



2



1



2



3

- 1 • Bespoke Taster Tray
- 2 • Bespoke Brown Dapple
- 3 • Bespoke Brown Dapple



1

"I wanted the plates to be a frame for my food - the brown dappled edge was exactly what I wanted and Steelite kindly made a range bespoke for me - and added the logo too. One of our starter dishes - the chilli garlic prawns is heavily instagrammed - the bespoke Steelite plate the perfect background! So happy I spent time and resources on my tableware - every time I walk into my restaurant and see the tables set up for service my heart smiles - I am still so in love with the plates one year since we opened."

Asma Khan
Founder

- 1 • Bespoke Brown Dapple
- 2 • Bespoke Brown Dapple
- 3 • Bespoke Taster Tray • Bespoke Craft Terracotta
• Bespoke Brown Dapple



2



3



COUNTY HALL



GILLRAY'S
STEAKHOUSE & BAR



Jamie Welch - Executive Chef

Tucked along the banks of the River Thames, just moments from Westminster Bridge and the South Bank, London Marriott Hotel County Hall sets the stage for a truly unforgettable visit.

Gillray's Steakhouse & Bar serves the best Aberdeen Angus steaks on London's Southbank, using ingredients locally sourced from English farms. Their bar is famous for its extensive selection of 100+ gins. It is open late and serves classic and contemporary cocktails and a wide selection of beers, wines, and spirits.

The Library offers a quintessentially British afternoon tea experience. Served in the spectacular Library Lounge, a choice of several varieties of tea, finely cut sandwiches, freshly baked scones and delicate homemade cakes make for an unforgettable afternoon.

Visit them online: www.marriott.com





1



3



2



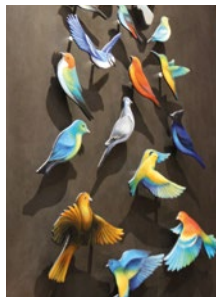
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- 1 • Studio Glaze Vanilla Coupe Plate
- 2 • Studio Glaze Ocean Coupe Plate
- 3 • Studio Glaze Ocean Coupe Plate
- 4 • Bespoke Craft Liquorice Presentation Pan



"I fell in love with the Royal Crown Derby range as soon as I saw them as they fitted in well with the surroundings of the hotel. It's really impressive that the plates used in the pictures are 18 months old and still look brand new".

Jamie Welch
Executive Chef

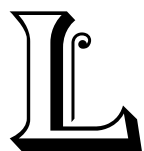


- 1 • Studio Glaze Midnight Nouveau Bowl
- 2 • Bespoke Royal Crown Derby
- 3 • Bespoke Royal Crown Derby • HEPP Neutral Stand





PARK LANE



Craig Burrows - Executive Chef

Housed within London Marriott Hotel Park Lane on a late Edwardian mansion block, overlooking Hyde Park and the Marble Arch, Lanes of London draws on the character of existing design to give the restaurant and bar a classic London feel.

Open for breakfast, lunch and dinner, their menu features seasonal British cuisine, afternoon tea and late night cocktails. Revel in the Mayfair restaurant; as only the finest ingredients, attentive service and an irreverent sense of British humour join forces to create a relaxed atmosphere ideal for indulgence.



Visit them online: www.marriott.com



1 • Ceres Smoked Glass Bowl • Scape Bowl, Scape Coupe Plate



1



3

"Lanes of London is very proud to be associated with and use Steelite products which are manufactured in the UK. When you have a beautifully designed plate, presenting a dish becomes a lot easier. I look forward to using Steelite for years to come".

Craig Burrows
Executive Chef



2

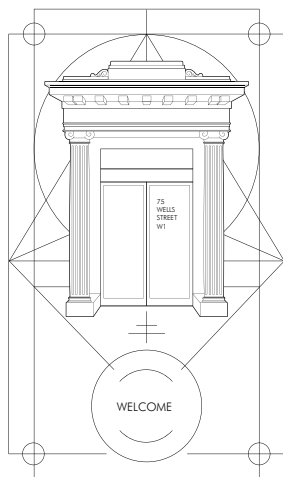


4

- 1 • Venus Glass Plate
- 2 • Scape Bowl
- 3 • Wabi Sabi Lichen Bowl
- 4 • Ceres Smoked Glass Bowl



- 1 • Scape Bowl
- 2 • Ceres Smoked Glass Bowl
- 3 • Scape Coupe Plate



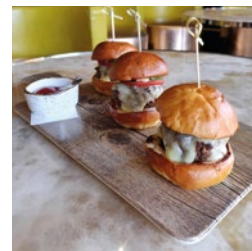
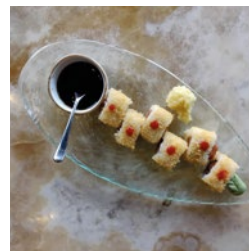
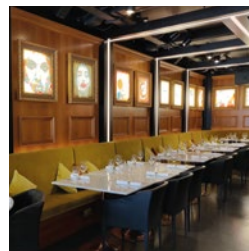
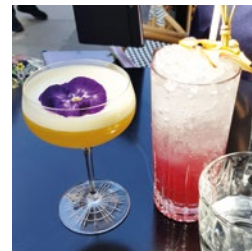
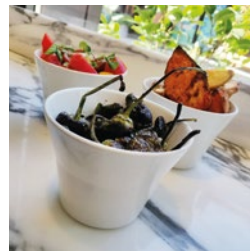
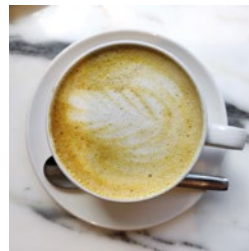
LONDON SHOWROOM

Please join us in our flagship showroom and let us 'feed your imagination' to curate your personal hospitality needs. We are delighted to present new tableware concepts from street food inspired service to stylish dining experiences.

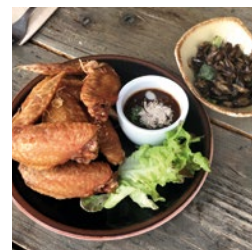
FEATURING:

- New products
- Presentation ideas
- Partner brands
- Private meeting spaces





Quick Pix London at a glance

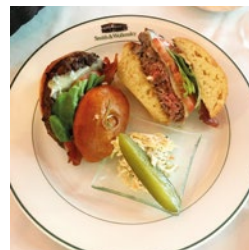
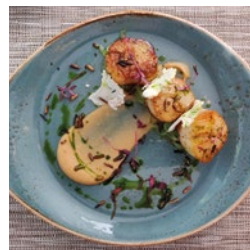
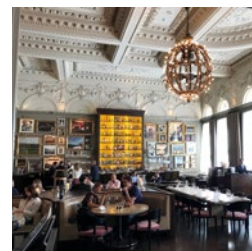


CALL TODAY

To make an appointment and we will help you create your hospitality story.

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LISTED BY ROW, LEFT TO RIGHT

1st Row: Wulf & Lamb - LiV Cups, Saucers & Bowls / Chotto Matte - Spiegelau Perfect Serve Glasses

2nd Row: Caramel - Minners Nick & Nora Glasses, Scape Glass, Craft & Driftwood Serving Board

3rd Row: Lao Cafe - Koto Coupe Plate & Terramesa Scoop Bowl

4th Row: Drake's Tabanco - Craft Plate / Zima - Brown Dapple & Craft / London Edition - Spiegelau Perfect Serve Glasses

5th Row: Harrods Champagne Bar - Crucial Detail / Island Grill - Craft / Smith & Wollensky - Bespoke / BRGR - Craft



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