



# BELMOND

## **BELMOND APPOINTS ADAM HANDLING AS EXECUTIVE CHEF AT BELMOND CADOGAN HOTEL**



**23 May 2018, London** - Belmond announces Adam Handling as Executive Chef at Belmond Cadogan Hotel, its new flagship London property opening winter 2018. Tipped by Caterer magazine as one of the '30 under 30 to watch' Handling brings his energetic passion for traditional British cuisine with a modern twist and places sustainability and zero waste at the core of his philosophy.

"Adam is an exciting and innovative talent who has made his mark on the London dining scene. Says Klaus Kabelitz, General Manager, Belmond Cadogan Hotel.

At Belmond, we are delighted to support up-and-coming talent and Adam's culinary skill, combined with his incredible passion for curating the ultimate fine-dining experience makes him the perfect partner for our first London hotel restaurant" Kabelitz added.

### **CULINARY ARTIST**

As Executive Chef, Handling will oversee all food and beverage operations at Belmond Cadogan Hotel, including the main restaurant featuring an open kitchen - a window onto the chef's theatre - where the artful dishes receive their final touches.



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The Bar and Terrace, accessed directly from Pont Street is set to become a local favourite, featuring drinks and lighter bites curated by Adam and his team, as well as the Tea Lounge that will serve Adam's specially crafted tea service. Handling is known for having a keen interest in art and music that will also inform part of the restaurant design and tasting experience.

Says Adam Handling: "I'm so excited to be partnering with Belmond Cadogan Hotel to bring an outstanding selection of dining options for visitors and guests of the hotel. Belmond has an incredible worldwide reputation and the building itself has an amazing history - I'm really looking forward to bringing the hotel into a new, modern chapter and putting my stamp on the menus. Being part of this launch is one of the highlights of my career."

## **CHEF OF DISTINCTION**

Scottish born Handling began his career at Gleneagles as their first ever trainee; since then he has fast been recognised as one of the rising stars of the culinary scene for his exceptional cuisine that marries daring flavours with out-of-the ordinary culinary techniques creating balanced, harmonious dishes that are completely unique and designed to leave an impression.

Adam opened his first independent restaurant, The Frog E1, in Shoreditch in June 2016, and his flagship restaurant, Frog by Adam Handling, in Covent Garden in September 2017. Adam will continue to operate the Adam Handling restaurant group alongside the hotel with his team. As well as being nominated Scottish Chef of the Year in 2015, Adam's restaurants have won Best Restaurant of the Year in the Food & Travel Reader Awards 2017 and Best Fine Dining Restaurant in the Foodism100 Awards 2018.



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## **A NEW HOME IN CHELSEA**

Adam brings his distinctive personality and cuisine to Belmond's first London hotel and restaurant, located in the heart of one of the world's most famous luxury shopping destinations, Sloane Street. He shares the company's ethos for creating exceptionally modern dining experiences, honouring tradition and provenance and ensuring sustainability is at the core of the restaurant.

Hugh Seaborn, Chief Executive of Cadogan, comments "We are very excited about Adam joining the neighbourhood. As long-term stewards of Chelsea, our focus is on creating vibrancy through a careful balance of top international flagships, best-in-their-field independent artisans and an inspiring mix of places to eat and drink. Adam brings a fresh new dining experience to Sloane Street and I'm certain will be very popular with both locals and guests alike."

## **CITY RETREAT**

Belmond Cadogan Hotel sits on the border of chic Chelsea and glamorous Knightsbridge and with just 54 rooms, the hotel is an intimate 'home' in the heart of the city. Guests will have access to a private garden offering a tranquil escape in spring and summer and during the cooler months, the welcoming draw of the fireplaces provide a warming retreat. Rich in history, Belmond Cadogan Hotel is part of the cultural heritage of Chelsea with scandalous stories from Oscar Wilde to the pioneering explorer and scientist, Sir Hans Sloane. Design details will celebrate the hotel's heritage whilst offering a guests a front row seat to contemporary London society.

### **For imagery and more information please contact:**

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## **About Belmond Ltd.**

Belmond Ltd. is a global collection of exceptional hotel and luxury travel adventures in some of the world's most inspiring and enriching destinations. Established more than 40 years ago with the acquisition of Belmond Hotel Cipriani in Venice, the Company owns and operates 47 unique and distinctive hotel, rail and river cruise experiences in many of the world's most celebrated destinations. From city landmarks to intimate resorts, the collection includes Belmond Grand Hotel Europe, St. Petersburg; Belmond Copacabana Palace, Rio de Janeiro; Belmond Maroma Resort & Spa, Riviera Maya; and Belmond El Encanto, Santa Barbara. Belmond also encompasses safaris, seven luxury tourist trains including the Venice Simplon-Orient-Express, two river cruises and '21', one of New York's most storied restaurants. [belmond.com](http://belmond.com)

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## **About Chef Adam Handling**

Adam Handling's beautifully presented modern British dishes start with careful sourcing of top quality, seasonal ingredients, skilfully prepared to deliver real depth of flavour and harmony. Adam currently operates two restaurants, a bar and a café.

**The Frog E1** opened in Shoreditch in June 2016 and won 'Best Restaurant of the Year' in the 2017 Food & Travel Reader Awards, and has been awarded 3 AA rosettes and a Michelin Bib Gourmand.

**Frog by Adam Handling** in Covent Garden opened in September 2017 and is Adam Handling's flagship restaurant site. The restaurant has already been heralded as a "smash hit" by the London Evening Standard and one of the "best restaurants in London right now" by Condé Nast Traveller.

**Eve** is Adam's first stand-alone bar, and is located underneath Frog by Adam Handling in Covent Garden.  
restaurants.

**Bean and Wheat** is Adam's zero-waste café near Liverpool Street, on Artillery Lane which uses byproducts from his The Frog E1 and Frog by Adam Handling.

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## **About Cadogan**

Owners of The Cadogan Hotel, Cadogan is a family business, property manager, investor and developer - with a 300-year history that informs its modern and dynamic estate management approach today. As proud custodians of Chelsea, our long-term stewardship aims to safeguard the area's vitality and ensure that it remains one of the capital's most thriving and fashionable districts.

The Estate's 93 acres span a vibrant neighbourhood renowned for its unique mix of cultural attractions, stunning homes, international flagship stores, independent boutiques and lively cafes, bars and restaurants. In total, Cadogan comprises approximately 300 shops, 3,000 flats, 200 houses, 3 hotels, a concert hall, 500,000 sq ft of office space and gardens covering 15 acres.

[www.cadogan.co.uk](http://www.cadogan.co.uk)