

ORMER MAYFAIR BY SOFIAN AWARDED FIRST MICHELIN STAR

IN THE MICHELIN GUIDE GREAT BRITAIN & IRELAND 2024



Ormer Mayfair by Sofian - the fine dining restaurant located within luxury boutique hotel <u>Flemings Mayfair</u> - has been awarded its first Michelin star in the 2024 Great Britain & Ireland Guide. The star was announced at the Michelin Guide Ceremony Great Britain & Ireland Guide 2024 in Manchester on 5th February.

Michelin commended Ormer Mayfair by Sofian for its "carefully constructed dishes using classic combinations, that are lifted to a new level by hints of originality" as well as for its "understated elegance and charming, unstuffy service." The restaurant, with 31-year-old Executive Chef Sofian Msetfi at the helm, is just one of 18 new one-star restaurants – 11 of them in London.

Sofian Msetfi comments: "Michelin is the leading global status system for fine dining and it's an incredible honour to receive this star. Since joining in 2021, we have strived to create the very best dishes for guests using seasonal British produce, including ingredients from our kitchen garden in Essex. I couldn't be prouder - a Michelin star is a dream come true and I'd like to thank my team for their hard work and dedication."

Henrik Muehle, Managing Director of Flemings Mayfair, comments: "This is a great achievement for the restaurant and is a testament to the hard work, creativity and commitment of Sofian and his talented brigade. It's been brilliant to watch the restaurant grow since Sofian took over in 2021 and I'd like to thank everyone that has been on the Ormer Mayfair journey with us so far."

Since being appointed Executive Chef in 2021, Sofian welcomed a tasting menu only approach at the Mayfair restaurant, championing refined and elegant dining. His menus reflect his Michelin-starred training (Adare Manor, The Hand and Flowers, Midsummer House), devotion to his craft, passion for British ingredients and uncompromising standards with a five-course tasting menu (£79pp) and seven-course tasting menu (£115pp).

Ormer Mayfair by Sofian has previously been awarded four AA Rosettes, featured in the Michelin Guide 2022 and 2023, been voted as one of the top five restaurants in London by the Hardens Restaurant Guide and is consistently rated as one of the top ten restaurants in London for fine dining on TripAdvisor.

The restaurant has been a hit with diners since it opened with an elegant dining room, impeccable service and impressive wine list - now formally commended with the new Michelin star.

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Notes to Editors

- Ormer Mayfair is open Tuesday Saturday from 7am 11am for breakfast and 6pm 9pm for dinner
- Meat, pescatarian, vegetarian and vegan tasting menus available. 48 hours noticed need for the vegan menu upon booking

About Flemings Mayfair

One of the oldest family-owned hotels in London, Flemings Mayfair opened in 1851 and was originally converted from 13 Georgian townhouses. Part of Small Luxury Hotels of the World, the award-winning hotel offers unrivalled luxury accommodation in one of London's most prestigious neighbourhoods, moments from Green Park and a short walk from Buckingham Palace. Ormer Mayfair by Sofian is the hotel's fine dining restaurant serving seasonal British produce with Executive Chef Sofian Msetfi at the helm.

About Sofian Msetfi

Sofian is the Executive Chef of Ormer Mayfair at Flemings Mayfair, a privately owned boutique hotel in London, part of Small Luxury Hotels of the World. He brings over 15 years' experience to the restaurant from some of the finest Michelin-starred kitchens in the country including Adare Manor, The Hand & Flowers and Midsummer House, working under the mentorship of renowned chefs including Tom Kerridge, Daniel Clifford and Paul Heathcote. Sofian has completely redesigned the food offering at Ormer Mayfair, creating a tasting menu only approach championing refined, elegant dining. Under Sofian's leadership, the restaurant was awarded an impressive Four AA rosettes in September 2022 and a Michelin Star in February 2024.