

Oblix Brunch Review: What We Thought

Reviews



New? The new brunch launched in August of this year.

Where? 32nd Floor, The Shard, 31 St Thomas Street, London Bridge, SE1 9RY, www.oblixrestaurant.com

On the menu: Divided into self-service and main courses, the brunch menu takes its inspiration from the vast array of ingredients used in Oblix's kitchen. Rather than the conventional three courses, starters come from the deli counter, an unlimited smorgasbords of bites like sausage rolls, truffled devilled eggs, salads, cheeses, cuts of meats and fish. Main courses are then served at the table and include brunch classics such as eggs benedict as well as heartier dishes including a burger and grilled rib-eye with fried hen's egg and hash browns. Puddings take the same format as starters, bite-sized and unlimited; you'll find sweet potato pie, almond frangipanes and passion fruit choux. It's ideal if you can't decide what to have or, like us, are just rather greedy.



First Impressions: Brunch is always going to be popular, factor in the setting – 32nd floor of The Shard – and you're on to a winner. When we arrived it was already busy, and although the dulcet tones of a jazz band played to diners, there was still a buzz about the place.

The Look: It would be easy for Oblix to leave everything up to the views, it is of course one of the main factors that draws diners to the restaurants in The Shard. Yes you go for the food, but you go for the novelty of eating in The Shard and the chance to dine next to the dizzying glass walls. With this in mind, Oblix could have just left the views to do the talking and in a sense they have in the main space. The brunch is served in the lounge opposed to the restaurant it's stylish but minimal, a curved sweeping bar and large deli counter take up one side and then the outer edges of the room are given to low seats, sofas and a mix of tables. The drama comes from the passageway that you walk down when you first arrive, dark but with small pools of light leading the way and then you reach the room and are hit by the incredible views – something I'll never tire of.



What We Ate: It's hard not to overdo it on the starters, given that it is unlimited. Highlights for us though included the sausage roll, the Asian salad, the new potatoes steeped in pesto and the slices of charcuterie. We followed this with the salmon and haddock fish cake which, although good, seemed to be less fish and more potato. That said it was topped with a gloriously golden poached egg. A rib-eye steak was perfectly cooked with crispy hash browns which had just the right amount of crunch. Puddings again are limitless, if you have space make sure you choose the squidgy, flourless chocolate cake, the autumnal sweet potato pie and the mini baked vanilla cheesecake – a bite sized hit of sweetness.



What We Drank: The brunch comes with Champagne, so naturally we stuck to this and then rounded off the meal with fresh mint teas.

Go With: Friends from outside of London, they'll be impressed by the views of London that stretch out as far as the eye can see.

Final Word: Given its setting, there were a lot of celebrations taking place and at £62 a head it isn't a brunch that you're going to make your regular, so I'd save this one for a special occasion or when you've just been paid.