

Oblix

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While some diners will come for the views, with the talented Marcus Eaves in the kitchen, the food at skyscraping restaurant Oblix will be the reason they return.

Sitting on the thirty-second floor of The Shard, Oblix can boast one of London's very best views. Even when it's overcast, London is impossibly beautiful when you see it through the plate glass that surrounds restaurant – a grayscale city of nearly nine million people that stretches far beyond the horizon.

As you'd expect for a restaurant sitting near the top of a very expensive new skyscraper, the decor is sleek and sophisticated, and the menu matches that with a degree of luxury that you won't find in many other London restaurants. Lobster, king crab, caviar and suckling pig all make an appearance here, alongside a hefty array of steaks and chops that come straight from Oblix's very own Jospser oven. Even the vegetarian options – orecchiette pasta with morels and spring truffle, for example – don't exactly skimp on the opulence.

The wine offering is similarly impressive, but don't expect your traditional wine service. Oblix has a sommelier station – the first of its kind in the country – where guests can try different wines and discuss pairings with the sommelier team, before choosing wines for the meal.

If you fancy the trip up but you've already eaten, there's always the cocktail lounge – equally as big as the restaurant, and sporting a substantial list of drinks for you to enjoy in front of that gorgeous view.

Three things you should know

- 1 Oblix holds wine tastings and master classes in the early evening, before dinner service.
- 2 Parties of twelve can book the Library Table – Oblix's chef's table – and delve into some of founding chef Rainer Becker's favourite books whilst they enjoy a tasting menu from executive chef Marcus Eaves.
- 3 Oblix has a dress code – smart trainers and jeans are allowed, but no sportswear, baseball caps or flip flops.

