

## docklands

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docklands

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## British

## BOISDALE OF CANARY WHARF ★

**Cabot Place West E14 4QT ☎ 020 3641 8315**  
**Price £45 Wine £17.50 Champagne £55 P.Room 12,25,40**  
 Mon-Fri 11am-12M Sat 6-11.30pm Sun 11am-6pm

Cigars, stags' heads and tons of tartan – Boisdale's owner Randal Macdonald has transplanted the Highland gentlemen's club trappings of his original Belgravia restaurant to Canary Wharf, where they sit comfortably alongside suits and Champagne flutes. Prices in the restaurant are a little on the steep side, though there's a very affordable express lunch menu (served in 10 minutes or your money back) and a choice of juicy Scottish burgers in the first-floor crustacean bar and grill. And ingredients are clearly of the highest quality, from butter-soft fillet steak to plump, firm asparagus and



BOISDALE OF CANARY WHARF

perfectly spiced potted shrimps. Live jazz helps to foster a 'fabulous atmosphere', as do the attentions of the friendly, helpful waiters. The wine list focuses on France, but the golden glow of the whisky bar tempts exploration, and staff will happily match you a wee dram from the impressive line-up of more than 1,000 bottles. The cigar terrace is well worth a look, too.

## also consider

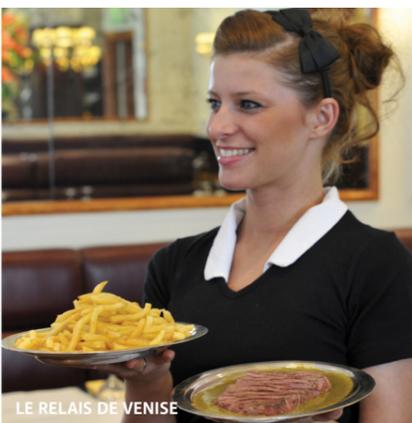
**DAVY'S AT CANARY WHARF** 31-35 Fisherman's Walk  
 E14 4DH ☎ 020 7363 6633

## French

## LE RELAIS DE VENISE

**18-20 Mackenzie Walk, Canary Wharf E14 4PH**  
 ☎ 020 3475 3331  
**Price £39 Wine £15.95 Champagne £37.50**  
 Mon-Sun 11.30am-2.30pm (Sat-Sun 12.30-3.30pm) 6-10.30pm

The latest branch of steak-frites mini-chain Le Relais de Venise sticks to its winning formula, so expect jolly murals, colourful tablecloths and a no-choice menu (you simply decide how you want your meat cooked). If you've eaten at the Marylebone or City branches, you will know the score: a small plate of (very) mustardy salad with walnuts, followed by plentiful slices of British-sourced steak covered in a secret 'special' sauce, accompanied by a mountain of frites will set you back £21 – although the très chic waitresses are on hand to deliver seconds once you've finished your first plateful. Veggies may have to content themselves with 'cheese and chips', but the compact Bordeaux-leaning wine list does its job, and desserts are a safe mix of French patisserie and ice creams. No bookings, so be prepared for queues at peak times.



LE RELAIS DE VENISE

## Modern European

## PLATEAU ★

**4th Floor, Canada Place E14 5ER ☎ 020 3589 2139**  
**Price £56 Wine £19 Champagne £49 P. Room 16,25,30**  
 Mon-Fri 12N-3pm Mon-Sat 6-10.30pm

There's an air of chic metropolitan modernity to Plateau's lofty, glassed-encased gallery surrounded by twinkling skyscrapers. Swanky Eero Saarinen 'tulip' tables and chairs, Arco floor lamps and elegant David Mellor silver cutlery lend their design magic, while smooth, assured service makes you feel you're in safe hands. The well-settled kitchen also inspires confidence as it sends out contemporary European food cooked with an appreciation for quality British produce. An earthy parsley risotto with garlicky sautéed snails might be followed by rich, honey-spiced Goosnargh duck balanced by bitter braised endive or plancha-cooked sea bass with spring peas, broad beans and lettuce etuvée, while a £25 menu du jour and more extravagant 'gourmand' deal cater for everyday enjoyment and more indulgent tastes respectively. Wines are taken seriously, but the lengthy list is accessible, whatever your preference or budget.

## WAPPING FOOD

**Wapping Hydraulic Power Station, Wapping Wall E1W 3SG ☎ 020 7680 2080**  
**Price £43 Wine £19 Champagne £35**  
 Mon-Fri 12N-3.30pm 6.30-11pm Sat-Sun 10am-4pm Sat 7-11pm

The name might be straightforward, but this place gets its kicks from edgy, unorthodox thrills. Part of The Wapping Project, the restaurant occupies a former power station, complete with soaring ceilings, candles and a gallery housing



WAPPING FOOD

uncompromising exhibitions and arty installations – not to mention a bookshop. Diners sit next to hulking hydraulic machinery and choose from a menu that stays with the unconventional programme. Daily offerings roam around Europe for the likes of baked figs with pancetta, Gorgonzola and walnut vinaigrette, sobrasada-stuffed partridge with butternut squash or char-grilled mackerel with artichokes, olives and salsa verde. After that, consider buttermilk and lavender pannacotta, chocolate fondue or Italian cheeses with Sardinian flatbread. The drinks list has also been planned with a passion, taking in keenly priced all-Aussie wines, fun cocktails and specialist teas.

## Gastropub

## THE GUN ★

**27 Coldharbour E14 9NS ☎ 020 7515 5222**  
**Price £45 Wine £16.50 Champagne £50 P. Room 16,22**  
 Mon-Sun 12N-3pm (Sat-Sun -4pm) Mon-Sun 6-10.30pm

On a curve of the Thames once home to the iron foundries of the Royal Naval Fleet, this riverside hostelry has been wetting whistles for more than 250 years. Cozy nooks, open fires and pewter tankards tip a nod to old-world charm, but this is also a smart, sophisticated gastro joint with serious culinary intentions. Billingsgate cod might be paired with a deeply flavoured chorizo, borlotti bean and confit garlic stew, while the duck egg accompanying your Norfolk asparagus



will have a perfectly runny yolk. Presentation is inventive without being fussy, staff are well informed, and the wine list is an oenophile's delight, with an impressive selection from top-notch producers. There are oysters and sausage rolls at the bar for more casual sustenance, and the sizeable terrace (with its stunning view) comes alive in summer, when Portuguese grill A Grelha fires up its coals.

## THE NARROW ★

**44 Narrow Street E14 8DP ☎ 020 3589 1687**  
**Price £39 Wine £15.25 Champagne £44.50 P.Room 18**  
 Mon-Sun 12N-10.30pm (Sun -10pm)

With the thrusting lights of Canary Wharf glittering in one direction and the Gherkin rising from the old City in the other, Gordon Ramsay's boozier scores one hell of a view. While Thames clippers whoosh past at 21st-century speed, monochrome scenes of times past decorate the walls of the companionable bar and conservatory dining room. It's not a place for airs and graces, but they believe in doing things well here: Scotch eggs come with a perfectly soft yolk and moist, herby meat, while pork belly with spring greens and hazelnuts is juicy and crispy in all the right places. After that, indulge with raspberry Eton mess or banana sticky toffee pudding. English suppliers are well represented among the liquid refreshments at The Narrow, with beers from the likes of Adnams (Suffolk) and Meantime (Greenwich), plus sparkling and dessert wines courtesy of Chapel Down in Kent.

## Italian

## AMERIGO VESPUCCI

**25 Cabot Square E14 4QA ☎ 020 7513 0288**  
**Price £41 Wine £15 Champagne £37.90**  
 Mon-Fri 12N-3pm Mon-Sat 6-11pm

The alfresco terrace at the front of this highly durable, ultra-traditional Italian is one of the nicest places to sit and appreciate the docks, as you nibble cicheti with a chilled Peroni in hand. Inside, white linen and leather set a refined if somewhat dated tone in an upscale dining room that has been serving Canary Wharf since the neighbourhood's early days. A lengthy and polished menu offers much to tempt, from antipasti of spicy Italian sausage with cherry tomatoes, balsamic vinegar and polenta through spinach tagliolini with seared scallops and crab to calf's liver sautéed with sage, brandy and white wine; the fillet steak is also reckoned to be 'unbeatable'. Italian house vino heads the global list, and there are some reasonably priced cocktails for that special treat. Staff are 'so attentive', too.

## QUADRATO

**Four Seasons Hotel London at Canary Wharf, 46 Westferry Circus E14 8RS ☎ 020 3641 5850**  
**Price £63 Wine £28 Champagne £70**  
 Mon-Sun 6.30-11.30am 12N-3pm 6-10.30pm (Sat-Sun 8am-)

Service is the star at this spacious, clean-lined dining room and enticing riverside terrace. The

**MY DOCKLANDS**

**Ed Martin**

**JOINT PROPRIETOR, THE GUN**

**Best coffee:** Café Brera in Canary Wharf does a nice espresso. There's always a buzz in there, and combined with the smooth coffee, it's the perfect pick-me-up.

**Post-work pint:** The Grapes on Narrow Street – a historic pub full of charm.

**Quick bite:** Royal China is the ideal place to pop in for quick lunchtime dim sum. The service is always very good and the food of a consistently high standard.

**Foodie shop:** You can't argue with a grocery store where you can stop for six oysters and a glass of Chablis...Waitrose it is!

**Insider's tip:** Although most Londoners have heard about Billingsgate Fish Market, not everyone knows that it is open to the public almost every day of the week. There are excellent-quality fish and shellfish at very reasonable prices.

## SPOTLIGHT ON...

## ROKA Japanese ★

4 Park Pavilion, 40 Canada Square E14 5FW ☎ 020 7636 5228

Price £70 Wine £32 Champagne £49

Mon-Fri 11.45am-3pm Sat-Sun 11.30am-4pm Mon-Sun 5.30pm-11pm (Sun -10pm)

As hot as a slab of grilled Wagyu, this swanky Japanese stunner overlooking Canada Square is one of the finest dining options on the Wharf. Everything about the place is polished, from the greeters in their cocktail dresses to the long, lithe slab of wood that forms the chef's table next to the sizzling robata grill. Enter through the bar, where giant jars of infused sochu provide visual and liquid inspiration, and cocktails are consumed amid a high-volume buzz. You can eat here, or head to the low-lit restaurant to be closer to the action at the grill. Order a spread of art-on-a-plate sashimi, nigiri and maki rolls or go for an 'inventive', extravagant Roka special from the robata grill – perhaps lamb cutlets with Korean spices or baby back ribs glazed with spiced 'master stock' and cashews, or try one of two tasting menus. Brunch (with a welcome cocktail and wine) is a rocking star turn at weekends, while saké and spice-friendly Alsatian wines are the drinks of choice on the classy list.

Everything about the place is polished, from the greeters in their cocktail dresses to the long, lithe slab of wood that forms the chef's table



waiters strike a perfect balance between well-informed professionalism and easy affability, entertaining a mixed clientele ranging from groups of suits to families visiting from the Far East. Not surprisingly, the menu offers a little something for everyone: 'Italian-style tapas' translates as starter-sized portions of sashimi-esque raw fish, mozzarella three ways, crispy fried morsels and cured meats – mix, match, munch. Homemade pasta and risottos come in two sizes, while various meats and fish are given the full Italian treatment (think slow-roast baby chicken with peperonata or grilled tuna with asparagus, olives, capers and tomato). Save room for dessert, because sweet stuff such as mousse al cioccolato with passion-fruit sorbet gets almost as many plaudits as that sterling service.

## also consider

**IL BIANCO** 2 Biscayne Avenue E14 9QT ☎ 020 7987 2998

**IL BORDELLO** 81 Wapping High Street E1W 2YN  
☎ 020 7481 9950

## International

## FIRST EDITION ★

25 Cabot Square E14 4QA ☎ 020 7513 0300

Price £45 Wine £18.95 Champagne £49.95 P.Room 6  
Mon-Fri 9am-12M

Independent and family run (both rarities on Canary Wharf), this diminutive restaurant with its river-view terrace has the look of a New England beach hut, all distressed whitewashed wood and pale blue fabrics. In fact, its owner was once a Las Vegas showgirl, while her son

pens a wine column for a local glossy, and for the past 14 years they've shared their eclectic tastes with the local populace. For business lunches, a globetrotting menu runs the gamut from well-put-together soupe de poisson and salmon sashimi to rustic rabbit biryani, Cajun chicken Caesar salad and crunchy coconut prawns with pineapple rice. But the place comes alive in the evenings, when the crowds clutch bottles of Peroni, Perrier-Jouët or chilled Marlborough Sauvignon Blanc and snack on chicken teriyaki sticks, crab samosas and breads with olives.

## also consider

**THE PARLOUR** Park Pavilion, 40 Canada Square E14 5FW

☎ 0845 468 0100

**TOMPKINS** 4 Pan Peninsula Square, E14 9HN ☎ 020 8305 3080

## North American

## GOODMAN ★

3 South Quay, Discovery Dock East E14 9RU

☎ 020 7531 0300

Price £60 Wine £22 Champagne £65 P.Room 10  
Mon-Sat 12N-10.30pm

'The only time to eat diet food is while you are waiting for the steak to cook.' This quote, from American cook Julia Child, is scrawled above the pass at this outpost of the Russian-owned steak-house group, and it sets the tone for a session of serious eating. Walk past accommodating chocolate-leather booths and monochromatic scenes of 50s' Americana to arrive at the beating heart of the action – a glass-walled dry-ageing room packed with big chunks of top-grade US and Scottish beef (from 'ladylike' 250g fillets

upwards). Select a cut and then load up from a ridiculously seductive array of sides: mash with roasted garlic, mac and cheese with truffle, carrots with maple butter and candied pecans. Service is spot-on stateside standard too, while the extensive wine list puts beefy 'Californian legends' alongside upper-echelon global tipples.

## also consider

**SMOLLENSKY'S CANARY WHARF** 1 Reuters Plaza E14 5AJ

☎ 020 7719 0101

## Spanish

## CAMINO ★

28 Westferry Circus E14 8RR ☎ 020 3589 4514

Price £46 Wine £15.50 Champagne £48

Mon-Fri 12N-3pm Sat-Sun 11am-4pm Mon-Sun 6-11pm

Step into this 'Puerto del Canario' hangout and the passion of España immediately plants a big smacker on both cheeks. Camino is Spanish for 'road', and the giant map on the wall heralds a menu that winds its way boldly through the country's regions: tapas rules, with tortilla, chorizo and ham croquetas joined by more adventurous offerings such as roast skate with golden raisins and saffron 'ajo blanco' sauce, while an imported charcoal grill lends smoky tones to free-range chicken, chunks of dry-aged steak and ibérico pork shoulder with pea purée – all gutsy offerings, competently executed. Drinking is taken seriously, too, with sherries in abundance, bottles from a long list of bodegas and jugs of sangria on offer. Patterned floor tiles, football tables and larger-than-life murals set the mood in the



GET A BIRD'S EYE VIEW OF CANARY WHARF FROM YOUR STYLISH TABLE AT PLATEAU

frequently overrun bar, while enthusiastic, 'knowledgeable' young staff are always willing to advise customers.

## IBERICA

**12 Cabot Square E14 4QQ** ☎ 020 3589 2110  
**Price £47 Wine £20.80 Champagne £-**  
 Mon-Sat 11.30am-11pm Sun 12-4pm

Tapas gets inventively twisted and delicately tweaked at the Docklands outpost of Iberica. The handsome, polished space with its walls of wine, leather chairs and imposing bull's head speaks Spanish loud and proud, while its clued-up, charming waiters are natives – just like the fine jamón ibérico that's carefully carved at a dedicated bar. The menu touts everything from crispy, gooey ham and cheese croquetas to black rice with cuttlefish, prawns and alioli, but Iberica's passionate and creative head chef has also introduced 'brilliantly executed' innovations such as mackerel tartare with Galician seaweed, mushrooms with bone marrow, anise and eucalyptus oil, or juicy little secreto pork loin 'sliders' with piparras peppers. You can match your flavourful morsels with Spanish wines from an impressive (although somewhat pricey) list, or dip into the sherry selection – 'polite, smiley' staff are happy to offer advice tableside.



IBERICA

## Middle Eastern

### HAZEV

**Discovery Dock West, 2 South Quay Square E14 9RT**  
 ☎ 020 7515 9467  
**Price £34 Wine £14.50 Champagne £34.95**  
 Mon-Sun 12N-11pm (Wed-Sat -11.30pm)

'Always packed, seven days a week', says one satisfied soul about 'tasty, buzzing' Hazev. And there's a reason why this Turkish oasis, strung along South Quay, is so popular – it's dining on a budget, but with plenty of finesse into the bargain. Split into three, the venue consists of a lively bar, dining room and a gorgeous café/deli full of elegantly mismatched sofas and chairs. The man at the helm is the founder of the popular Tas chain, so expect more of the same here. A helpfully laid-out menu lists a wide selection of mezze, while grills, casseroles and fish all stay below £14: try the Hazev special – aubergine purée mixed with kashar cheese and topped with chunks of lamb. Wines are interesting and equally affordable, while service is professional and attentive.

### also consider

**BYBLOS HARBOUR** The Waterfront, 41 Millharbour E14 9NB ☎ 020 7538 4882

## Indian

### DOCKMASTER'S HOUSE

**1 Hertsmere Road E14 8JJ** ☎ 020 3589 1690  
**Price £41 Wine £16.50 Champagne £38 P.Room 20,50**  
 Mon-Fri 12N-2.45pm Mon-Sat 6-10.45pm

The pick of the poppados when it comes to Indian restaurants in Docklands, this lavishly converted three-storey building is quite a package with its stunning cuboid glass extension, conservatory, cellar bar and two private dining rooms. Despite the odd quibble about 'bland, overpriced food', the kitchen generally comes up trumps with a menu that bypasses most curry house clichés in favour of amuse-bouches, fancy presentation, arty drizzles and

crossover ideas such as chilli scallops with spicy anise squid and apricot sauce. Otherwise, Bombay street-food platters make a lively opener, ahead of Malabar monkfish, stir-fried beef bhuna or grilled ginger lamb chops with cumin potatoes. Fixed-price menus (£20/25 for two/three courses) include a complimentary Champagne cocktail, while a new 'courtesy car service' should suit customers who have succumbed to the enterprising wine list.

## Chinese

### ROYAL CHINA

**30 Westferry Circus E14 8RR** ☎ 020 7719 0888  
**Price £51 Wine £18 Champagne £35 P.Room 36**  
 Mon-Sat 12N-11pm (Fri-Sat -11.30pm) Sun 11am-10pm

Lunchtime at the gilded dining room of Royal China's eastern outpost is a lively affair, with Chinese diners and office workers scoffing their way through platefuls of dim sum. The long list runs from steamed chicken's feet through endless dumplings, deep-fried rolls, puffs, balls and buns to dinky desserts of baked egg tarts or chilled mango pudding. In the evening there's



HAZEV

an equally extensive menu to peruse, with chicken, duck, pork and beef stir-fries mostly hovering around the £10 mark, and a set menu for £30. Lucky cat figurines greet you as you enter and lobsters lurk in their tank, ready to be fished out, sizzled and served. Service is courteous and pleasantly professional, while a long line of ice buckets invites chilled wines; alternatively, take a celebratory bottle out onto the gorgeous riverside terrace.

### also consider

**RIVER VIEW** New Crane Wharf, New Crane Place E1W 3TU  
 ☎ 020 7481 1380

**YI-BAN** London Regatta Centre, Dockside Road E16 2QT  
 ☎ 020 7473 6699

## Thai

### ELEPHANT ROYALE

**Lockes Wharf, Westferry Road E14 3WA**  
 ☎ 020 7987 7999

**Price £38 Wine £16 Champagne £39**  
 Mon-Sun 12N-3pm 5.30-11.30pm (Fri-Sat -12M Sun -11pm)

A self-proclaimed 'Siamese style' eatery, this Thai restaurant at the suburban tip of the Isle of Dogs is filled with exotic bounty, from the sacred white elephants at the entrance to a jungle of palms and orchids inside. Locals pile in on Sundays for the £16.50 buffet, the cocktails and the view of Greenwich from the riverside terrace, while on Fridays and Saturdays there's live piano music in the bar. This isn't bargain dining (starters break the £12.50 barrier and set menus hover around £30), but flamboyant dishes such as 'the sea on fire' (spicy mixed seafood and herbs, set alight with sambuca) invite exploration. Meanwhile, polite staff serve up generous platefuls of all the usual Thai suspects – think satay sticks, tom yum soups, som tam salads, myriad stir-fries, curries and noodles.

### SRI NAM

**10 Cabot Square E14 4EY** ☎ 020 7715 9515  
**Price £37 Wine £17.50 Champagne £39 P. Room 12,24**  
 Mon-Fri 12N-3pm 5-11pm

A well-fed Buddha, who receives a breakfast offering each morning, greets you as you enter Sri Nam – an affordable, two-pronged Asian eatery linked by an impressive sweeping staircase. Head upstairs to the elegant, white-clothed Thai dining room, where you can sit under dramatic feathered lanterns and enjoy spicy prawn and pineapple salad with mint and wild ginger, jungle curries, grilled marinated pork with ground roast rice or stir-fried beef with Thai herbs and baby peppercorns. Desserts travel even further afield, with Amaretto tiramisu and New York cheesecake on offer alongside banana fritters and tropical fruit, and the wine list offers a well-spread selection by the glass. Alternatively, make for the lively café/bar in the basement, where oriental street-food snacks, one-plate meals and bento box lunches are the stock in trade.

## Bars

### C&B

**9 Cabot Square E14 4EB** ☎ 020 7512 0397  
**Wine £18.95 Champagne £36.95**  
 Mon-Fri 7.30am-11pm (Wed-Fri -12M)

Not many bars open at 7.30am but, as a certain Gordon Gekko once said, money never sleeps – so the occupants of Canary Wharf can start their day here with an egg white omelette or Yorkshire bacon sandwich. Come lunch-time, Caesar salads, Cumberland sausages, Casterbridge beef burgers and other standards are represented – at prices that won't bother a banker's bonus, while evening nibbles of chicken skewers, mini fishcakes and platters loaded with cured meats won't get in the way of serious after-work wind-downs. To aid that process, the C&B wine list offers a cracking selection of affordable vintages and by-the-glass selections; otherwise, choose from Peroni and Estrella Damm on draught, assorted bottled beers and a few classic cocktails. Heaters and blankets provide warmth if the sun isn't shining on the regularly rammed terrace.

### PLATEAU

**4th Floor, Canada Place E14 5ER** ☎ 020 3589 2733  
**Wine £19 Champagne £49 P. Room 20,30**  
 Mon-Sat 12N-11pm

Finding your way here through the labyrinthine pathways of Canary Wharf isn't always easy, but it's worth switching on your internal SatNav for the shiny glass cityscape view and urbane buzz. Exchange your jacket for a gambling-chip coat tag and take a perch at Plateau's bar or sit down for something more substantial. Choose from snacks and small plates (fat Petit Lucques olives, seared scallops wrapped in bacon, mini pulled-pork burgers), or plump for the brasserie menu – say, terrine maison with sourdough toast, Billingsgate fish pie and buttermilk mousse with bitter oranges. The outdoor terrace is covered and heated, an ideal place to sip one of Plateau's superb cocktails whatever the weather; stay optimistic by ordering a 'bright side' (Bombay gin, Campari, Aperol and fresh lime juice).

### also consider

**MANHATTAN BAR** London Marriott Hotel West India Quay, 22 Hertsmere Road E14 4ED ☎ 020 7093 1000  
**WAHACA COCKTAIL & MEZZAL BAR** The Park Pavilion, 40 Canada Square E14 5FW ☎ 020 7516 9145

## Pubs

### PROSPECT OF WHITBY

**57 Wapping Wall E1W 3SH** ☎ 020 7481 1095  
**Wine £11.90 Champagne £39.95 P.Room 35,50**  
 Mon-Sun 12N-10 (Sun -9pm)

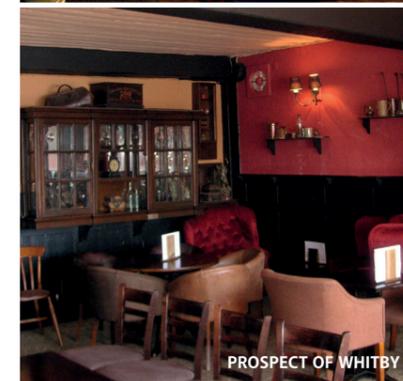
Pepys and Dickens regularly dropped by for literary inspiration, painter JMW Turner surveyed the scene and Judge Jeffreys took



ROYAL CHINA



PLATEAU



PROSPECT OF WHITBY

time out from his grisly duties at this legendary drinking den hard by the Thames foreshore. Built around 1520 and originally dubbed the Devil's Tavern, the Prospect is now a must-visit for tourists seeking an atmospheric slice of 'olde London town'. Unbeatable waterfront views are a given, and the pub also has a full quota of blackened timbers, bow windows and flagstone floors – not to mention a 400-year-old pewter counter where staff pull pints of Fuller's London Pride, Bombardier and other big-name brews. There are plenty of good-value wines too, while the menu has everything you'd expect from a traditional British pub, with headings such as 'the fish and chip shop' alongside ploughman's, lasagne and so on.

### also consider

**THE CAPTAIN KIDD** 108 Wapping High Street E1W 2NE  
 ☎ 020 7480 5759  
**THE GRAPES** 76 Narrow Street E14 8BP ☎ 020 7987 4396

## TAKE 5 LOCALS' FAVOURITES

### CAFE SEN (VIETNAMESE)

Orion Point, 7 Crews Street E14 3TU  
 020 7093 3821

Fresh, zingy flavours and good-value food in a stylish riverside location

### GAUCHO CANARY (SOUTH AMERICAN)

29 Westferry Circus E14 8RR  
 020 7987 9494

Moodily lit carnivore haven famed for its pampas-reared beef and Argentine wine list

### LA FIGA (ITALIAN)

The Mosaic Building, 45 Narrow Street E14 8DN  
 020 3589 4522

Old-school, Seventies-accented Italian dining but in a slick, contemporary setting

### MAKI YAKI (JAPANESE)

Unit G2, Excel Marina E16 1AS  
 020 7473 5333

Quiet, friendly Excel eatery known for 'wacky' maki rolls, tempura and teriyaki

### ROCKET (INTERNATIONAL)

2 Churchill Place E14 5RB  
 020 3200 2022

Posh pizzeria with super-sized grills and salads, and a comfortable, lively vibe