



ROYAL
OPERA
HOUSE

Press Release

Wednesday 10 July 2024

Award-winning Chef brings one night only menu to the Royal Opera House

Friday 19 July

- Award-winning chef, Sally Abé, will be taking over the Royal Opera House's Piazza restaurant on Friday 19 July.
- The one night only delicious 4-course menu will be enjoyed on the Piazza's rooftop terrace, with exceptional views over Covent Garden.
- A perfectly curated optional wine pairing for each course is also available.
- The full, award-winning 4-course menu is £85 pp, with tables available between 17:30 – 20:00.
- View the full menu [here](#).
- Reserve a table online at the [ROH website](#).



On **Friday 19 July** award-winning chef, **Sally Abé**, will be taking over the **Royal Opera House's** Piazza restaurant. The one night only 4-course menu offers an exceptional dining experience paired with unbeatable rooftop views over Covent Garden from the Royal Opera House's fifth floor.

From citrus cured sea bream and Montgomery cheddar croquettes to a decadent yoghurt panna cotta cherry, raspberry, lemon verbena, Sally's thoughtful and delicious menu is a foodie's dream. With a perfectly curated optional wine pairing available for each course, Sally's team has created the perfect way to spend a Friday evening in central London.

Enjoy award-winning quality at the Royal Opera House from £85 per person, with reservations available between 17:30 – 20:00 on Friday 19 July.

ENDS

NOTES TO EDITORS

- Images can be downloaded [here](#).
- View the full menu [here](#).
- With limited seats available, reservation recommended.
- Reserve a table online at the [ROH website](#).

PRESS CONTACT

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About Sally Abé Chef – Conrad London St. James

Sally Abé is one of London's leading chefs, having worked in some of the capital's most illustrious restaurants including The Ledbury, The Harwood Arms, and The Square. She runs the critically acclaimed fine dining restaurant, The Pem, at 5* Conrad London St James in Westminster. As a mentor and advocate for women in hospitality, Sally has become a leading voice for equality, diversity, and work/life balance in the industry. Sally has won multiple awards during her career, including 'Female Chef of the Year' in the SquareMeal Ayala Female Chef Awards 2021. Sally is also a familiar face on TV, regularly appearing on *Saturday Kitchen Live*, *James Martin's Saturday Morning*, and reaching the banquet on *Great British Menu 2022*.

- **'Chef to Watch' – National Restaurant Awards 2019**
- **Chef of The Year & No. 1 Pub (The Harwood Arms) – Estrella Damm Top 50 Gastropubs 2020**
- **Nominated for 'Chef of the Year' – GQ Magazine Food & Drinks Awards 2021**
- **Squaremeal's Ayala Female Chef of the Year 2021**
- **The Pem 'Restaurant to Watch' -National Restaurant Awards 2022**
- **The Pem National Restaurant Awards Top 100 2023**
- **CODE 2023 Hospitality's Women of the Year**

About the Royal Opera House

Home to The Royal Ballet, The Royal Opera and the Orchestra of the Royal Opera House, the Royal Opera House brings together world-class performers and trailblazing creative teams to share unforgettable performances with audiences near and far. Our theatres are in the heart of London's Covent Garden, but our work is accessed and experienced across the UK and globally through ROH Stream, tours, cinema programme, radio broadcasts and TV output. Our work in schools and communities up and down the country is driven by our curriculum linked Create & Learn programmes, specially designed to inspire creativity, broaden participation and diversify the future of opera and ballet. These sit alongside industry-leading talent development projects, regional partnerships, and a raft of daytime events, family activities, tours, exhibitions and free concerts here in our iconic Covent Garden home. We are also expanding our audience through our flagship Young ROH scheme and are committed to reducing our impact on the environment and aim to achieve net zero emissions by 2035.