

THE MADERA

THE FOOD: Absolutely delicious. Beef barbacoa, which was served with avocado crema, gem lettuce, and mango cheese, was tender and flavourfull, and the avocado crema

THE VIEWS: The views from the Madera Restaurant are simply stunning. The restaurant is located on the 15th floor of the Treehouse Hotel, and it offers 360-degree views of the city. On a clear day, you can see all the way to Buckingham Palace and the

THE SERVICE: The service at Madera is excellent. The staff are friendly and attentive, and they are always happy to answer any questions you may have about the menu or

THE ATMOSPHERE: The atmosphere at Madera is modern and stylish. The restaurant is decorated in a sleek, contemporary style, nd the lighting is soft and inviting. There is also a large outdoor terrace that is perfect for

ΒY LESLEY MCHARG

estled atop the Treehouse Hotel in London's Langham Place. The Madera Restaurant offers an enchanting dining experience that starts the moment you ascend from the foliage-filled lift to the 15th floor. This rooftop gem wraps you in a treehouse ambiance that is both chic and inviting, setting the stage for a

memorable meal.

Upon arrival,

Lawrence, the Elevate your dining Restaurant Manager, provided a experience at The warm and friendly Madera Restaurant, welcome that set the tone for the where chic meets exceptional service enchanting to come. The staff, treehouse vibes attired in smart uniforms, were high above attentive without London's Langham being intrusive, ensuring a com-Place. fortable and wellcared-for dining

experience.

The restaurant's design is a

triumph of style and atmosphere,

offering panoramic views of Lon-

marks like the BBC Building, the

Shard, Battersea Power Station, and

the London Eye. The setting strikes

don's skyline that include land-

a perfect balance between a tranquil retreat and proximity to the energy of London's West End.

The ambiance is complemented by modern lighting, decor, and music that cater to both city workers looking for a sophisticated night out and tourists seeking a special dining experience. Additionally, The Madera Restaurant and the Nest Rooftop Bar above offer pri-

Every detail at Madera sets the stage for a memorable meal.

vate booking options for events.

The culinary journey at Madera is an exploration of Mexican flavours with a Californian twist. The menu spans from breakfast to dinner, with special weekend brunch options and even entertainment like fire breathers on select evenings. For pet lovers, the Nest Rooftop Bar's dog-friendly Sundays are a delightful touch.

Our dining experience began with tortillas and tomato salsa, an appetizing prelude to the feast that awaited. The beef barbacoa was a

18 || TASTE LONDON

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standout, offering a symphony of flavours that were both bold and well-balanced. The interactive sirloin hot rock dish allowed us to cook our meat to perfection right at our table—a delightful touch. The Mexican Fattoush salad and king prawn taqueria were not only visually striking but also packed with taste.

No Mexican dining experience would be complete without margaritas, and Madera's hibiscus and passion fruit versions were exceptional-both in flavour and potency.

It was evident that the staff took great pride in delivering an unparalleled "treehouse experience." A heartfelt thanks to Lawrence and his team for not just an exquisite meal, but for the personal tour of the restaurant and rooftop bar which offered breath-taking views.

The Madera Restaurant is not just about dining; it's about an experience—one that I would highly recommend to anyone looking for a unique escape in the heart of London.