

Tom Aikens





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About Tom Aikens

[Tom Aikens](#) is one of the UK's most acclaimed and inspirational British chefs. Growing up in Norfolk, with a father working in the wine industry and a childhood spent gardening and cooking with his mother, Tom learnt how to make use of the freshest ingredients, putting food at the centre of his life from a very early age. As a child, Tom and his twin brother Rob would help their mother in the kitchen with the preparation of cakes, biscuits, jams, chutneys and home cooked meals, using fresh vegetables picked from their garden. Tom's mother was passionate about home grown produce, which is where Tom learnt first-hand about the different types of seasonal vegetables that would end up in the home cooked meals they helped to prepare.

Spending most holidays in France, Tom began to develop a real flavour for French food which inspired him to develop his cooking skills further. Tom enrolled at the Norwich City College Hotel School, completing an Advanced Catering Diploma in 1989 and then began his career at Michelin-starred Cavalier's in Battersea, London. He then moved onto The Capital Hotel working under Philip Britten, followed by a chef-de-partie position with Pierre Koffmann at La Tante Claire at a time when the restaurant was awarded with its third Michelin star. Tom later worked for Joel Robuchon in Paris, Gérard Boyer in Reims and Pied-à-Terre to name a few. **It was in Pied-à-Terre that Tom became the youngest British chef ever to be awarded two Michelin stars, aged just 26.** Tom currently holds a Michelin star at his flagship restaurant, [Muse](#) in London.

Tom has been on the London food scene for almost 30 years now, he has amassed a huge amount of experience and knowledge on delivering the very best in his [restaurants in the U.K and further afield](#). Tom has created many different concepts, from the fast & casual to fine dining, delivering all variations of taste and concept needs. He has mastered many cuisines, from British comfort food, health & wellness, to Asian inspired and Mediterranean. **Having run restaurants all over the world, from London to the Middle East & Far East, Tom and his team can handle the diversity and complexity of any restaurant opening or high-profile event.**

Additional Career Milestones to Date

2000: Tom consulted Carole Bamford on opening the first Daylesford Organic farm shop

2003 – 2014: Tom Aikens had over a decade of success, winning a Michelin star and rising 2 star in 2009

2006 – 2019: Although his career started within fine dining, Tom diversified to the premium casual market, opening the first Tom's Kitchen in Chelsea

2015 – 2017: Tom consulted on the opening of the Soho Farmhouse, from the kitchen design, various food outlets, pickling & curing rooms, to the market garden

2012 – 2017: Consultancy partnership on The Pawn in Wan Chai, Hong Kong

2015 – 2020: Pots, Pans & Boards, Dubai was an all-day dining & casual sharing concept

2018: Tom opened in the Edition hotel, Abu Dhabi (designed by Ian Schrager) with 3 mid to high end dining concepts of a steak concept, a Mediterranean concept and an all-day health and wellness concept

2020: Muse opened and was received with tremendous acclaim, receiving a Michelin Star just 12 months later

2021: Tom opened 2 health focused/casual dining concepts in the Qatar Olympic & Sports Museum, Doha

2021: Tom opened a premium casual restaurant in the Langham Hotel, Jakarta

2022: Tom opened a contemporary Japanese & Western influenced dining concept in the Edition hotel, Tokyo.

Tom has also written three books: Cooking (2006), Fish (2008), and Easy (2011)

Tom Aikens' views **food as the great connector**: his understanding and approach to social media sets him apart from the majority the UK's top chefs, sharing a front row seat to his own journey: Tom shares all aspects of his culinary journey and his genuine love of food straight to the user, with no filter. Tom's focus is on using the transformative power of food to create shared experiences and memories. The impetus behind his life's commitment to this industry is a core belief that "great food holds us together and gives us amazing unique experiences at every level."

Principles & Ethics

Sustainability & Ethos

Seasonality and locally sourced produce are incredibly important factors in the preparation of a menu for Tom. He believes in harvesting the freshest ingredients that the changing seasons bring; he is an avid forager and favours using small and local producers whom he knows and trusts that are just as passionate about growing or rearing their wares as Tom is about cooking them.

Tom never uses produce that has been flown into the country from thousands of miles away and is out of season, unless it is tropical fruit. Food that is unsustainable and harvested/caught without respect for nature and the environment is strictly against Tom's beliefs. Supporting locally based suppliers is central to Tom's ethos, this includes using only locally caught fish: he will never serve tuna, Chilean seabass, swordfish or any fish that is not from local fishermen.

Waste Management

This is also a key focus area in Tom's restaurants. For example, Muse, his flagship restaurant in London, takes most food products that might usually be discarded and then uses them in other important components of the menu, such as stocks, sauces, ferments & pickles, flavoured oils & marinades. The left-over sourdough bread is used for poppadom snacks, herb stalks are fermented and used for relish, and vegetables such as leeks are roasted and used in butter.

Respect for Craft

Long before the farm-to-table movement became fashionable, Tom spent time working in the abattoir of Daylesford Farm in order to fully appreciate the traditional trade of butchery. As a master of crafts from butchery to bread making, Tom takes on the traditional with renewed respect and appreciation, elevating it to a new standard.

An ethos of simplicity pervades his restaurants, with the focus on seasonal and home-made ingredients. This stripped-back approach to cooking has nowhere to hide flaws; in his technique and execution of perfect simplicity, Tom Aikens is truly a chef's chef.

Extracts from *Fish* by Tom Aikens, published in 2008

As highlighted by the below quotes, Tom's stance towards sustainability has been long-standing.

A Snapshot of Fishing Today

"Fishing industry on the verge of ruin' has been a headline we have seen many times and may well continue to be one for years to come. What was once an easy pastime of just placing the net into the sea and hauling in a huge catch has now become an ever-increasing mountain of bureaucracy for fishermen, governments and the EU. The industry has seen dramatic changes and enforced rules, regulations and policies have changed the course of fishing for ever. The words sustainability, provenance, air miles, environmental impact, traceability are becoming the words of today and will hopefully be the future".

A Change in Attitude is Needed

"We need to embrace what we have and start changing the way we think about fish and unless we wholeheartedly support a change in buying practices, the situation of stock demise isn't going to change. Fishermen need to know we are going to support them by buying different varieties of fish. Fish is beautiful, very tasty and exceptionally good for you. It's simple to cook and to prepare, and trying out different species will bring many rewards".

Language of Gratitude and Reciprocity

Tom's guiding philosophy is that great food connects all. Tom is also actively involved in charity work: he has worked closely with various charities including: the Great Ormond Street Hospital Children's Campaign, Royal Marsden Cancer Campaign and School Food Matters. Tom is also the proud ambassador for a homeless charity, Only A Pavement Away that he works closely with on fund raising initiatives.



Award Highlights & Press Coverage



Award Highlights

Muse, Belgravia, London

2021 - Present: One Star - Michelin Guide, Great Britain & Ireland 2024
2023: 5 AA Rosettes – AA Hospitality Awards
2023: Ranked 20th out of the UK's 100 Best Dining Destination – Hardens
2021: Best Gastronomic Experience - Hardens London Restaurant Award
2021: London Best Restaurant Design - Restaurant & Bar Design Awards
2020: 4 AA Rosettes – AA Hospitality Awards

Edition Hotel, Abu Dhabi

2023: Best Breakfast – Market (Time Out Abu Dhabi Dining Awards)
2023: Highly Commended Steakhouse - Oak Room (Time Out Abu Dhabi Dining Awards)
2022: Best British Restaurant - Oak Room (BBC Good Food ME)
2022: Michelin Selected Award – Oak Room (Michelin Guide Abu Dhabi)
2022: Best Steakhouse - Oak Room (Fact)
2022: Best Mediterranean - Alba Terrace (Fact)
2022: Favourite Steakhouse - Oak Room (What's On)
2022: Highly Recommended Business Lunch - Alba Terrace (What's On)
2022: Favourite Healthy Restaurant - Market (What's On)
2022: Best Mediterranean - Alba Terrace (BBC Good Food ME)
2021: Best Steakhouse - Oak Room (Fact)
2021: Best Mediterranean - Alba Terrace (Fact)
2021: Best International Restaurant - Market (Fact)
2021: Favourite Steakhouse - Oak Room (What's On)
2021: Restaurant of the Year - Oak Room (What's On)

Award Highlights (cont'd)

Edition Hotel, Abu Dhabi

2021: Best Middle East Hotel Restaurant - Oak Room
2020: Favourite Steakhouse - Oak Room (Fact)
2020: Restaurant of the Year - Oak Room (BBC Good Food ME)
2020: Best British Restaurant - Oak Room (BBC Good Food ME)
2020: Best Meat Restaurant - Oak Room (BBC Good Food ME)
2019 Best Breakfast - Market 2019 (Best Breakfast)
2019: Best Steakhouse - Oak Room (Time Out)
2019: Best Mediterranean - Alba Terrace (Fact)
2019: Favourite Brunch - Alba Terrace (What's On)
2019: Restaurant of the Year - Oak Room (What's On)
2019: Best European - Alba Terrace (Time Out)
2019: Best Newcomer - Oak Room (Fact)
2019: Favourite Steakhouse - Oak Room (What's On)

Pots, Pan & Boards, Dubai

2019: What's On Dubai - Best Breakfast - Nominated
2019: What's On Dubai - Best British under 400 dirham - Winner
2019: Time Out Dubai - Best Breakfast - Winner
2019: BBC Good food- Best Family - Unannounced
2019: BBC Good food - Best British - Unannounced
2019: Fact Magazine - Best British – Unannounced
2018: Time Out Dubai - Best Breakfast - Highly Commended
2018: BBC Good food - Best Breakfast - Winner
2018: Fact Dining Awards - Best British Restaurant – Winner

Tom Aikens, Chelsea, London

2009: Rising two-star - Michelin Guide, Great Britain & Ireland
(one star since 2004)
2009: 5 AA Rosettes: Restaurant Guide
2004-2012: 8/10 Good Food Guide
2005: Hotel & Restaurant Restaurateurs' London Restaurant of the Year
2005: No. 8: In Restaurant Magazine Awards 'World's 50 Best'
2005: Decanter/Laurent-Perrier Restaurant of the Year
2004: Harden's Restaurant Rémy Excellence Award
2004: Good Food Guide Restaurant of the Year
2004: Newcomer of the Year, Catey Awards
2003: BMW Square Meal Award Restaurant of the Year

Press Coverage



"Aikens – very visible in the kitchen – is conjuring searingly good food in a space that has all the cossetting welcome of a neighbourhood bistro. Top-of-the-tree stuff, in fact".

[Conde Nast Traveller](#)
Muse, London

Muse is pretentious, yes, but it's the sort of pretentious I live for. Set me a table in Pseud's Corner: I've found my restaurant of the year.

[Grace Dent, The Guardian](#)
Muse, London

"Remembrance of times past inspires Aikens to create a menu of genius. Muse opened 10 days ago, turns out to be ravishing, there are just 25 covers altogether, the feel is intimate and relaxed. We went for the 6 course menu, each one proved truly a memorable experience, intricately accomplished and beautifully presented, the intensity of the tastes easily living up to the poetic billing. Everyone was a highlight, completely delectable, and alas, there's almost no space here to describe them other than briskly. The meal left us feeling entirely, well, exhilarated even. Muse is an absolute treat, the cooking is done with revelatory finesse and such artistry. So strange and fascinating to know what one is tasting here. so vividly and with such pleasure"

[David Sexton, Evening Standard](#)
Muse, London

"Resistance is futile, so yes we are amused, a petite but perfectly formed room, that is half kitchen. Something entirely unexpected happened, I smiled God I think I like this. The whole place has an atmosphere of almost meditatively yoga calm, I have never seen a smoother, nor more smiley set of cooks. Without any shadow of a doubt, it's the hundred-acre wood of restaurants, a place where the wild things are. A place in short where something just a tiny bit magic happens, so you leave smiling. Muses idiosyncratic trip is worth every penny"

[Kathryn Flett, Daily Telegraph](#)
Muse, London

"I was blown away by the sea urchin with peas and Mitsuba, then the grouper with white asparagus, ginger and Kinjiso. Oh, and that cherry dessert at the end (with its sweetened tofu and peanuts) was a stroke of genius."

[Inside Hook](#)
Jade Room, Edition, Tokyo

"Those able to tear their eyes away from the urban cityscape are rewarded with the nature-inspired layers of Aikens cuisine, which playfully mixes influences from Japan and Britain."

[Conde Naste Traveller - Best new restaurants in the world 2023](#)
Jade Room, Edition, Tokyo

“Aikens has always been passionate about produce, and for his bucket list location we see seasonal and locally sourced ingredients that results in a refined fusion menu; think delicate flavours of Japan with a Western influence that offers a dining experience that hits all the senses”

[Country & Townhouse](#)

Jade Room, Edition, Tokyo

"And next door is The Jade Room, also named for its green velvet booths. It's the hotel's more upscale restaurant, with a seasonal tasting menu boasting the unusual fusion of Japanese cuisine with Michelin-starred chef Tom Aiken's British background. The star of the menu was a deeply umami cut of wagyu beef with maitake mushrooms and turnips, and a dessert made from lees—the fermented goodness left over from sake production—that tasted amazingly like cheesecake”

[The Daily Beast](#)

Jade Room , Edition, Tokyo

“Tom has created a contemporary Japanese-Western fusion with diverse and sophisticated cooking techniques, praising the variability and richness of expression rooted in it”

[Vogue Japan](#)

Jade Room, Edition, Tokyo

“Tom’s menu is compact but packed with flavoursome Wonders”

[Exquisite Taste](#)

Tom’s, Langham, Jakarta

“Put together by British Michelin star chef Tom Aikens, the carefully curated selection of dishes is brimming with unique and exciting flavour combinations, making it difficult to settle on just one. Fresh and funky dishes you won’t find anywhere else”

[Abu Dhabi World](#)

Market, Edition, Abu Dhabi

“Aikens has created a serene, coastal Mediterranean-style restaurant that transcends day-to-night, offering the finest locally sourced coffee, light lunches and sharing plates to linger over whilst bathing in the natural sunlight”

[Four Magazine](#)

Alba Terrace, Edition, Abu Dhabi

“Deciding on a winner of our Best Steakhouse award can be tricky. However, this year one place stood head and shoulders above the others. It is genuinely difficult to fault this wonderful restaurant and over the course of all of our visits, it has been nothing short of flawless”

[Time Out](#)

Oak Room, Edition, Abu Dhabi





Muse, London

The dining space is split over two floors of the characterful mews house, each with a fully open plan theatre kitchen, giving everyone a chance to see Tom and his kitchen team orchestrate truly special moments. The concept gives the very best of both British food and cocktail making with a ground floor bar for dining customers and the 1st floor restaurant with an open plan kitchen for guests to dine in.

Designer Rebecca Korner has created the inviting, luxurious interior, combining an eclectic mix of furniture and lighting with exquisite fabrics, decadently rich woods and jewel-toned marbles.



The menus at Muse have been inspired by nostalgia, pivotal moments and key people from Tom's personal life and career. Muse is *a person or personified force who is the source of inspiration for a creative artist.*

There is a strong focus on the style, charm and sophistication of a great bar combined with a very distinct food experience that will offer a very personal service. The chefs make all the unusual and delicious signature cocktails that are served to guests as they enjoy the start of their dining experience with snacks inspired by the seasons.

The ground floor will host not only the bar but a small open plan kitchen where the pastry & cold larder section will be operated from, creating further intrigue and atmosphere



Contemporary in design, with a minimalist, clean and fresh feel to make customers feel at ease and comfortable in the restaurant surroundings. With a small team to run the restaurant, the focus is on delivering a truly memorable experience and journey for the guests.

Jade Room, Edition Hotel, Tokyo

A fusion of contemporary Japanese and Western influenced seasonally changing dishes, prepared using diverse, yet refined cooking techniques.

The premiere of The Tokyo EDITION, Toranomon represents a very delicate balancing act between the refined, elegant, simple and pure approach of Japan's culture, style and traditions and EDITION's passion, emotion, sophistication, perpetual subversion of the status quo and desire to break rules to create something entirely new and that has never been seen before.

The **Jade Room** offers a totally original bespoke menu that is broad and diverse, giving a sense of the local flavours of Japan with that is bold, beautifully curated and well narrated. As is customary in Japan, the restaurant also offers a private dining room.

Just a step out of Jade Room, is Garden Terrace, sitting 460ft above ground overlooking the city. Open throughout the summer season, Garden Terrace has seasonally changing greenery, creating a serene and inviting space where guests are sheltered from the busy pace of city life. Garden Terrace offers a menu of cocktails and wines alongside sharing small plates exclusively curated for Garden Terrace as well as The Jade Room's a la carte and 4 course menus.





Tom's, The Langham Hotel, Jakarta

Located on the 62nd floor of the hotel, the European restaurant features Italian mosaic flooring by Sicis, Knoll chairs, leather upholstered benches, old world chandeliers and floor to ceiling windows, showcasing spectacular views of Jakarta's skyline from the Sudirman Central Business District.

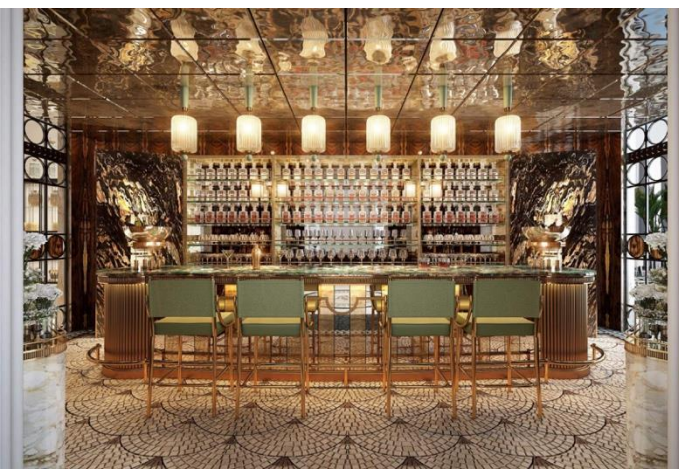
The style of cuisine at Tom's is of British and French influence, prepared simply, using the best seasonal quality produce from key areas around the globe.

The Marrone open kitchen showcases a lively process. The Himalayan salt-dry meat lockers age the best quality beef; the wood fired grill layers complexity into any simple flavour; the épicerie like shelves offer a wide variety of charcuterie and cheeses along with wide selections of wine.

"At Tom's, the produce is the hero. We are celebrating flavours and harmonising taste and texture, working with the world's best meat, imported or dry aged to perfection in-house, along with poultry and seasonal seafood prepared and cooked "on the bone" which is a superior method of cooking," - Tom Aikens.

Tom has introduced European nostalgia to the Jakarta dining scene with highly styled à la carte Gueridon service of meat carvings, burrata and various desserts. Champagnes and cocktails are also presented and prepared for guests at the table. The burrata trolley is stocked with the finest from Pugliese, complete with fresh garnishes and accompaniments. On weekends, there is roast beef that is carved at the table, thereby ensuring a personalized level of culinary service for the guests. Seasonal seafood towers made up of the freshest seafood sourced from sustainable fisheries are changed daily or weekly dependent on the availability of the freshest produce, which is also a focal dish on the dining table.

Tom's also features a mezzanine lounge that overlooks the restaurant with circular steel stairs connected to the cosy wooden cladded bar which specialises in the largest and most varied whiskey selection in Jakarta.



Alice, The Langham Hotel, Jakarta

The Langham, Jakarta unveils the reimagined ALICE by Tom Aikens. A cozy and welcoming bistro, blending classic French with a modern twist, for breakfast, lunch and dinner. ALICE by Tom Aikens is a refined dining space that pays tribute to classic French bistro culture, shaped by Tom's culinary vision and wealth of experience gained from not only working for two years in France with 3 star super chefs Joel Robuchon and Gerard Boyer where he learned the true art of French gastronomy, but also walking the streets of Paris eating in typical Parisian Bistros.

It was the many times that Tom spent travelling around France as a child with his parents that inspired the reimagined ALICE, such as visiting his father's wine producers in the many wine regions across France; enjoying long lunches; eating very local food; or when they stayed at their family home in the Auvergne which was surrounded by amazing local producers and farmers, with many little bistros and cafés that truly stuck in Tom's mind.

In collaboration with Executive Chef Jeremy Jouan - a French native with an international culinary background - Chef Tom Aikens has brought to life an authentic yet contemporary take on the bistro experience. Together, they have crafted a menu that embodies the soul of French gastronomy: simple, elegant, and full of character.

The a la carte menu features timeless favourites with a modern twist, executed with remarkable finesse. Highlights include *Escalope de Saumon a l'Oseille* - seared salmon served with a tangy sorrel sauce - and the rustic yet polished *Blanquette de Veau*. Then the Plats du Jour - daily rotating specials inspired by the comforting heart of French home cooking. From *Boeuf Bourguignon* to *Cuisse de Canard Confite*, each dish is a nod to French heritage and seasonality, prepared with warmth and precision. The restaurant also continues one of The Langham's most beloved traditions: Afternoon Tea. Now infused with an even more modern sensibility, the experience pairs British refinement with French technique, offering freshly baked scones, delicate patisseries, and meticulously crafted sandwiches - a reflection of Tom Aikens' bicultural culinary heritage.





3-2-1 Café, Qatar Olympic & Sports Museum, Doha

Conveniently located on the third floor of the 3-2-1 Qatar Olympic and Sports Museum, 3-2-1 Café puts a focus on nutritious food and drink options to fuel visitors' enjoyment of the galleries.

Naua, Qatar Olympic & Sports Museum, Doha

Located on the fourth floor of the Museum. Naua, which is the Arabic word for nucleus of the seed, promotes mindful & healthy eating. The menu offers refined dishes made from high-quality ingredients. This premium casual restaurant is set to become Doha's premier destination for diners who seek the ultimate fusion of healthy and delicious food. The menus at Naua are with health and wellbeing at its heart, where only ethically and health-conscious food is found, sourced both locally and globally from suppliers whose produce is celebrated.

Naua offers fresh, delicious and mindful dishes, free from fads and the obvious trends. Guests can dine in a place of calm, encapsulated in a unique setting with menus showcasing global cuisine, harmonising the connection between nature, nutritional importance and experiential cooking. The clarity of flavour in the dishes is achieved using modern cooking techniques, fresh produce and creative passionate chefs

"Health & fitness has always been a huge part of my own lifestyle; therefore, I am delighted to partner with the Qatar Olympic & Sports Museum on a venture to combine health with taste, showcasing exquisite, health focused menus. My mission is to destigmatise the opinions around healthy food being uninteresting and tasteless, when in fact, it can be exciting, indulgent and delicious, whilst being beneficial to your health & wellbeing" – Tom Aikens



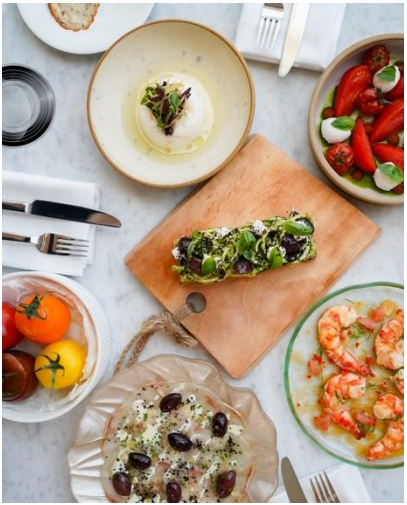
Previous contract: 2022 - 2024



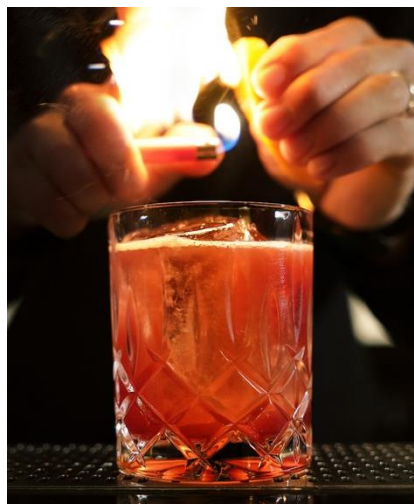
Edition Hotel, Abu Dhabi

The first EDITION hotel to open in the Middle East, a ground-breaking hotel brought to life by Ian Schrager, the visionary behind contemporary luxury as we know it, in collaboration with Marriott and Tom with 3 different concept restaurants, of all varying taste, style and price.

Embracing the needs and desires of a new kind of world-traveller that searches for culinary excellence, The Abu Dhabi EDITION has the **Oak Room**, a traditional English oak panelled steak restaurant, celebrating world-class ingredients with British rock 'n' flair. Offering a wide selection of steaks from all over the world, from Iberico in Northern Spain, John Stone beef from Ireland, Wagyu from Australia, Prime USDA beef from America and Kobe beef from Japan. Expect a classic beef Tartar with watercress pickled shallots carrots and a parsley mayonnaise, seared scallops with piccalilli and curried flavours, pickled beetroot and horseradish in the cured salmon. The menu also indulges in using many British ingredients from treacle and Marmite in the slow cooked short rib of beef.



Market restaurant is inspired by healthy eating, healthy living and wellness, with great fresh produce, different flavours and methods of cooking, from pickling, fermenting, brining and curing, offering unusual tastes and flavours. Market focuses on Asian influences and tastes from Korea and Japan. Delicious salads, raw foods, Poké bowls, broths, vegan, pescatarian and vegetarian burgers, all served in vegetable-based brioche buns, such as spinach kale and spirulina, beetroot and cardamom, and activated charcoal buns. There is even a healthy pizza with a base made from activated chia seeds and grated cauliflower.



Alba Terrace is based on Mediterranean style cooking inspired from the Southern area of France in Provence and the coastal towns of Southern Italy with very light, simple but great tasting food, showcasing quality produce. Expect traditional home-made pasta dishes such as beef ragu with truffle and garlic, prawn and courgette risotto with pistachio, a selection of great pizzas, a fresh Mediterranean salad of raw courgette, fennel, feta and piquillo pepper or black leg chicken, cooked in a salt crust is also a must!

Previous contract: 2018 - 2023



Pots, Pans & Boards, Dubai

Tom opened an eagerly awaited sharing concept serving relaxed meals in a casual friendly environment with small & large family tables as well stools along the kitchen pass.

The menu was a mixture of casual English, Mediterranean and French dishes, with a home-style offering of sharing starters, main courses and desserts. All dishes were cooked and presented in a pot, a pan or a board: with large earthenware dishes, grilled meats and steaks from the pan, along with charcuterie and cured fish served directly on the board – hence the inspiration for the name.

The restaurant interior, designed by Michaelis Boyd Associates, carved inspiration from an old-fashioned rustic home kitchen, with a range of hanging copper pots and pans, old kitchen knives and large heavy cleavers stuck into the walls of antique kitchen tiles. PP&B was a home away from home with a relaxing environment abundant with large communal size sharing tables made from reclaimed wood, suitable for big families and large groups of friends. There were also areas for the individual diners and smaller crowds, with bar stool seats alongside a marble kitchen counter and restaurant area to witness the action from the chefs in the open kitchen plan.

“The concept behind Pots, Pans and Boards stems from my own nostalgia of family and home-cooking in a bustling and comforting environment. Sharing food with friends and family means so much to me; it brings people closer together and makes the whole aspect of dining and eating out a truly enjoyable experience.” - Tom Aikens





Event Catering by Tom Aikens

Tom has over 25 years' experience in the hospitality industry from fine dining, Michelin restaurants to fast and premium casual concepts. Tom has catered for many high-profile events and has also collaborated with other restaurants and resorts worldwide as part of a guest chef series.

Event Catering by Tom Aikens aims to provide a premium food and beverage catering service that we can tailor to almost any client's needs.

Depending on the type or size of the event, we can either work directly with the client and/or collaborate with catering companies and/or production companies, working with the very best teams in their respective fields to design expertly coordinated dining experiences and events.

Tom and his team strive to create and deliver exceptional and memorable culinary journeys for all their clients: whether it's at one of his restaurants, in a private home, a unique location, or at an external event worldwide.

No matter how big and elaborate, small and intimate, high end or casual, clients can expect to receive a truly personalised service and experience.

Since Tom has mastered many cuisines, from British comfort food, health and wellness, to Asian inspired and Mediterranean, he has the ability to cater to almost any client's needs.

To enquire about an event or discuss inviting Tom to be a guest chef, please contact Laura at laura@tomaikens.co.uk or on [07921335922](tel:07921335922)

Clients include: Google, LinkedIn, Electrolux, SPACENK. Cartier, Prada, Dunhill, Audi, Mulberry, Patron, Soneva, Datai Malaysia and many more.

View the full-length events brochure [HERE](#)



Event & brand partnerships





Thank you

Contact:

Grace@tomaikens.co.uk

+44 7921 335922