

WILDE

WILDE breathes fresh air into the Dublin restaurant scene with vintage glamour and a brand new terrace overlooking the buzz of Grafton Street



Introducing the city's most beautiful terrace with a celebration of the best Irish produce served and a touch of 1930's glamour

3rd October 2016: WILDE opens today at The Westbury, with Dublin's most exciting menus in a glamorous dining room with a sunlit covered terrace. The new restaurant evokes the decadence of 1930s design and celebrates carefully sourced, seasonal Irish produce with much-loved local dishes and classic international dishes.

The interior design echoes 1930s style, whilst a covered garden terrace, unique in Dublin, floods the space with natural light. An abundance of greenery continues the al fresco feel throughout the restaurant offering an elegant bucolic escape overlooking the heart of the city below.

Stylish, yet easy-going, WILDE brings a welcome freshness to the Dublin restaurant scene with a setting perfect for a range of occasions from morning to night. Aperitivo on the terrace; express or long, lazy lunches; dinner dates and celebrations with family and friends: every situation is perfectly catered for in the chic, deco style dining room or secluded corner snug overlooking the bustling neighbourhood of Grafton Street. During the day white panelled walls with mirror and decorative brass detail and elegant black and white stone flooring are bathed in natural sunlight and, during the warmer months, the sides of the terrace open up completely to create a fabulous indoor-outdoor space. In the evening, the terrace can be heated or closed in and soft wool Donegal Woollen Mill Herringbone throws are provided for guests.

WILDE's Executive Chef Sandeep Singh has created a menu which boasts a generous seafood selection. Choices include Whole Dover sole meunière, Lobster served with tomato jam and grilled fruits from Wrights of Marino in Dublin and a delectable seafood risotto bouillabaisse. For shellfish lovers, WILDE offers freshly-shucked Carlingford Lough oysters served three ways – mignonette, Asian-style, or with cucumber & caviar; perfectly paired with a glass of champagne from the generous drinks menu. The restaurant prides itself on its beef cuts – centre cut rump steak, hangar steak, rib eye, fillet steak, and porter house steak. Sourced by County Longford-based butcher, John Stone, the Irish beef at WILDE is grass-fed, aged for 28 days and marinated with house spice rub. Visitors to Dublin and locals looking for a great lunch spot will be thrilled to discover the Express Menu, with three-courses available for €25 until 5pm Monday to Thursday.

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The dessert menu at WILDE echoes the modern ethos of Sandeep Singh's menu. Guests can enjoy signature options including a crème brûlée with honey madeleine; valrhona white chocolate & tonka bean panna cotta served with sour cherry jelly or a pear and praline cake. For those with less of a sweet tooth, a selection of Irish cheeses has been carefully selected for the perfect end to dinner.

“Our food philosophy at WILDE is about simplicity and respect for ingredients. We seek out the best artisan and local suppliers and create dishes that allow the quality of the ingredients to come together in exceptional dishes. Coupled with our approach to food, we want to offer a dining experience in a unique space that is beautiful and atmospheric. We're in the heart of Dublin 2 and believe WILDE is the perfect viewpoint from which to take in everything the city has to offer.” said Sandeep Singh, WILDE Executive Chef.

In addition to the glamorous dining space, WILDE is home to a cocktail bar, with sumptuous button backed chairs, serving crafted aperitifs, signature gin & tonics and digestifs. The wide selection of gin includes Dingle Gin (Kerry), Blackwater Gin (Waterford), Gunpowder Irish Gin (Leitrim), Glendalough Spring Gin (Wicklow), Malfy Gin (Italy) and Hendrick's Gin (Scotland). Each is served with a suggested tonic pairing including Poacher's Well Irish tonic and Fever Tree Indian tonic.

The wine list at WILDE is thoughtful and centres on the Old World grape varieties, with 24 wine choices alone by the glass. Guests can also choose from the reserve cellar selection to accompany their meal.

WILDE is open for dining and drinks seven days a week.

To book a table, call the reservations team on +353 1 646 3352.

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For further information, please contact Peter Lynch at Edelman:

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Notes to Editor:

- WILDE is open from 7am – 11am and 12.30pm – late, seven days a week (Closed on Sunday evenings)
- WILDE is located above Harry and Balfe Street, seconds from Grafton Street. Access is through The Gallery of The Westbury
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