

EAT THE ART

“Eat the Art” - an artist collaboration between Chef Patron Theo Randall and celebrated artist Amber Locke. Known for her unique art form that presents geometric designs of natural produce, the piece has been created by Amber from the exquisite ingredients used in a new 5-course menu curated by Theo.

The artwork, which, like all of Amber’s work has been created by hand, using fresh ingredients, shows a linear arrangement of these ingredients and mirrors the vibrancy and freshness that comes through in the flavours of the dishes.

The collaboration not only demonstrates the intersection of art and food but Amber’s art also brings to life the beauty and diversity of the many telluric ingredients that form the base of Theo’s cooking. The exhibition pairs the talents of the two individuals perfectly, both of whom are renowned for their expertise in the art of simplicity.

While Theo is known for his exquisite albeit uncomplicated cuisine that is quintessentially Italian, Amber’s art form is renowned for its colour and beauty which stands out through its simple arrangement of natural objects on the canvas.

Available for purchase

Unframed Giclee print - £300

Framed Acrylic print - £2,500

THEO RANDALL
AT THE INTERCONTINENTAL

AMIBA

5-COURSE TASTING MENU

£60 per person

Antipasti

Smoked eel with red, golden and stripy beetroots along with mixed Italian spring leaves and fresh horseradish

Primi

Tagliarini with fresh peas, prosciutto and butter

Secondi

Sea bream with Roseval potatoes, fennel, taggiasche olives, capers and parsley

Carne

Somerset lamb rack with roasted artichokes, turnips, salsify, leeks, courgette, carrots and asparagus with salsa d’erbe

Dessert

Theo’s infamous Amalfi lemon tart

Please speak to a member of the team if you have any dietary allergies or intolerances. All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.