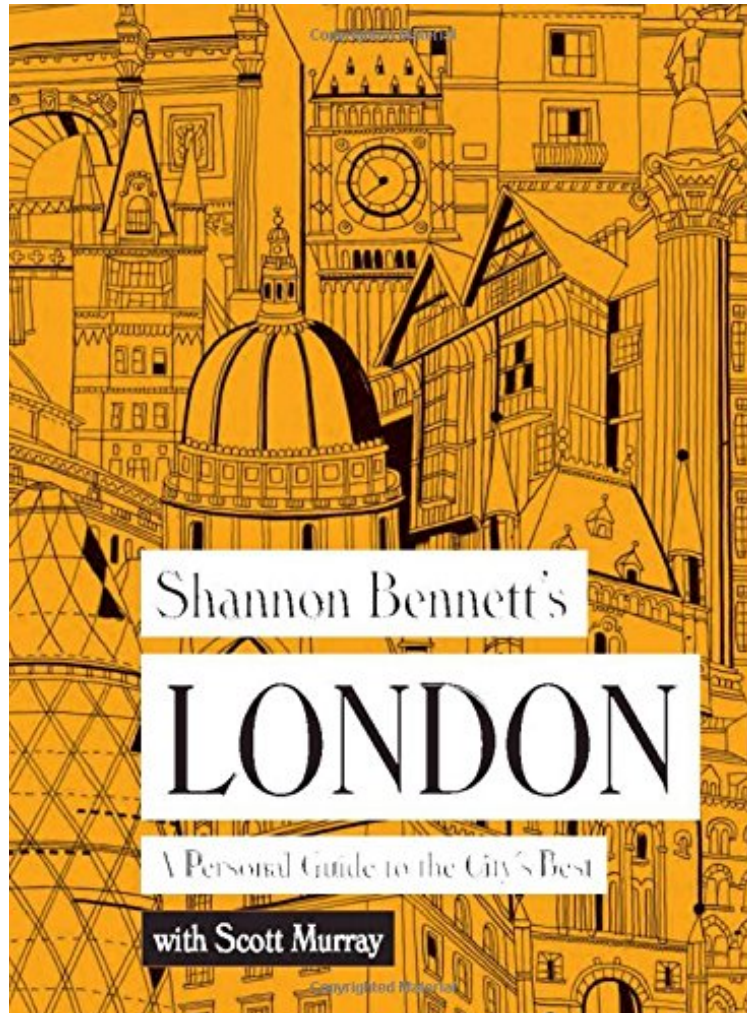


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## Shannon Bennett's London: A Personal Guide to the City's Best

*Shannon Bennett, Scott Murray*

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**Shannon Bennett, Scott Murray : Shannon Bennett's London: A Personal Guide to the City's Best** before purchasing it in order to gage whether or not it would be worth my time, and all praised Shannon Bennett's London: A Personal Guide to the City's Best:

0 of 0 people found the following review helpful. Five StarsBy HmWonderful book, very informative,love it!

A guided tour of the best restaurants and hotels of London from one of Australia's most highly acclaimed chefsFrom Michelin-starred restaurants to local bistros and from luxury hotels to dining rooms with a view, let a world-class chef navigate you through the plethora of culinary experiences that London now has to offer. Shannon Bennett and Scott Murray speak with absolute authority on the diversity of the London food scene and also make suggestions for foodie

destination trips out of town. Across the book's 12 chapters, they explore boutique hotels, fine-dining restaurants, and hip eateries – always comparing and contrasting their thoughts on the experiences. Fully illustrated and complete with Shannon's own recipes inspired by these incredible meals, this handbook offers a new perspective on one of the world's most popular destinations.

About the Author SCOTT MURRAY is a filmmaker, food lover, international traveler, and close friend of Bennett's. SHANNON BENNETT is one of Australia's most highly acclaimed chefs, responsible for building Vue de Monde, which is considered to be one of the best restaurants in Australia. Bennett has worked in Michelin-starred restaurants across Europe and has been a guest chef at New York's StarChefs.