

CONCEPT

ALBA London offers a sensory journey inspired by the Amalfi Coast. The restaurant's warm, elegant ambience mirrors the coastal palette, welcoming guests on a joyful escape.

With the genuine warmth of Italian hospitality and authentic Italian flavours, ALBA brings southern sunshine to Knightsbridge.

Indulge in dolce vita and experience a perfect blend of humble sophistication and rich culinary excellence.



The interior designed by the award winning architecture studio, YODEZEEN, captures La Dolce Vita in its atmosphere reminiscent of Southern Italy.

The furniture by Loro Piana and Poltrona Frau has a color palette of green olives, lemon yellow and sea blue. All blends perfectly with neutral and earthy tones of a bespoke handmade Venetian floor and state of the art green marble bar and staircase. The ceiling reflects the

luxury yacht experience and the artsy side is supported by artwork from the acclaimed Bradley Wood.











With its relaxed chic atmosphere and artistic interior, ALBA London offers the ideal setting to host memorable events.

The restaurant's multipurpose space is perfect for grand celebrations and can accommodate up to 125 people.



PRIVATE

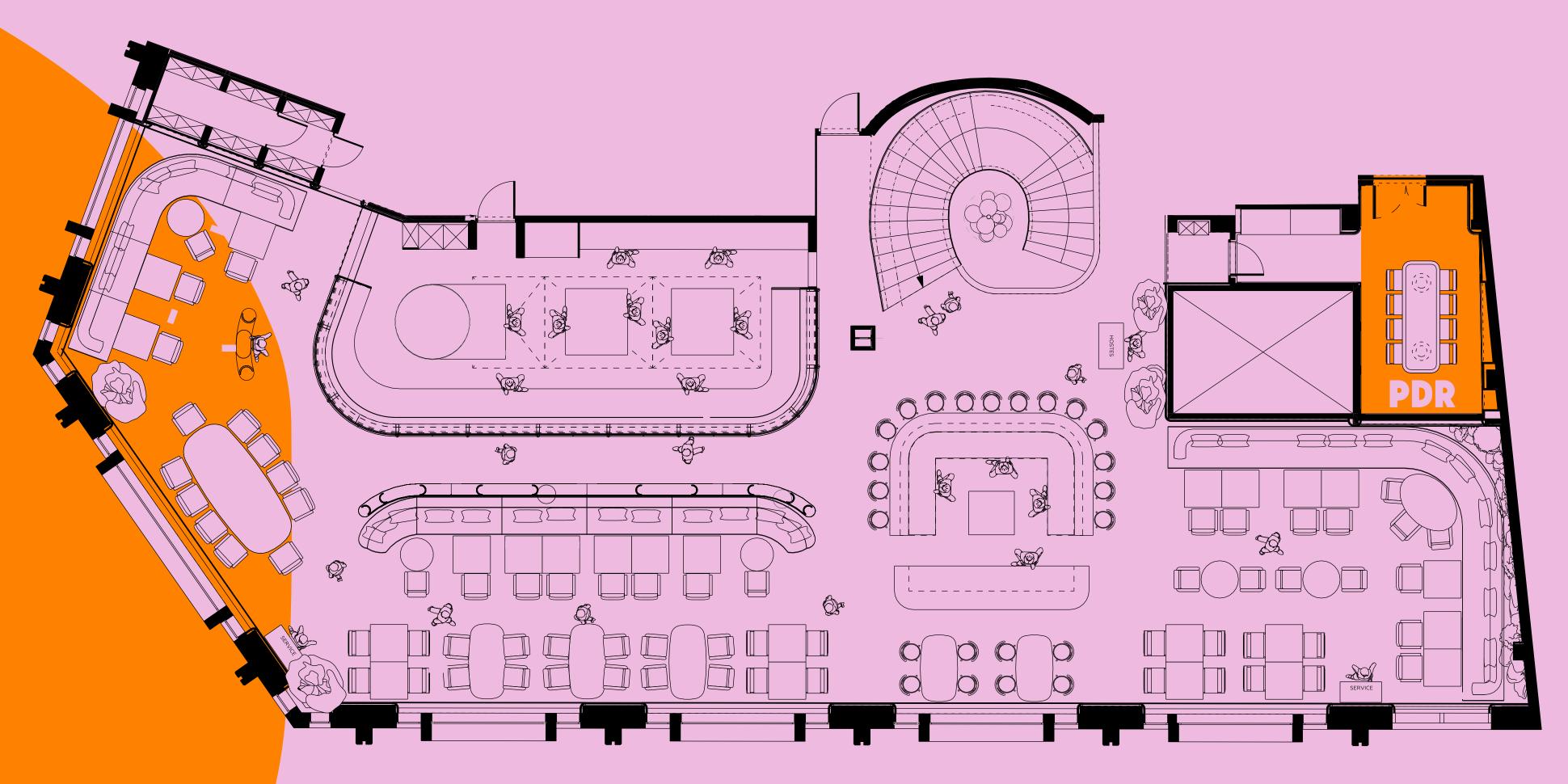
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For a more private setting, ALBA London provides a secluded PDR suitable for hosting 10 guests.





FLOOR PLAN



Max capacity: 125 pax | Number of seats: 95 | Bar: 15 | PDR: 10



ALBA celebrates Italian classics with a selection of authentic recipes, reimagined with a modern twist to create unforgettable signature dishes. Each bite delivers joy, infused with the essence of the Amalfi Coast.

The menu showcases Amalfi staples such as Risotto con Gambero e Zafferano and Sicilian Carpaccio di Gambero Rosso di Mazara, alongside dishes from other iconic regions of Italy. Highlights include Tagliatelle with white Alba truffle, a timeless Piedmontese delicacy.

ALBA elevates traditional flavours with luxurious touches, featuring the finest ingredients from around the world, such as caviar, truffle, wagyu beef, and yellowfin tuna.

EVENT SET MENU







BOAR LATER LIST

ALBA showcases the artistry of Italian mixology with a modern twist on iconic cocktails such as Negroni and Spritz.

The wine list is of a level to match the exquisite food, sourced predominantly from France and Italy. A bespoke wine cellar invites guests to explore the skills and heritage behind every bottle and will offer a selection of impressive verticals of Masseto, Dom Pérignon, Romanée-Conti DCR and Château d'Yquem bottles, including a Château d'Yquem 6 litres Imperial 1991 available by the glass — making ALBA's wine list one of London's best.





