

Restaurant

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To mirror the façade’s classic elegance the studio utilised the existing structure and introduced framed timber arches and softly lit curves.

Sale e Pepe Mare spans across 5,000sq. ft and seats 94 guests in their main restaurant and 18 diners in their private dining room. Creating a smooth flow throughout the space, the studio implemented low-level ambient lighting, while wood panelling and plush Italian fabrics introduce an Italian charm.

Manuela added: “Sale e Pepe Mare is rooted in two parts of Italy, combining the southern warmth and northern structure. I wanted to bring a sense of richness and tactility, balanced with a cleaner architectural framework. The Riviera influence is subtle;

expressed through palette, materials and light. We selected lots of natural materials - wood, stone and linens.”

A focal point within the restaurant is the 16f floor to ceiling bar, covered in gorgeous marble, chosen for durability and carefully lit to offer an intimate yet elegant setting for celebration and gatherings.

Nodding to the theatre of Italian hospitality a walk-in wine room with striking display cabinets were added, while champagne trolleys add a sense of luxury. Central to the space is a seafood display, showcasing the freshest daily catch from oysters and langoustines to delicate raw preparations that celebrate the flavours of the Mediterranean. »



Sale e Pepe Mare

at The Langham Hotel London

LOCATED WITHIN THE LANGHAM IN LONDON, A NEW RESTAURANT INSPIRED BY THE ITALIAN COAST, SALE E PEPE MARE, HAS OPENED ITS DOORS.



The opening marks a new chapter for Sale e Pepe and hospitality collective, Thesleff Group, as this is Sale E Pepe's second site after their iconic Knightsbridge location that has defined Italian dining within London since 1974.

Hamilford Design, a luxury interior design studio based in Notting Hill, were chosen by Thesleff to craft the interior by evolving Sale e Pepe Mare into a coastal version of

the original Knightsbridge restaurant, while respecting its legacy.

Manuela Hamilford, Creative Director and Founder at Hamilford Design commented: "Being Italian and growing up in the south of Italy shaped my perspective on hospitality, it's about atmosphere, generosity and timelessness. This became a passion project for me, which I was involved with at every stage personally.

"We were given a great deal of creative trust, but it was important the new space

felt like a progression with the coastal twist. With The Langham's rich history, the interiors needed to feel entirely at ease within the architecture of the building. To combine a long-standing London institution within The Langham was a privilege."

The Langham was Europe's first 'grand hotel', opening in 1865, so Hamilford Design wanted to ensure they honoured the site's rich history and its unique, strong architectural presence. »



“A natural evolution of the Sale e Pepe brand, Sale e Pepe Mare offers an authentic Italian experience along with a touch of theatre.”



Designed specifically for Sale e Pepe Mare, each bespoke bar stool and banquette within the space is adorned in burgundy and grey patterned fabrics, emphasising the sun-kissed region. Bespoke textured artwork, custom made by Marc Rios, known as MRDRIP, adds an extra layer of elegance and modernity.

Markus Thesleff, CEO and Founder of Thesleff Group said: “Sale e Pepe has always been more than a restaurant, it’s part of

London’s cultural fabric. I grew up visiting with my parents, so it holds a special place in my heart. With Sale e Pepe Mare, we’re honouring that legacy while reimagining it for today, capturing the spirit of la dolce vita in a setting that’s effortlessly elegant and luxurious.”

Sale e Pepe Mare’s menu, served throughout the day, focuses on seafood and blends the brand’s Knightsbridge location’s original menu with a fresh, modern edge to perfectly embody the spirit of Mediterranean

dining. Highlights include, Otoro (bluefin tuna on baked brioche with confit tomato and garlic), Capesante (king scallops, espetette chilli and radish with lemon vinaigrette), and a showstopping shellfish tower.

A natural evolution of the Sale e Pepe brand, Sale e Pepe Mare offers an authentic Italian experience along with a touch of theatre. Through Hamilford’s bespoke and legacy-led design, Sale e Pepe Mare has become the epitome of costal Italian dining. ■