

The Herald

Edinburgh's Ondine reopens after revamp



BUSINESS BRIEFING

Ondine Oyster & Grill has said it has “completely transformed the entire look and feel of the restaurant” as it reopens in Edinburgh’s Old Town.

Following a full refurbishment to the restaurant, oyster bar and private dining area, Ondine, renowned for its Scottish seafood, said it will have more of a focus on meat with its new robata grill – cooking over hot charcoal on an open fireplace which intensifies the flavour and adds a different texture to the meat and fish.

The name of the restaurant has also been adapted to “Ondine Oyster & Grill” to reflect more meat being slowly introduced to the menu.



The space has been converted to emulate a ship at sea.

The exterior is currently fully covered in scaffolding which will be in place until at least early next year, and which has prompted the award-winning restaurant to change its entire appearance, it said.

After undergoing a full transformation, the space has been converted "to emulate a ship at sea".

It has launched a new seasonal food menu and wine list as well as a oyster and cocktail menu for its bar area.

Roy Brett, chef and owner, said: "We maybe can't control what is happening outside the restaurant but what we can control is what is happening inside, and we have created a unique dining experience with honest seasonal integrity at the fore.

"We have completely changed the entire look and feel of the place and we are really looking forward to sharing the experience with you all as we re-open and welcome you back to Ondine Oyster & Grill."