

Big-Deal London Chef Nabs a Spot in NYC's Hudson Yards

Dan Doherty will open an all-day restaurant in the massive development next spring

May 30, 2018 | By Kayla Kumari Upadhyaya



Acclaimed London chef Dan Doherty is coming to major Manhattan development Hudson Yards, opening a new all-day restaurant in March 2019, joining big-name chefs like David Chang, Jose Andres, and Thomas Keller, who have also signed on for restaurants in the upcoming development.

Doherty is the former executive head chef at Duck & Waffle, a 24/7 restaurant on the 40th floor of the Heron Tower in London, England.

He left the restaurant this year, but has teamed up with London-based hospitality group Rhubarb for the new NYC venture, which will be the group's first stateside restaurant. The company is known as a "contract catering business and white label restaurant operator" over in the UK, running restaurants primarily known for their settings, such as in Historic Royal Palaces and other museums.

The restaurant doesn't have a name yet, but the menu leans Asian-Western-fusion, featuring dishes like Singapore-influenced chili crab croquettes; scallop, apple, and kohlrabi with Chinese chili oil; and a beef fillet with chili, daikon, and a soy-cured egg. Weekend brunch has similar fusion tinges, like a breakfast bibimbap that channels a classic English fry-up with bacon, egg, and sausage. There will also be Korean pancakes and black sesame waffles served with smoked miso ice cream.

It's opening in a 5,800-square-foot space on the fifth level of The Shops at Hudson Yards, a massive retail and dining property between 30 and 10 Hudson Yards along 10th Avenue. While it won't be open 24/7 like Duck & Waffle, like so many new restaurants opening in NYC lately, it's an all-day affair.

As with the other restaurants and food halls opening in Hudson Yards, Doherty's new restaurant is slated for March 2019.