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Babylon's Peter Avis Wins Inaugural 'UK Restaurant Manager of the Year' Award

Virgin Limited Edition is delighted to announce that Peter Avis, Restaurant Manager of Babylon at The Roof Gardens, last night won the title of 'UK Restaurant Manager of the Year' at this year's Academy of Food & Wine Event.

On acceptance of the award, Peter said: "I am so honoured to have won this award, all five finalists I was up against were extremely tough competition, I keep pinching myself as I still can't quite believe it!"

Peter went on to say that he wanted to raise the profile of restaurant managers and do his utmost to encourage young people into front-of-house careers.

Peter was selected by a panel of judges including the Academy's director Matt Wilkin, former Le Gavroche maitre d' Silvano Giralдин and Conor O'Leary, food and beverage manager of the Andaz hotel in London.

Peter was announced the winner last night at a dinner held at the Langham Hotel, London. In addition to receiving such a prestigious title, Peter has also won a week-long trip to New York to complete a stage at a top restaurant.

Jon Brown, Managing Director for Virgin Limited Edition, commented: "Peter's enthusiastic attitude, passion and commitment, combined with his professionalism and expertise always ensures that he leads his team to provide the highest standards of restaurant service. All of us at Virgin Limited Edition are very proud of Peter and so pleased for him to have won."

Located just above The Roof Gardens Club on the 7th floor, the newly refurbished Babylon Restaurant has room for 110 guests inside plus a private dining room

seating 12. The restaurant offers an eclectic menu seven days a week for both lunch and dinner where guests can enjoy breathtaking views of London's skyline.

The restaurant is open Monday to Sunday from 12pm to 2.30pm for lunch, and Monday to Saturday from 7pm to 10.30pm for dinner. The private dining room has space for up to 12 people at the rear of the restaurant with its own terrace overlooking the flamingos in the English Woodland Garden. It is also possible to hire the semi-private area for up to 28 people.

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Notes to Editors:

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For reservations please call Babylon on 020 7368 3993 or email

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Virgin Limited Edition is Sir Richard Branson's privately owned collection of award-winning luxury retreats chosen for their stunning locations, magnificent surroundings and offering a sense of fun, style, luxury and exceptional personal service. The group includes Necker Island in the Caribbean's British Virgin Islands, Ulusaba Private Game Reserve in South Africa, Sa Terra Rotja in Mallorca; The Roof Gardens and Babylon Restaurant in London; Kasbah Tamadot in Morocco and The Lodge in Verbier.

About the Academy

Founded in 1988, the Academy of Food and Wine is the industry's professional training body, dedicated to skills, wine service and food service. The Academy's purpose is to identify, promote and maintain the highest professional standards for the education and training of food and wine waiting staff and bar assistants in the UK hotel, restaurant, catering and bar industry.