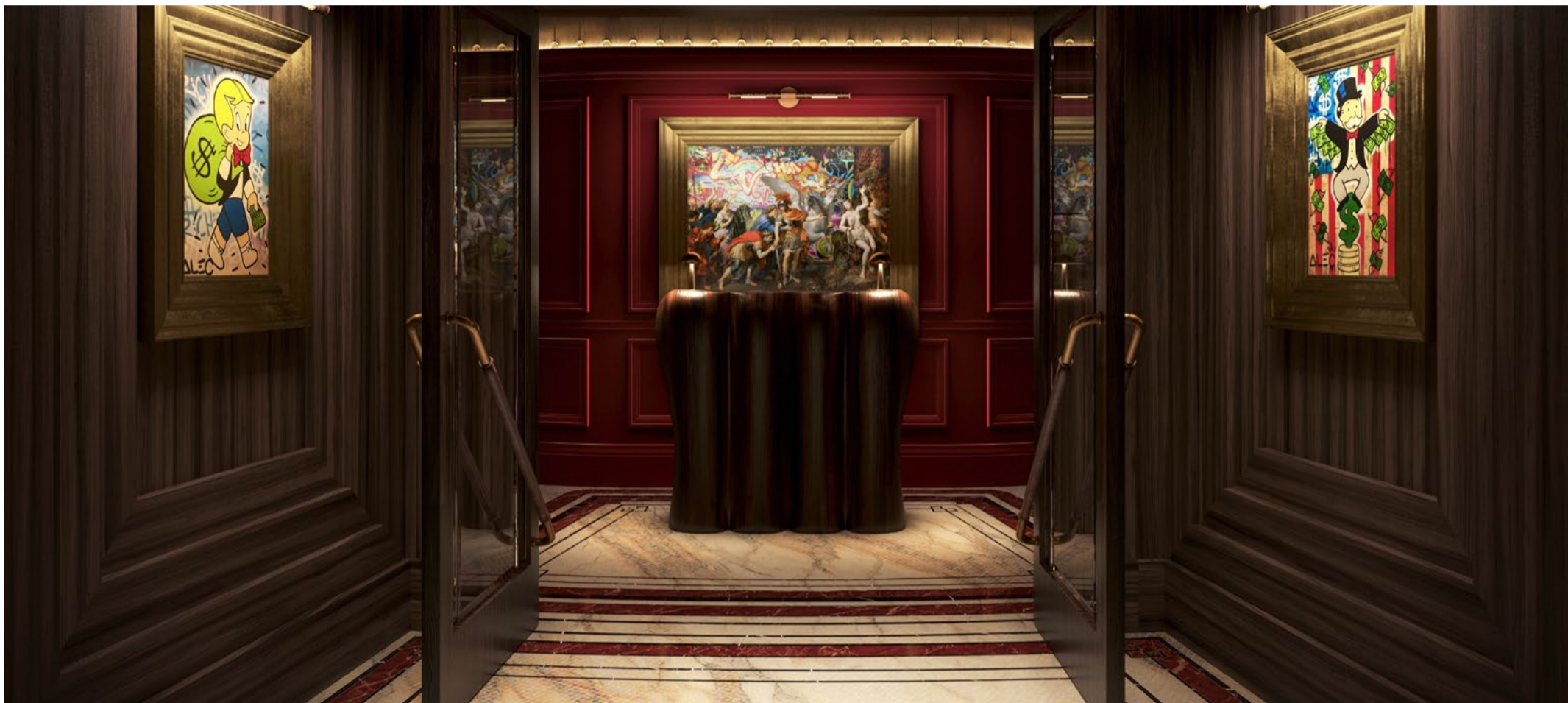




RAISING THE BAR

LOUIS IS HERE TO RAISE THE MANCHESTER RESTAURANT GAME



LAUNCHING SEPTEMBER 2024

You're invited to the most exclusive booth in Manchester, launching this September!

Step into a timeless Golden Age with sophisticated dining, refined drinks, excellent service and an unmatched atmosphere.

Inspired by 1950's New York, Louis is your new home from home. A hedonistic playground adorned with contemporary art and captivating live performances, featuring jazz, blues, funk and soul. It is an after-dark weekend playground for those who know how to play.

Louis is a place to be, but not be seen, operating a strictly, 'no photographs' policy.



YEMI



BEN



CLAIRE

Introducing three talented artists helping us kick-start our entry into Manchester's vibrant live music scene.

Yemi is a locally respected soul singer of the Manchester live scene. From jazz to soul and disco across the region this singer has stage presence and style.

Ben comes from an R&B/Soul background but his vocal style ranges from Pop to Jazz and everything in between. His versatility and charismatic stage presence has

helped him.

Clare with her soulful tones and warm personality have endeared her to audiences at many prestige events and luxury weddings across the globe including the Monaco Grand Prix, as well as joining Stormzy headlining performance at Glastonbury in 2019.

ALR MUSIC

Setting the stage for timeless music by contemporary Masters.

Check your coat, leave your hat, take a booth, sip the glass, savour the food and we'll set the stage.

Louis has worked with leading agency ALR Music to handpick their chosen performers.

ALR have collaborated with some of Britain's most coveted addresses, including Claridge's, The Ritz, Annabel's and The Arts Club in Mayfair, alongside US institutions such as The Aman and New Nomad. Known for spotlighting jaw-dropping sounds through bespoke programming, we're delighted to have them as partners.

Dan Houghton, Director of Artists said: "We are truly excited to collaborate with the team at Louis, bringing a diverse array of artists to their weekly mix. Manchester has never experienced a venue quite like Louis. The team has meticulously considered every tiny detail and music is just one part of their offering. This place is going to be extraordinary."



"Louis is a truly unique venue unlike anything Manchester has ever experienced before. It has been three years in the making, and bringing this vision to life is something we're all so excited to share with the city. The atmosphere we aim to create will be unmatched serving genuine quality cuisine, timeless cocktails and live artists."

DREW JONES, CO-FOUNDER

HERE'S TO CELEBRATING
Life's
SPECIAL MOMENTS

TIMELESS ITALIAN AMERICAN CUISINE

SERVED WITH AUTHENTICITY



RENOWNED CHEF JOINS LOUIS

Elevating Italian-American cuisine to new heights

Matteo Delia joins the Louis team alongside Executive Chef Ippokratis Anagnostelis, bringing indulgent dishes inspired by New York's Italian-American restaurants and the silver screen.

Matteo has over 13 years of experience working in Michelin starred kitchens across the UK and internationally. Matteo also worked closely with Sidney Schutte on the opening of the Waldorf Astoria in Amsterdam, together successfully attaining two Michelin stars 6 months after opening.

Matteo helmed kitchens at some of London's most luxurious restaurants including Broadwick Soho and most recently Il Gattopardo in Mayfair. His credentials and experience have seen him hone his skills while drawing on his Italian heritage, from growing up in Rome.

Matteo says on joining the Permanently Unique Group team "I am thrilled to join the team at such a pivotal moment. The opening of Louis will introduce a unique experience to Manchester. Italian-American cuisine is especially exciting, as it evokes fond memories of my upbringing in Rome. Having crafted similar menus before, I am eager to explore, experiment, and create something extraordinary with the team".

GREEN LIP BREADED MUSSELS
Half shell mussels with spicy bread crumb and garlic white sauce.

RIGATONI ALLA VODKA
San Marzano tomato and vodka infused sauce, crispy guanciale, rigatoni and parmigiano.

How was Italian-American cuisine born?

Italian-American cuisine blended traditional Italian recipes with local American ingredients. When Italian migrants came to the U.S., they brought their cooking traditions and regional recipes with them, however because certain ingredients and produce were difficult to obtain, recipes became adapted to more

widely available products and local tastes. Over time, it became popular beyond the Italian community and became part of mainstream American cuisine. Dishes like Caesar salad, meatballs, and Eggplant Parmigiana became household favourites nationwide and a beloved delicious, indulgent cuisine was born.



OSSO BUCO ALLA MILANESE
Veal shank slow cooked in cast iron casserole, served with saffron and parmesan risotto.

CAESAR FROM SCRATCH
Tender lettuce leaves, Caesar sauce, bread rocks with garlic and parmesan flakes. Perfect for sharing.



BRINGING BACK CLASSIC AMERICAN COCKTAILS WITH A TWIST

Louis recommends



PALOMA
Patron Silver, ginger, lime and London Essence grapefruit soda



GRASSHOPPER
Beluga, mozzarella, Creme de Menthe and clarified cream

At Louis, we're bringing back classic American cocktails, serving them with our unique twists, the menu will consist of aperitifs, digestives, dinner drinks, a combination of 17 delicious cocktails.

These timeless drinks come with a touch of elegance and modern creativity, crafted by Will Meredith, a seasoned Mixologist and, who has worked in some of the world's most prestigious and award-winning bars. Meredith is a renowned mixologist who has travelled the world testing and trying the most unique ingredients to help bring his visions to life. Having worked with the Permanently Unique Group for over 10 years, it was imperative to have Will involved in the creation of these drinks. Will said: "Guests will remember the opulent and refined nature of these drinks with the aim to create a first impression that intrigues and allures curiosity. Creating the cocktail menu list has been a huge honour, it has allowed me to utilise my skills, on transporting guests to a different era while using unique ingredients to bring them to modern day life."



PB&J OLD FASHIONED ROASTED PEANUT BOURBON

EXTENSIVE AND EXQUISITE WINE MENU



Just like the city that inspired us, our cellar is home to the world. From Piedmont to Pomerol, Tuscany to Tupungato, Napa to Marche and Reims to Rioja. We focus on lineage and heritage while embracing the variety and international scope of viticulture in modern Manchester.

THIS THING OF OURS
Your
HOME FROM HOME

"At Berkmann Wine Cellars, we're proud to be the sole supplier to the PU Group, crafting a wine list that embodies class and elegance for "Louis." Our goal is to create Manchester's best wine list, balancing familiarity and intrigue, reflecting our longstanding partnership and shared future."

BERKMANN WINE CELLERS

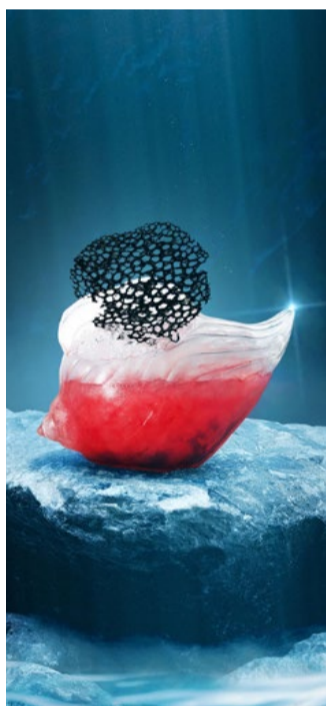
PERMANENTLY UNIQUE REDEFINING MANCHESTER'S ICONIC DINING SCENE

HIGH-END CULTURE OF MODERN GREECE TO THE UK

More Than a Restaurant,
Fenix is a Luxurious Lifestyle Destination

In just under a year Fenix has cemented itself as one of the most respected culinary experiences in Manchester, receiving positive reviews from renowned food critics, whilst opening its doors to over 3,000 guests a week.

Inspired by exotic lands and legends Fenix offers escapism through elevated modern Greek-Mediterranean cuisine. The Fenix experience is based on phases, and changes with the hours of the day. A concept inspired by the timeless legacy of rebirth, life, and renewal. Be transported to the mystical Grecian isles, through a Greek-Mediterranean dining experience like no other. Become immersed in ancient culture and mythical tales of old. A sharing-concept menu curated by two talented Greek natives. Executive Chef, Ippokratis and Head Chef, Zisis, will guide you as you embark on your very own journey of Greek Discover.



SIRENS CALL
With their beautiful singing voices, the mythical Nereids lure unsuspecting sailors to shorelines where their ships run aground or are dashed on the rocks. Enticed by those melodies, we have matched pitch-perfect tones with a sublime cobbler, marrying the taste of berries to more savoury notes.



PACCHERI PASTA, SLOW COOKED SHORT RIB WITH SOYA, GRAPE MOLASSES, TRUFFLE AND "METSOVONE" SMOKED CHEESE ESPUMA.



CHERRY BLOSSOM NEGRONI
Inspired by our iconic blossom installations, the core of our concept. This solid twist on the classic aperitif leads with The Botanist Gin, a sweet blossom vermouth, and is cut with the acidity of cherry.



**GREEN PEPPER LOBSTER
JALAPEÑOS AND CRISPY
SHALLOTS**

A SENSORY JOURNEY FROM EAST TO WEST

Experience Contemporary Chinese Dining at Tattu

Tattu launched in Manchester just under 10 years ago and has been raising the bar in Manchester ever since. The restaurant has been passionately designed to take you on a sensory journey from East to West. The concept is visually inspired by body art and its travels from its origins in the East, across the oceans through trade, to find its place in today's modern world. The cherry blossom is a symbol of good luck and life,

while our anchors represent the home where our brand was born. Our restaurant concept inspires everything from the colorful Chinese-inspired cuisine.

The menu: Tattu delivers contemporary Chinese cuisine, fusing traditional flavors with modern cooking methods and exquisite presentation to create a unique and exciting dining experience.

