

RUBIX ROUND UP

WHAT'S ON
THIS MONTH

FEATURE PROPERTY
THE COADE

THE PERFECT
DAY IN
VAUXHALL

N E W S L E T T E R

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RUBIX

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Once a transport interchange you passed through, never stopped at. Now a neighbourhood with a Georgian mansion restaurant, riverside towers and some of south London's best hidden dining. Here's your Rubix guide.

4 THE MAXIMALIST RESTAURANT

The Death of the Scandi-Slab. After a decade of grey concrete and quiet luxury, London's restaurants are erupting in velvet, chandeliers and 12-page menus. Welcome to the era of Dopamine Decor.

5 FEATURE SPACE

Every month we feature an office space worth the commute. This June, The Coade on Vauxhall Walk.

6 COMING UP THIS MONTH

What's new, now and worth knowing in London. Rubix is tracking the best new food spots, live music and pop-up events for you to explore this month.

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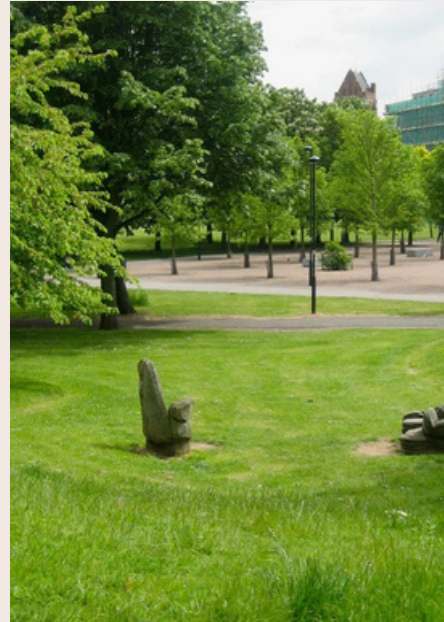
THE PERFECT DAY IN VAUXHALL



Morning: Start at Bonnington Café on Bonnington Square. A rotating cast of cooks serves a different cuisine each night, but the morning coffee and pastries are the go. The square itself is a hidden garden that feels entirely detached.

Lunch: Brunswick House is the only restaurant in London where your dining chair is for sale. This Grade II listed Georgian mansion doubles as an architectural salvage showroom. The potato bread with wild garlic butter is impeccable, and make sure you request the garden table in the summer.

Afternoon: Walk down the street for a quick stroll through the Pleasure Gardens. In June, the wisteria is in full bloom and the park empties out after the lunch crowd.



Dinner: For dinner, make your way over to Yú Gé, an authentic Cantonese fine dining experience set to impress even the most difficult clients. Set in the Hyatt on the River Thames, this has to be the best roast duck on the south side of the river.

After work: The Black Dog, mere steps away from The Coade, is set to be your team's new local. With classic pub fare and a rustic feel, the pub pours a great pint and marks the perfect way to wind down from the day or wind up for the night.

THE MAXIMALIST RESTAURANT RESTAURANTS FOLLOW THE MOVE OF DOPAMINE DRESSING WITH MAXIMALIST FIT-OUTS

AFTER A DECADE OF QUIET LUXURY, LONDON IS ERUPTING IN DOPAMINE DECOR.

Like how prohibition cleared the way for the roaring twenties, society and what's 'in' always swings like a pendulum. Right now, after years of concrete, brutalism, and minimalism, we are finally seeing the swing move back and take on the world of London dining.

Restraint was the brand. Beige and grey, the palette. Arguably a recession indicator as this trend emerged across all facets of society; from the 'clean girl aesthetic' through to the Scandi-slab houses that adorned gentrified areas. London's newest restaurant openings are not just rejecting minimalism. They are actively declaring war on it.

Plush velvet walls in jewel tones. Chandeliers and themed rooms. Welcome to the age of Dopamine Decor. The shift, while aesthetic, plays a much bigger role in what diners expect when they leave the house. When a meal can be delivered to your door by an app in twenty minutes, the restaurant must now offer something a screen cannot: theatre.

The economics of experience inflation are brutal. A restaurant charging one hundred and fifty pounds a head can no longer justify the bill. The ingredients need a stage, a costume, and ideally a supporting cast. You see the 'then' and 'now' posts of the 90s, most classically a McDonald's once primed with all colours of the rainbow, now set to a tone of modernism that blends in with its surroundings, all for the sake of new.

New openings like Lilibet's and the new Berenjak in Mayfair are leading the charge. Twelve-page menus arrive bound in leather. The interiors are designed to be photographed, shared, and argued about.

There is a psychological dimension too. After years of living in digital minimalist voids, working in sterile hybrid hubs with hot desks and noise-cancelling headphones, Londoners are starving for texture. The sensory deprivation correction is real. People want to touch velvet. They want to hear jazz. They want menus they can wrestle with.

For Gen Z, the maximalist restaurant is the antidote to the algorithm. The point is presence. The point is excess. The point is that you were there, in the velvet booth, beneath the hand-painted ceiling, eating something that arrived on a plate the size of a steering wheel.

The old guard will dismiss it as style over substance. But the best maximalist restaurants understand that the two were never separate. The chandelier is not decoration; it's hospitality, and the velvet is not nostalgia; it's the invitation to stay. London's restaurant scene has always moved in pendulum swings. The raw concrete era served its purpose: it stripped away the fuss and forced kitchens to focus. But the pendulum has swung. The theatre of excess is here. If your restaurant does not make someone gasp when they walk in, you have already lost them to the couch and Uber Eats.

FEATURE SPACE

THE COADE

The Coade is a standout new office development centred on ESG principles, featuring efficient 3,000 sq ft floorplates. The building benefits from a communal roof terrace overlooking the River Thames and Vauxhall Pleasure Gardens, it's a workspace designed to inspire while keeping employee wellness in focus.



- 6 min walk - Vauxhall station
- 8 min walk - Battersea Power Station
- 14 min walk - Oval station
- 17 min walk - Nine Elms station



- 1 min walk - The Black Dog
- 2 min walk - The Rose
- 4 min walk - Market Place Food Hall
- 5 min walk - Bonnington Café
- 8 min walk - Yú Gé (Park Hyatt)



NEW AND UPCOMING THIS MONTH



WIMBLEDON

June

June is when London becomes the city it always thinks it is. The sun sets after 9pm, every rooftop bar is open, and the cultural calendar goes into overdrive. Summer has arrived.

- 1 Taste of London 17th - 21st**
Regent's Park transforms into London's ultimate outdoor food festival. Sample signature dishes from the city's best restaurants, attend live cooking demos and pretend you are not just here for the free samples.
- 2 Trooping the Colour - 13th**
The King's official birthday parade on The Mall. Line The Mall early for the carriage procession and the RAF flypast over.
- 3 Frida Kahlo at Tate Modern**
The exhibition of the summer. Tate Modern's Kahlo retrospective is already selling out weeks in advance.
- 4 Wimbledon - 29th June onwards**
If you cannot get Centre Court tickets, the queue for ground passes remains one of London's great sporting rituals. Strawberries, Pimm's and passive-aggressive queueing at its finest.
- 5 BST Hyde Park - Weekends**
Hyde Park's summer concert series returns with Lewis Capaldi, Pitbull and Garth Brooks among the headliners.