

MODERN LUXURY

MANHATTAN

NOVEMBER 2025

MODERNLUXURY.COM

THE GIVING ISSUE:
GIFTS THAT DELIGHT & CAUSES
THAT INSPIRE



Plot TWIST

Grace Van Patten Emerges
as the Next Leading Lady

Fresh Flavors

This fall, New York's dining scene is heating up with 14 exciting restaurant debuts—each worthy of a coveted place on your culinary bucket list. *by* RACHEL FEINBLATT

Arvine

Greenwich Avenue, roll out the red carpet for your newest resident: Arvine. This refined gem reimagines American cuisine with a bold, adventurous spirit, designed to delight even the most discerning diners. At the helm are owner Adrien Falcon and chef-partner Joe Anthony—whose pedigree spans the celebrated kitchens of Daniel, Union Square Café, and The Modern.

Together, they've crafted a menu that's as dynamic as it is delicious, from spicy grass-fed bison tartare to Joyce Farms pork chop and a chile-garlic charred kingfish that lingers long after the last bite. *19 Greenwich Ave., arvine.com*

Avra

Avra Estiatorio makes a grand debut on Ninth Avenue, unveiling a striking



Beggar's purse pasta at Chateau Royale

20,000-square-foot restaurant that expands the brand's Mediterranean footprint in New York City. Designed to transport diners to the sun-drenched shores of Greece, the new outpost celebrates authentic Greek cuisine with standout dishes like crispy Avra chips, Chilean sea bass souvlaki, and indulgent lobster pasta. Serving as the group's fourth restaurant in the Big Apple, this spot is the ultimate recipe for Mediterranean success. *398 9th Ave., theavragroup.com*

Ayah

The brains behind Maison Close bring the flavors and flair of Morocco to SoHo with the debut of Ayah. 3rd Space Hospitality's latest venture showcases a menu by executive chef Geoffrey Lechantoux and chef Aïcha Sbaih, highlighting vibrant small plates, signature pastilla, tajines and exciting tableside presentations. Complemented by award-winning mixologist Adrien Lefort's inventive cocktails and interiors steeped in authentic Moroccan craftsmanship, Ayah delivers an immersive dining experience where heritage meets modern New York elegance. *77 W. Houston St., ayahrestaurant.com*

Birds

From the creative forces behind Sip & Guzzle's Steve Schneider and the brother-sister duo Naama and Assaf Tamir of Lighthouse and MESSY comes Birds—a soulful newcomer redefining the local listening bar scene. Inspired by the velvety jazz clubs of '60s French and Italian cinema, Birds pairs classic cocktails with an effortlessly chic atmosphere. Sitting at the crossroads of jazz, funk and blues, it serves up a daily dose of nostalgia right in the heart of the West Village. *64 Downing St., birds-nyc.com*

Birley Bakery

Sweet tooths, consider yourselves warned: London's famed Birley Bakery by Robin Birley has arrived on the Upper East Side, filling the neighborhood with irresistible allure. The patisserie blends old-world craftsmanship with modern flair, serving signatures like the savory Cravat pastry—a refined twist on the classic hot dog—and the Raspberry Tarte Tropézienne, an orange blossom-soaked brioche filled with delicate crème diplomat. With an all-day menu designed to charm every palate, the New York outpost mirrors its London counterpart while redefining indulgence uptown. *20 E. 69 St., birleybakery.com*

Indulge in the best of American cuisine at Arvine, where traditional dishes are taken to bold new heights.



Bucatini

Bucatini infuses the local dining scene with fresh Italian flavors, serving up pastas, pizzas and classic plates that speak straight to the heart. In its expansive dining room, executive chef Augusto "Guto" Ferreira crafts crowd-pleasers like truffle funghi pizza, veal, chicken and eggplant parm, and pappardelle alla bolognese—delivering a dining experience that's pure amore. *2 E. 45th St., bucatininy.com*

Chateau Royale

Chateau Royale makes a stately debut in Greenwich Village, captivating diners with its refined interiors and equally memorable cuisine. From the team behind Libertine, the restaurant is housed in a former carriage house, where the regal atmosphere sets the stage for dishes as elegant as the surroundings. Highlights include the dry-aged American wagyu New York strip with bordelaise, sable au caviar beurre blanc, and a decadent lobster thermidor—each plate designed to dazzle and delight. *205 Thompson St., chateauroyaleny.com*

Double Knot

Award-winning chef and restaurateur Michael Schulson strikes all the right culinary chords this season with the debut of his first Manhattan venture, Double Knot. A celebrated Philadelphia import, the sleek 12,000-square-foot restaurant brings a fresh, inventive spin on Japanese cuisine to New York. Expect an elevated journey for the palate—think artful sushi, crispy Japanese fried chicken, black cod fried rice, decadent A5 wagyu, and kobe beef skewers—all crafted to transport diners straight to Japan. *1251 6th Ave., doubleknotnyc.com*

Koju

LDV Hospitality steps into new culinary territory with the opening of Koju, an intimate 14-seat omakase destination. Executive chef Kevin Garrison curates a seasonal tasting menu featuring delicacies such as ha gatsuo (striped bonito), Hokkaido scallops, and kinmedai (golden eye snapper). Enhancing the experience is a vinyl-driven music program that spans eras, along with a beverage menu of five

Maison Nur's stuffed morels are worth digging into.



signature cocktails marrying Japanese flavors with Western mixology. With its refined setting and meticulous craftsmanship, Koju offers a reimagined approach to Japanese dining in New York—one exquisite course at a time. 252 Schermerhorn St., Brooklyn, sushikoju.com

LenLen

LenLen brings the vibrant flavors of Thailand to Flatiron, drawing inspiration from Bangkok's 1970s shophouses and bustling farmers' markets. Behind the concept are Thailand-born hospitality pro Wanisa Torboonsitikorn and Korean-American chef-restaurateur Peter Ki Suk Tondreau—joined by hospitality & beverage expert Tim Stuyts—whose combined expertise makes this a must-visit destination for locals and visitors alike. Guests can savor elevated takes on beloved classics, from pad see ew and prawn shrimp to crispy pork belly with Chinese broccoli, creating a dining experience that's as memorable as it is delicious. 40 E. 20th St., lenlen.nyc

Limusina

With restaurants scattered across the city—think Don Angie, San Sabino, Bad Roman, among others—it's safe to say that you have been wine and dined by Quality Branded. Now, the group turns its inventive eye to Mexican cuisine with Limusina, a 215-seat stunner poised to top every local's must-try list. The menu brims with bold, playful creations—think whole red snapper tacos, fiery fajitas diablo, and jelly donut conchas—each dish showcasing Quality Branded's signature flair while honoring the vibrant spirit of Mexico. 441 Ninth Ave., limusinanyc.com

Maison Nur

Nur Khan's boldest vision yet takes center stage with Maison Nur, a downtown gem that dazzles as much as it delights. Michelin-starred chef Richard Farnabe plates precision and poetry, turning seasonal ingredients into edible art. Cocktail queen Charlotte Voisey shakes up the scene with pours worthy of her Cocktail Renaissance reign. Draped in Old World romance and lined with works by Damien Hirst, Neil Grayson, and Harif Guzman, the space feels equal parts salon and gallery. The result? A feast for the senses that lingers long after the last bite. 217 Bowery, maisonnur.nyc

Motek

Motek makes a dazzling debut in New York City as the Miami-born Mediterranean



From top: Ayah's dining room sets the tone for the ultimate dining experience; Avra chips can be enjoyed at its new Ninth Avenue outpost.

concept lands in the heart of Flatiron. From Happy Corner Hospitality, the vibrant eatery serves up a passport-free escape to the Mediterranean with highlights like its award-winning burger, kosher-style steakhouse favorites, whole branzino and housemade hummus paired with laffa bread. Bathed in sunlit yellow interiors that mirror the brightness of the cuisine, Motek invites guests to sip regionally inspired cocktails and zero-proof creations while savoring every flavorful bite. 928 Broadway, motekcafe.com

Room 207

Step back in time and raise a glass at Room 207, a Prohibition-inspired speakeasy that reimagines the glamour of the 1920s. Conceived by owner Rajesh Bhardwaj, bartender Hemant Pathak, chef Akshay Bhardwaj and designer Wid Chapman, the hidden gem pairs era-inspired cocktails with refined seafood plates like the fisherman's lunch of raw tuna and caviar. With its library-like aesthetic and timeless spirit, Room 207 brings a sophisticated new chapter to New York City nightlife—one cocktail at a time. 207 2nd Ave., Back Room