

EMPRESS 2026

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**DELICIOUS** PR

# Contents

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DELICIOUS PR AGENCY	3
Metrics	4
Images	5
Print Coverage	6
Print Coverage	7
Online Coverage	8
Online Coverage	9
Online Coverage	10
SOCIAL POSTS FROM MEDIA	11
Embed	12
INFLUENCER CONTENT	13
Social Posts	14
Contacts	15
THANK YOU FOR WORKING WITH US	16

An aerial night view of a city, likely London, featuring the illuminated City Hall and the Shard. A large purple semi-transparent rectangle is overlaid on the left side of the image. The text 'DELICIOUS PR AGENCY' is written in white, uppercase letters on the purple background, with a short horizontal line underneath the word 'AGENCY'.

# DELICIOUS PR AGENCY

## Metrics

 1

Total Social Posts

 6.9k

Total Social Post Views

 371

Total Social Post Likes

 5

Total Pieces of Coverage  
(Online & Print)

 12.2k

Total Online Coverage Views

 2

Total Pieces of Print Coverage

 3

Total Pieces of Online Coverage

## Images





CHEF'S CORNER

**Tell us about your cooking**

My cooking comes from pure passion. It's intuitive, expressive, and deeply rooted in feeling. While I'm of African heritage and those flavours shape who I am, my palate cuts across continents. I love classic recipes, but I rarely recreate a dish the same way twice. I almost always experiment, substitute, or reimagine an element. What excites me is balance: respecting tradition while allowing creativity to breathe. What's most important to me is that food feels honest, comforting and memorable – food that speaks softly but stays with you.

**How did you become a chef?**

I'm self-taught, and I say that proudly. My journey into cooking wasn't through formal culinary school, but through curiosity, repetition and an insatiable love for food. I've learnt extensively from other chefs, cookbooks, travel and television, constantly observing, tasting and refining. Family played a huge role; food was always central to our lives. Meals weren't just eaten, they were shared, discussed and celebrated. That sense of food as connection has stayed with me.

**What do you eat at home?**

To be honest, whatever is available and comforting. I like throwing leftovers together and fleshing it up with some salad, fried eggs or steamed vegetables. No fuss meals that are simple, nourishing and deeply satisfying.

**Who's the best chef in the world, and the best in Britain?**

Best in the world for me is Massimo Bottura. What I admire most is his grace. He isn't loud or performative, yet his influence is undeniable. He's known for transforming traditional Italian cuisine with creativity, humility, and purpose, while also using food as a force for social good. That quiet excellence resonates deeply with me. Here in Birmingham, we are incredibly rich in culinary talent, but Akar Idum of Olybeem stands out. His work is thoughtful, refined, and culturally expressive. He's helped put Birmingham firmly on the global food map while staying rooted in authenticity. That balance is something I truly respect.

**Is the customer always right?**

The customer is always important, always to be respected, but not always right. Great dining experiences happen when there's trust between the guest and the chef, and when both sides value the craft.

**Share a cooking tip**

Taste as you go and trust your palate. Recipes are guides, not rules. Once you understand flavour, you gain the freedom to cook with confidence.

**What was your favourite food as a kid?**

Rice. I loved rice growing up. I enjoyed it paired with fish or poultry in tomato pepper sauce.

**Food heaven and food hell?**

Food heaven is well-seasoned, thoughtfully cooked food that feels balanced and intentional. Food hell is food cooked without care, no seasoning, no soul.

**What's the most unusual thing you've eaten?**

I've eaten a few unconventional things, but what matters more than how unusual something is, is how well it's prepared. Almost anything can be enjoyable when cooked with respect.

**If you weren't a chef, what would you be?**

I'd be running Oyetra Foundation full time. It's a charity registered in Nigeria that supports parents and carers of children with special educational needs. It's very close to my heart, and service has always been as important to me as creating.

**What do you recommend from this evening's menu?**

The Empress Coconut Rice. It's rich, fragrant, and deeply satisfying. The coconut is subtle, not overpowering. It's cooked with smoked goat meat, smoked turkey, succulent prawns and mixed vegetables. If you're visiting us for the first time, I'll always recommend our Jollof rice. ■

Empress, 3 St Stephens Road, Stirchley, B29 7XR.  
Tel: 0121 516 2006, [empresrestaurants.co.uk](http://empresrestaurants.co.uk)

COCKTAIL OF THE MONTH

# PINK PASSION MARTINI

Enjoy this vibrant, modern twist to a passionfruit tippie created by the team at Empress

**Y**eah, yeah! It's January and we're supposed to be drinking less but blimey, sometimes you just have to give in to temptation! This vibrant, modern twist on a passionfruit cocktail from the awesome guys at Birmingham's newest African restaurant, Empress, is just too good to wait until February. It's a smooth, lightly textured drink with sweet berry notes, tangy passionfruit and subtle vanilla warmth. Go on, treat yourself to one this month... but as always enjoy responsibly.

**INGREDIENTS:**

- 40ml vanilla vodka
- 30ml passionfruit purée (or high-quality passionfruit juice)
- 15ml raspberry syrup or grenadine
- 15ml passionfruit liqueur
- 20ml fresh lime juice
- 10–15ml simple syrup (adjust to taste)
- ½ fresh passionfruit

**METHOD:**

Place a coupe or martini glass in the freezer or fill with ice water. Add all ingredients to the shaker, add ice and shake vigorously for 12 to 15 seconds until the shaker feels very cold. Double strain into the chilled glass, garnish with the ½ passionfruit and enjoy!

Empress Restaurant, 3 St Stephens Road, Stetchley, Birmingham, B29 7RR. Tel: 0121 516 2006. [empresrestaurants.co.uk](http://empresrestaurants.co.uk)



22 birmingham living january 2026

## Empress Sets the Mood This Valentine's Weekend with Live Afro-Beats and a Special Guest Performance | Grapevine Birmingham

Nigerian restaurant Empress is set to be the place to impress this Valentine's Day, promising a vibrant and unforgettable celebration of love, music and culture.

The much-talked-about new restaurant, located just off Pershore Road in Stirchley, will be pulling out all the stops across Valentine's weekend with the announcement of a special guest performance by BishopSax, the acclaimed saxophonist from Burna Boy's touring crew.

Designed for couples in love and friends celebrating Valentine's, this exclusive dining experience offers far more than a traditional night out. Guests will enjoy a curated three-course Valentine's set menu, perfectly paired with the smooth Afro-Beats and live saxophone sounds of BishopSax, creating an electric yet intimate atmosphere. For anyone looking to treat their African Queen - or simply celebrate love and friendship in style - Empress promises a memorable evening

At the heart of the experience is the Valentines Royal Dinner Experience crafted by Chef Oyetola Akande, which showcases Empress' signature blend of Nigerian tradition and contemporary flair. The mouthwatering menu features some stand out dishes including the indulgent sticky honey



<https://www.grapevinebirmingham.com/empress-sets-the-mood-this-valentines-weekend-with-live-afro-beats-and-a-special-guest-performance/>

Website Visits  
13.9k

powered by  
SimilarWeb

Coverage Views  
1.7k

Unique Monthly Visitors  
6k

Domain Authority  
37

powered by  
MOZ

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## Please wait while your request is being verified...

How Oyetola Akande, the head chef of Empress - the new Nigerian fine dining restaurant in Stirchley - is bringing a taste of regal Africa to the heart of Birmingham

### Tell us about your cooking?

My cooking comes from pure passion. It's intuitive, expressive, and deeply rooted in feeling. While I'm of African heritage and those flavours shape who I am, my palate cuts across continents. I love classic recipes, but I rarely recreate a dish the same way twice I almost always experiment, substitute, or reimagine an element. What excites me is balance: respecting tradition while allowing creativity to breathe. What's most important to me is that food feels honest, comforting and memorable - food that speaks softly but stays with you.

### How did you become a chef?

I'm self-taught, and I say that proudly. My journey into cooking wasn't through formal culinary school, but through curiosity, repetition and an unwavering love for food. I've learnt enormously from other chefs, cookbooks, travel and television, constantly observing, tasting and refining. Family played a huge role; food was always central to our lives. Meals weren't just eaten, they were shared, discussed and celebrated. That sense of food as connection has stayed with me.

To be honest, whatever is available and comforting. I like throwing leftovers together and fleshing it up with some salad, fried eggs or steamed vegetables. No fuss meals that are simple, nourishing and deeply satisfying.

### Who's the best chef in the world, and the best in Brum?



<https://birmingham.livingmag.co.uk/oyetola-akande/>

Website Visits  
43.7k

powered by  
SimilarWeb

Coverage Views  
5.3k

Unique Monthly Visitors  
10.3k

Domain Authority  
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<https://birmingham.livingmag.co.uk/pink-passion-martini/>

Website Visits  
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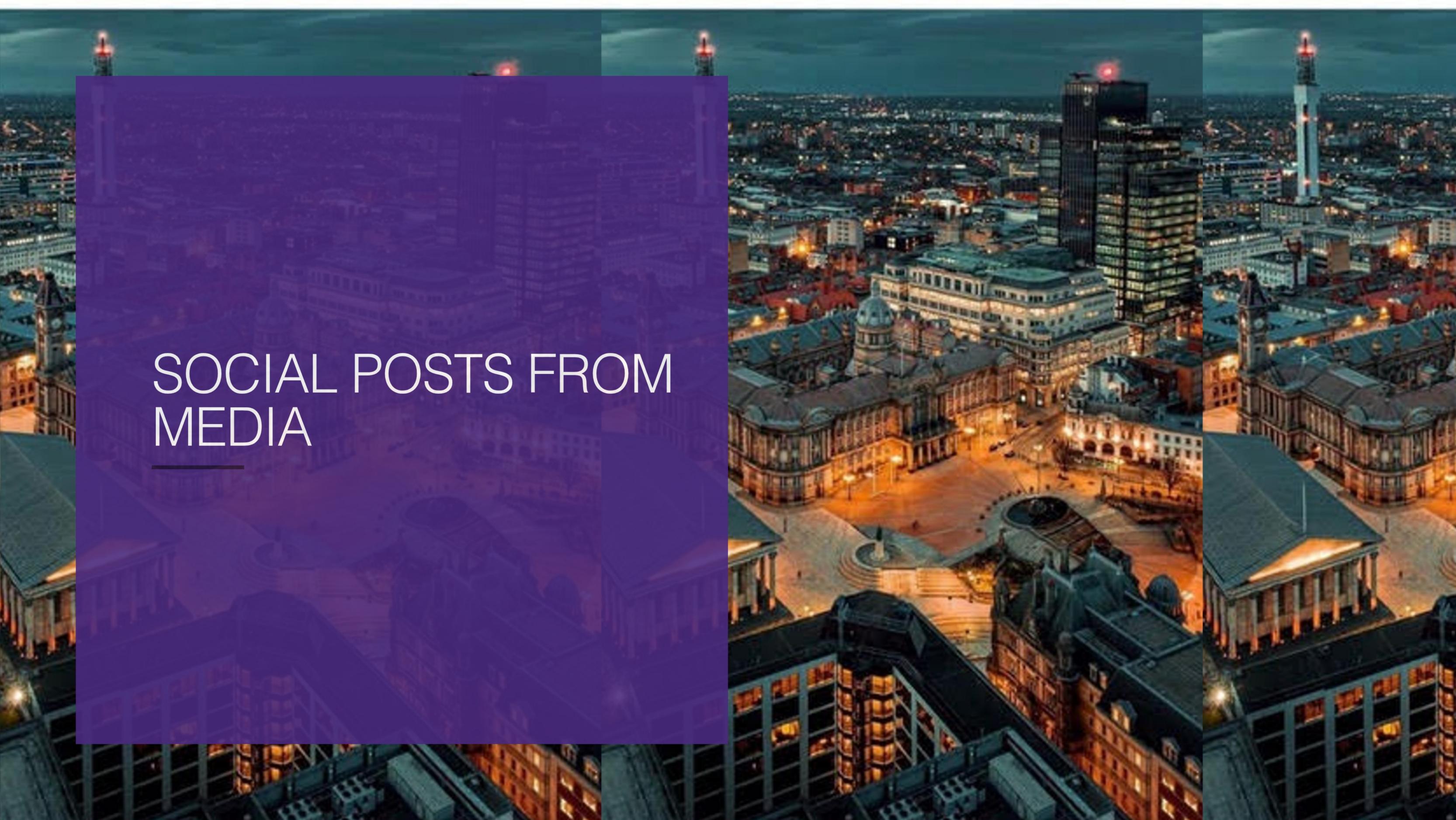
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Domain Authority  
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MOZ

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# SOCIAL POSTS FROM MEDIA

Embed



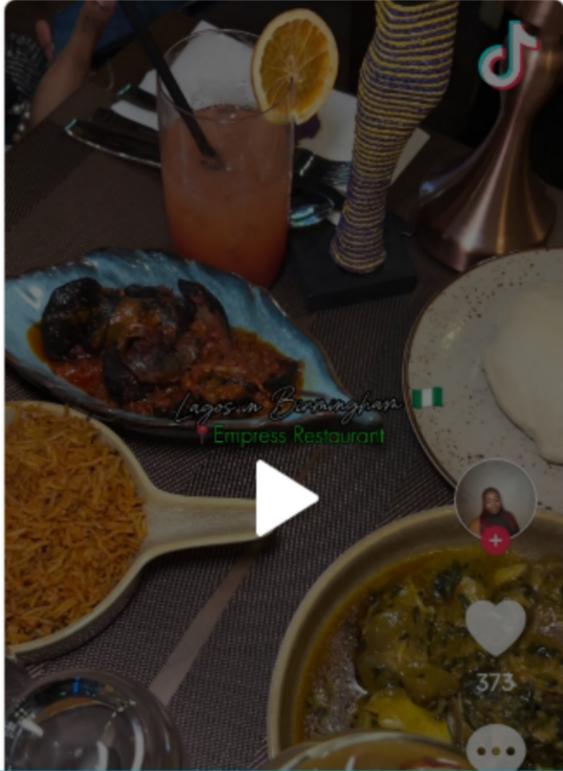
**Dinehub: Birmingham**  
about 3 weeks ago

VALENTINE'S DAY : Empress Sets the Mood This Valentine's Weekend with Live Afro-Beats and a Special Guest Performance  
Nigerian restaurant Empress is set to be the place to impress this Valentine's Day, promising a vibrant and unforgettable celebration of love, music and culture.  
The much-talked-about new restaurant, located just off Pershore Road in Stirchley, will be pulling out all the stops across Valentine's weekend with the announcement of a special guest performance by... [See more](#)

1 Like   Comment   Share

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# INFLUENCER CONTENT



Lagos in Birmingham  
Empress Restaurant

373

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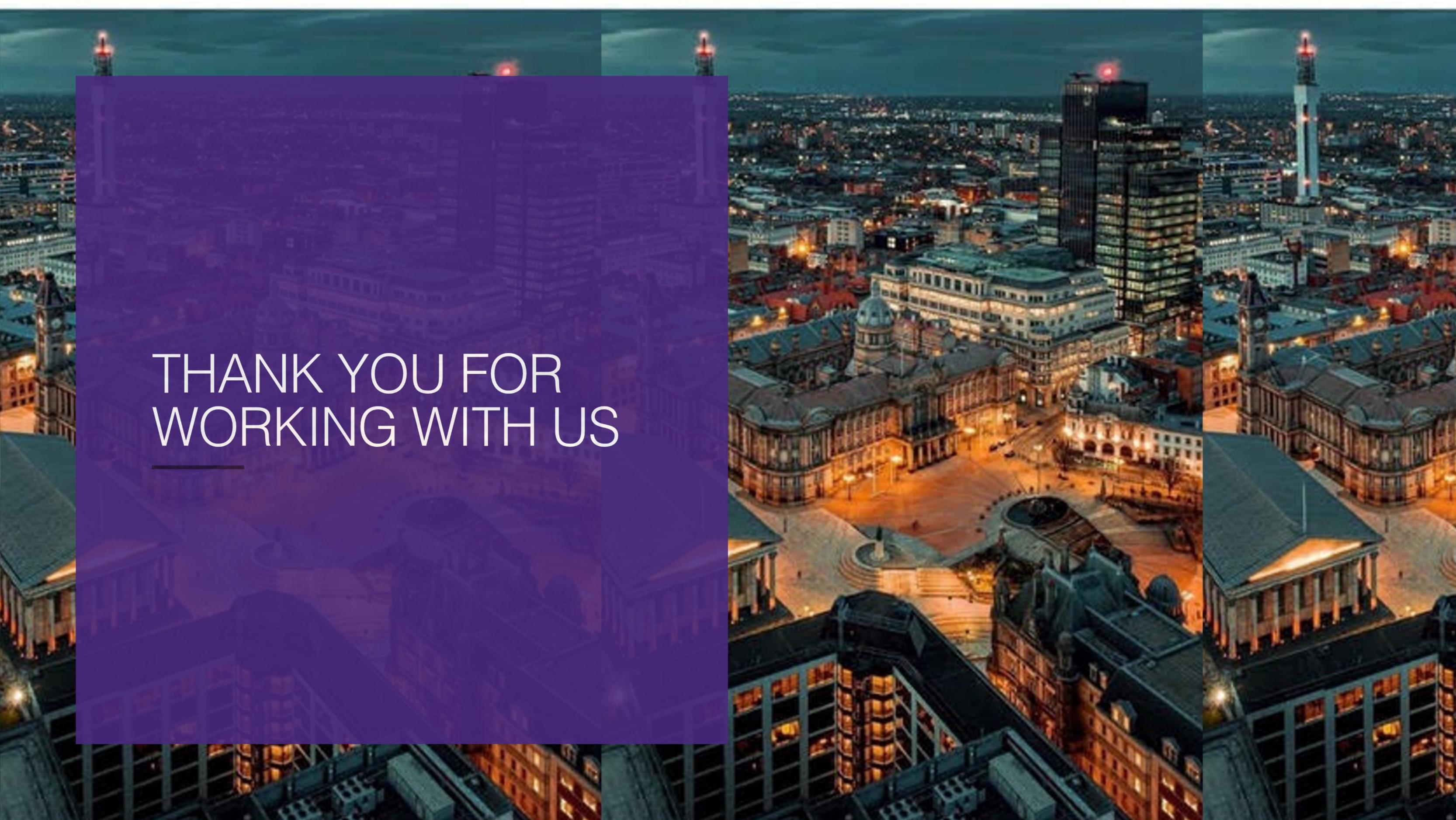
<https://www.tiktok.com/@eatswithifeee/video/7610368276778077462>

 <b>eatswi...</b> @eats...	 Followers <b>2.4k</b>	 Comments <b>21</b>
 Shares <b>148</b>	 Diggs <b>371</b>	 Plays <b>6.9k</b>

# Contacts

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 Awaiting Contacts

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WORKING WITH US

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