

THE RESTAURANTS



Images From Left

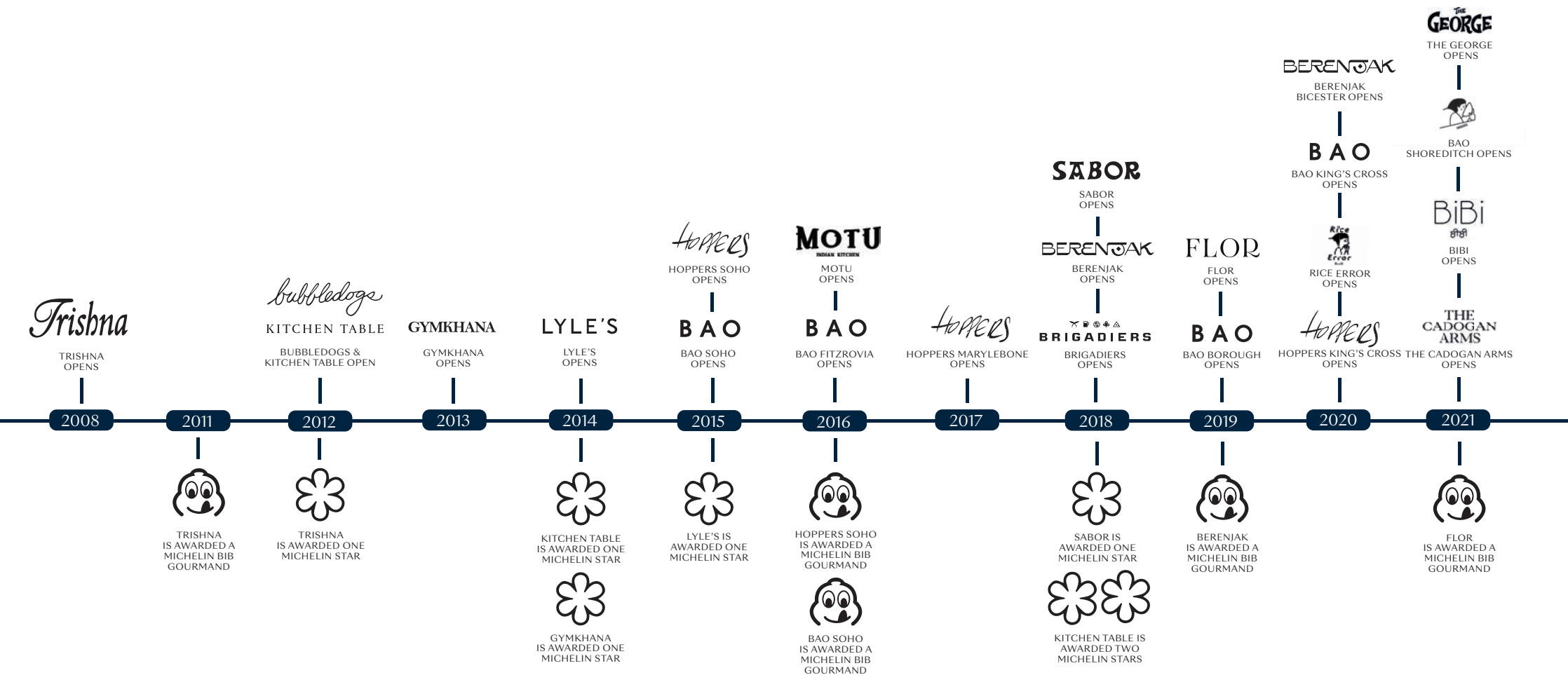
1. Kitchen Table
2. Hopper & Karis at Hoppers
3. Kababs & Sides at Berenjak
4. Peas & Ticklemore at Lyle's
5. Hoppers on Frith Street
6. Classic Bao at BAO
7. The Pool Room at Brigadiers



Images From Top

1. Arroz Negro at Sabor
2. Butter Chicken Wings at Brigadiers
3. Gymkhana on Albemarle Street
4. Rhubarb & Elaichi Kheer at Gymkhana
5. Lobster at Kitchen Table
6. Trishna on Blandford Street
7. Michelin Starred Dishes at Trishna

THE STORY SO FAR....



Sandia Chang & James Knappett -
Kitchen Table



James Lowe -
Lyles/Flor/ASAP Pizza



Wai Ting Chung, Shing Tat Chung &
Erchen Chang - BAO/Rice Error



Nieves Barragan & Jose Etura -
Sabor



Kian Samyani -
Berenjak



Chet Sharma -
Bibi



Dominic Jacobs -
The Cadogan Arms & The George

CAPACITIES OVERVIEW



RESTAURANT	EXCLUSIVE HIRE		PRIVATE DINING	SEMI-PRIVATE DINING
	SEATED	STANDING		
TRISHNA	60		12	32
GYMKHANA	100		8/10	50
BRIGADIERS	100	200	10/16/18/20	16/28/30/38/55/100
HOPPERS SOHO	40			
HOPPERS MARYLEBONE	100			8/32
HOPPERS KINGS CROSS	135	200		28/50/74/100
KITCHEN TABLE	18			
LYLE'S	54	70		
BAO SOHO	30			
BAO FITZ	47	80		20
BAO BOROUGH	46	100	14	18
CAFÉ BAO	56	100	12	
BAO NOODLE SHOP	85		10/12	24/50
SABOR	45			24
BERENJAK	43		16	
FLOR	10/28	60		
THE CADOGAN ARMS			35/50	
BIBI	32			16
THE GEORGE			10/15/20	



Trishna

Located in the heart of London's Marylebone Village, Trishna delivers a contemporary taste of Indian coastal cuisine, and an extensive wine list that focuses on emerging regions and fine wines from niche producers and boutique wineries from all over the world.

The informal and sociable neighbourhood dining atmosphere offers seating for up to 60 guests and is available for lunch, dinner, private dining, or exclusive hire. Trishna's doors open onto the street, creating a semi-alfresco ambience throughout the restaurant.

Trishna was awarded a Michelin Star in 2012.

EXCLUSIVE HIRE

60 seated

SEMI-EXCLUSIVE HIRE

32 seated

PRIVATE DINING

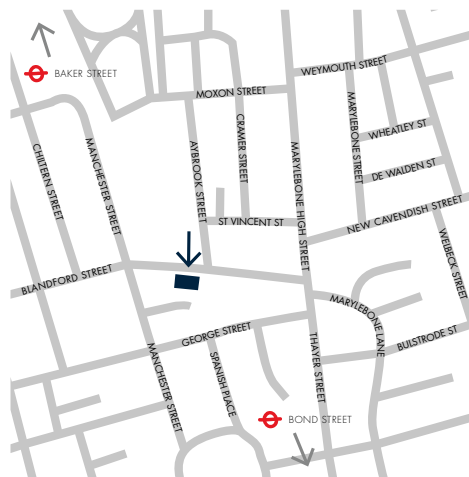
12 seated (private)

AVAILABLE FOR HIRE

MON - SUN

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
events@trishnalondon.com



15-17 Blandford Street
Marylebone Village
London W1U 3DG

"The food is probably as fine as any in London
and the pepper crab was brilliant."

A.A. Gill, Sunday Times




Michelin Bib since 2011

Michelin Star since 2012

Nandu Varuval



Aloo Chat



Main Dining Room



GYMKHANA

Located in Mayfair, Gymkhana serves contemporary Indian cuisine using seasonal British ingredients with a strong focus on the tandoori oven and chatpatta sharing dishes.

The bar at Gymkhana specialises in classic Indian punches and cocktails – fusing spices with Indian spirits and a carefully-selected gin and tonic list. The dining room is flanked by marble tables and fluted, leather banquettes. Gymkhana offers two private dining vaults either side of the lower ground floor with seating for 10 to 12 guests.

Gymkhana was awarded a Michelin Star in 2014.

EXCLUSIVE HIRE

100 seated

SEMI-EXCLUSIVE HIRE

50 seated

PRIVATE DINING

8 seated (vault 30)

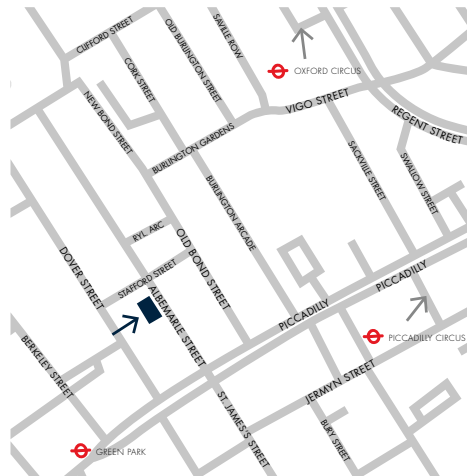
10 seated (vault 40)

AVAILABLE FOR HIRE

MON - SUN

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
events@gymkhanalondon.com



42 Albemarle Street
Mayfair
London W1S 4JH



✈️ 🍷 🎯 ♣️ ⚠️

BRIGADIERS

Located in the City, Brigadiers is an Indian barbecue and drinking tavern inspired by the army mess bars of India, where military regiments go to eat, drink and socialise.

Brigadiers references Indian Art Deco design, conveying the opulence and familiarity reflective of quintessential Indian Club Culture, and features a collection of rooms, each with their own identity, experience and atmosphere - all perfect for relaxed, informal and playful socialising. Live sport is shown on demand across selected rooms at Brigadiers, whilst a pool table and classic card games are offered for those who wish to play whilst they dine and drink.

EXCLUSIVE HIRE

200/100 standing/seated

SEMI-EXCLUSIVE HIRE

100/28 standing/seated (the terrace)

55 seated (blighters)

38 seated (dining room)

16 standing (tap room)

PRIVATE DINING

20 standing (pool room)

18 seated (pot luck room)

16 seated (bidi room)

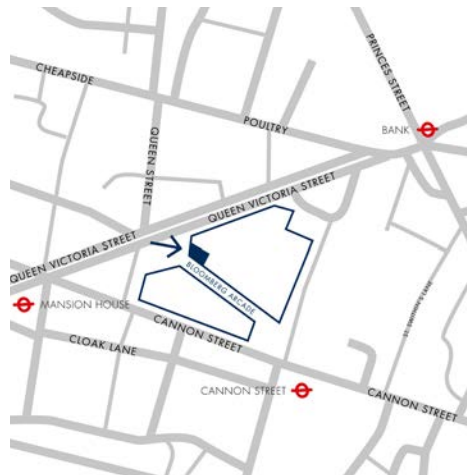
10 seated (kukri room)

AVAILABLE FOR HIRE

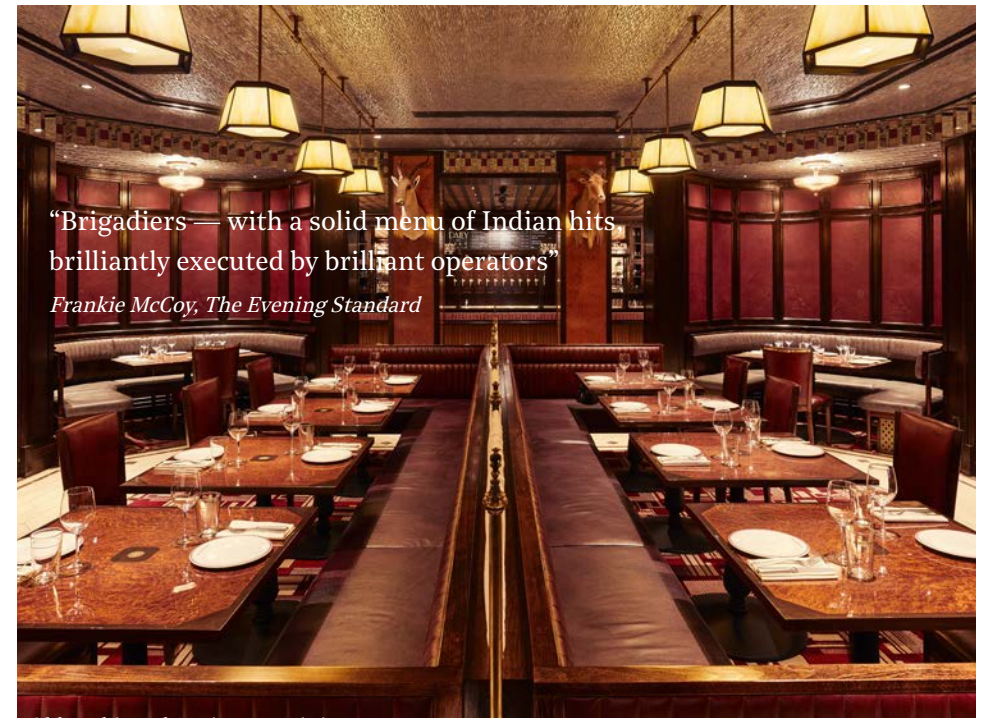
MON-SUN

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
events@brigadierslondon.com



1-5 Bloomberg Arcade
Bank
London EC4N 8AR



“Brigadiers — with a solid menu of Indian hits brilliantly executed by brilliant operators”

Frankie McCoy, The Evening Standard

Hand-pulled Old Fashioned
& Espresso Martini



Sikandari Kid Goat Shoulder

Amritsari Fried Fish Paos



The Kukri Room



Located in Soho, Hoppers is inspired by the food of Tamil Nadu and Sri Lanka, with the hopper and dosa at the heart of the menu. The cocktail list at Hoppers focuses on Genever and Arrack, and a selection of Sri Lankan soft drinks is also available.

The interior of Hoppers features warm terracotta tiles, a woven rattan ceiling and ochre brick wall finishes. Raksha masks, Sri Lankan poster art and Tamil comic imagery adorn the walls along with cheese plants, pineapple and money plants creating an exotic ambience.

The restaurant and bar space can be hired exclusively for up to 40 guests, ideal for a drinks party, wedding reception or any special occasion.

EXCLUSIVE HIRE

40 seated

EXTERNAL EVENTS

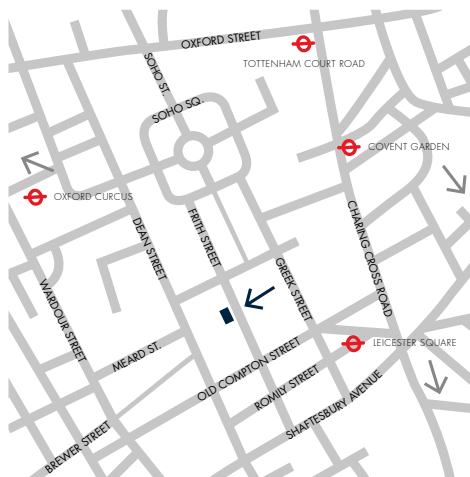
Hoppers is ideal for external catering bringing hoppers and dosas directly to your event.

AVAILABLE FOR HIRE

MON - SUN

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
events@hopperslondon.com



49 Frith Street
Soho
London W1D 4SG

“This is a restaurant with a really spectacular, impressive, authentic, confident and swaggering kitchen.”

A.A. Gill, The Sunday Times Magazine



Piña Colada Negroni
& Hoppers G&T



Bone Marrow Varuval



Main Dining Room





Hoppers’ second site takes its inspiration from the Tropical Modernist movement associated with the late Sri Lankan architect Geoffrey Bawa. The ground floor features monochromatic colours and natural daylight, whilst the lower ground floor features a darker colour palette, flanked by four semi-private dining vaults.

The menu features a number of signature Hoppers dishes, as well as new larger sharing dishes and feast menus. The expanded drinks menu features cocktails created with ingredients inspired by the flora and vegetation of Sri Lanka’s spice garden.

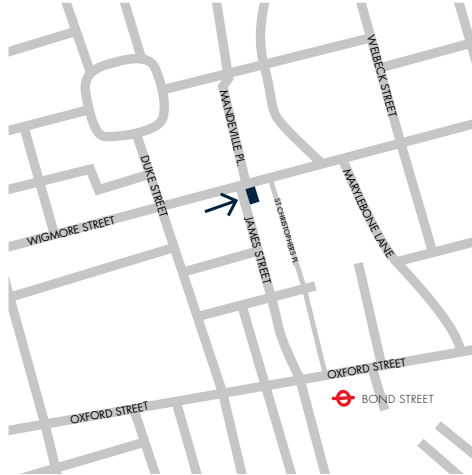
EXCLUSIVE HIRE

100 seated

SEMI-EXCLUSIVE HIRE

32 seated

8 seated (vaults)



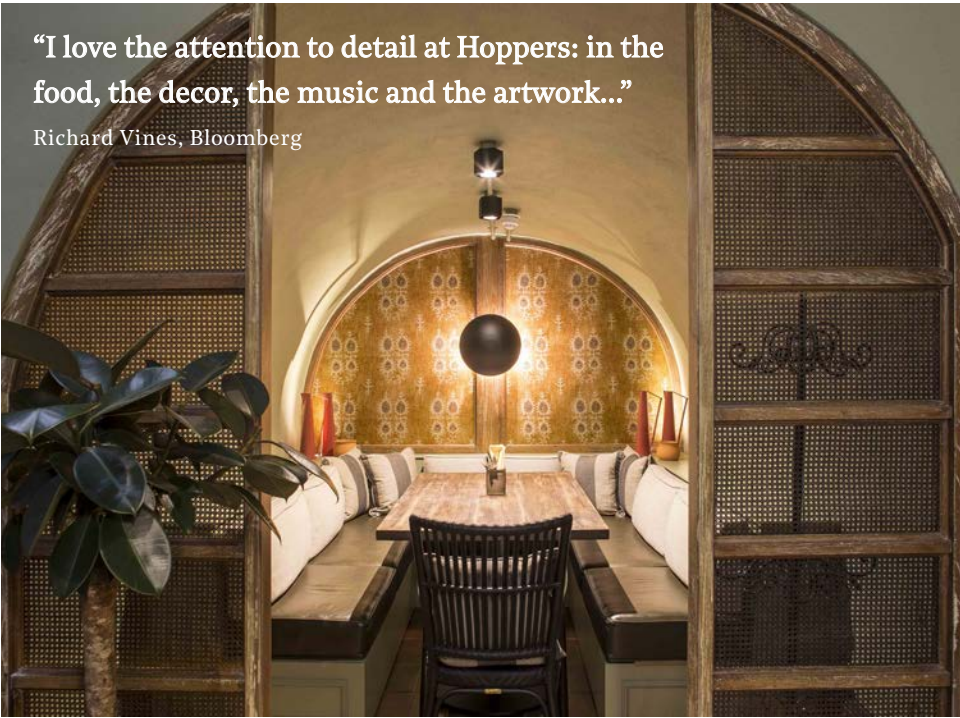
77 Wigmore Street
St Christopher's Place
Marylebone
London W1U 1QE

AVAILABLE FOR HIRE

MON - SUN

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
events@hopperslondon.com



“I love the attention to detail at Hoppers: in the food, the decor, the music and the artwork...”

Richard Vines, Bloomberg



Hopper, Kari & Chutneys



Jungle Negroni



Lamb Shank Kari



Main Dining Room



The inspiration for Hoppers King's Cross follows the much-travelled coastal journey from Colombo, the island's capital, to the historical Dutch town of Galle.

Staying true to Hoppers' philosophy of family-style feasting, the menu will feature exclusive bar bites, seafood grills and beachside snacks together with an extended bar serving a selection of beers on tap, including two of Hoppers' own brewed beers, sharing punches, swizzles and coolers.

Split into areas within one open space, Hoppers King's Cross offers al fresco outdoor dining, large group dining and a spacious bar area.

EXCLUSIVE HIRE

200 standing

135 seated

SEMI-EXCLUSIVE HIRE

70/100 seated/standing (verandah)

74 seated (coat of arms dining room)

50/28 standing/seated (bar)

AVAILABLE FOR HIRE

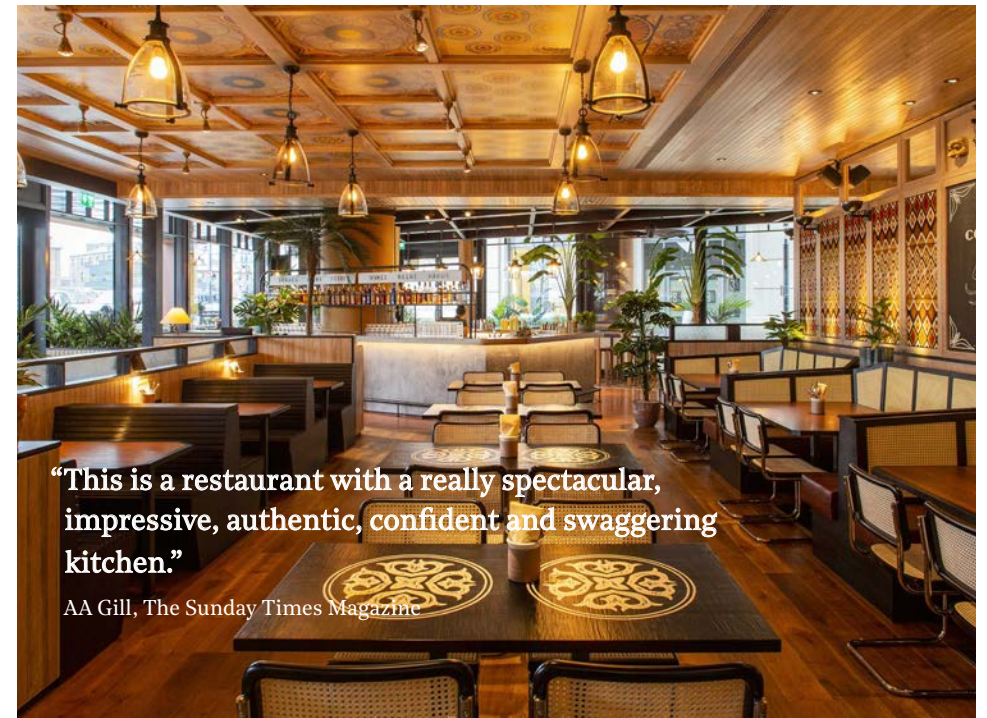
MON - SUN

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
events@hopperslondon.com



Unit 3-4 Pancras Square
King's Cross
London N1C 4AG



"This is a restaurant with a really spectacular, impressive, authentic, confident and swaggering kitchen."

AA Gill, The Sunday Times Magazine

Swimmer Crab Kari



White Ruby Punch



The Bar



Blackened Curry Leaf Prawns



KITCHEN TABLE

At Kitchen Table, Executive Head Chef James Knappett prepares, cooks and serves a daily changing tasting menu of modern European food that showcases meticulously sourced and foraged British ingredients.

Kitchen Table is a dining experience which encourages full interaction with the chefs and showcases previously unseen kitchen theatre.

Kitchen Table received a Michelin star in 2014 and was awarded a second star in 2018.

EXCLUSIVE HIRE

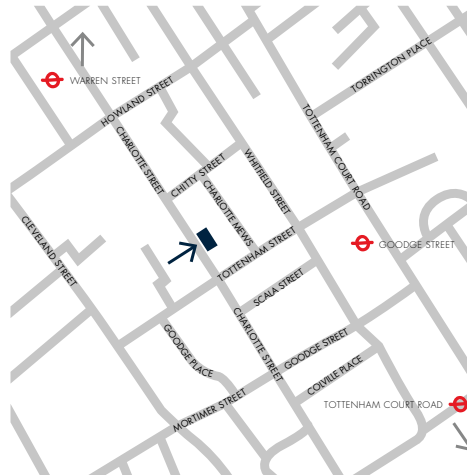
18 seated

AVAILABLE FOR HIRE

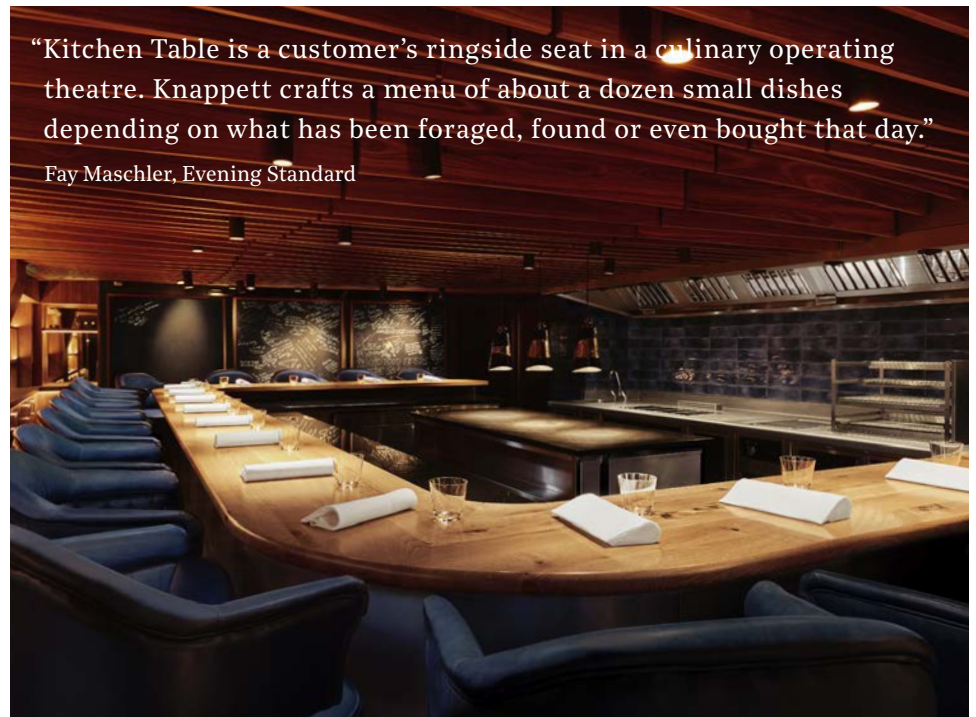
MON - SUN

Dinner only

FOR ENQUIRIES PLEASE CONTACT
info@kitchentablelondon.co.uk



70 Charlotte Street
Fitzrovia
London W1T 4QG



“Kitchen Table is a customer’s ringside seat in a culinary operating theatre. Knappett crafts a menu of about a dozen small dishes depending on what has been foraged, found or even bought that day.”

Fay Maschler, Evening Standard



Turbot



Scallop



James Knappett

LYLE'S

Located on the ground floor of the Tea Building in Shoreditch, James Lowe brings together an established network of farmers and fisherman with his pared back, modern British menu. The highly seasonal menu changes daily and is accompanied by an affordable wine list.

Lyle's is a quiet and serene space offering lunch and dinner as well as an all-day coffee bar. The minimal design of the space, flooded with natural light, makes the venue the ideal backdrop for any occasion.

Lyle's was awarded a Michelin Star in 2015.

EXCLUSIVE HIRE

70 standing

54 seated

AVAILABLE FOR HIRE

MON - SUN

Breakfast, Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
events@lyleslondon.com



Tea Building, 56 Shoreditch High Street
Shoreditch
London E1 6JJ



"I had the most fantastic, thoughtful, delicious meal at Lyle's... The chef is a bloody legend, such a fantastic talent; humble and genuine."

Jamie Oliver



Grilled Mackerel, Preserved
Gooseberry & Lovage



Asparagus, Chicken Vinaigrette,
Buckwheat & Burford Brown Egg

BAO

SOHO

Located in Soho, BAO is the brainchild of Shing Tat Chung, Wai Ting Chung and Erchen Chang.

BAO specialises in 'Xiao Chi' small snacks and BAO steamed milk buns, each individually made to a secret recipe the trio have spent years developing.

The interiors of BAO are soft and intimate with light wooden panelling, bar seating throughout and a Terrazzo floor, inspired by the time that the team spent travelling and growing up in Asia.

EXCLUSIVE HIRE

30 seated

EXTERNAL EVENTS

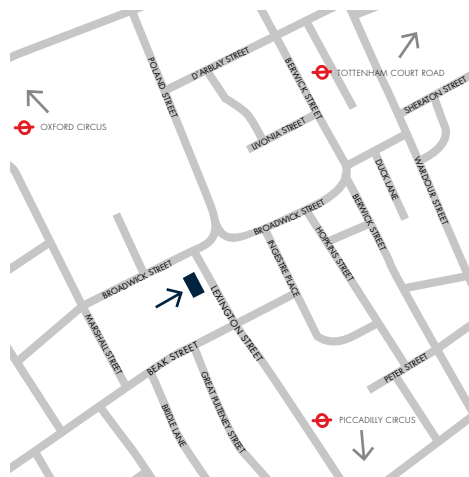
BAO is ideal for outside catering events and product launches. The BAO team strive to make every event as unique as possible and are always keen to discuss your individual requirements.

AVAILABLE FOR HIRE

MON - SUN

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
soho@baolondon.com



53 Lexington Street
Soho
London W1F 9AS

“Sometimes, just sometimes, a restaurant lives up to expectations. Exceeds them even. BAO is one such place. This tiny, no-frills Taiwanese steamed-bun and small-plate place in London’s Soho is almost perfect.”

Lisa Markwell, The Independent



Wai Ting Chung, Erchen Chang & Shing Tat Chung



Dream Drinks



Taiwanese Fried Chicken, Hot Sauce



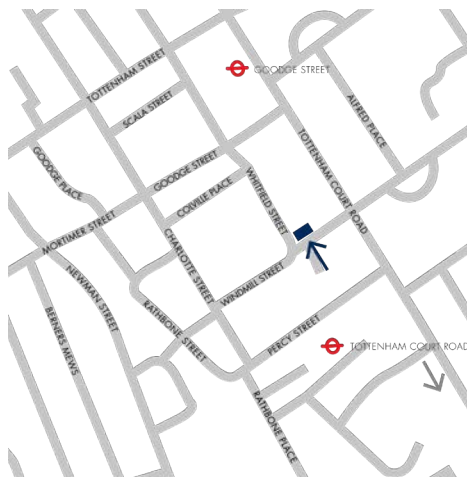
FITZROVIA

The ground floor features large glass windows adjacent to a U-shaped wooden dining bar. The lower ground floor is available for group bookings for up to 10 or exclusively for 20 guests.

20 seated

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
fitz@baolondon.com



31 Windmill Street
Fitzrovia
London W1T 2JN



Sweet Potato Sour



Taiwanese Fried Chicken Chop



Lower Ground Floor



Cod Black BAO



BAO

BOROUGH

Located at the edge of Borough Market. BAO Borough is all about grilled skewers, fruit BAO-His using Borough Market produce and a private KTV room where you can sing your heart out. The ground floor is a large bright space with mirrors adorning the walls and a long counter for drinking and dining. The KTV room on the lower ground floor features a large screen, bespoke disco lighting and is available to hire for up to 14 people.

EXCLUSIVE HIRE

100 standing

46 seated

SEMI-EXCLUSIVE HIRE

18 seated

PRIVATE DINING

14 seated (karaoke room)

AVAILABLE FOR HIRE

MON - SUN

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
borough@baolondon.com



13 Stoney Street
Borough Market
London SE1 9AD



KTV Room



Chicken Nugget Bao



Main Dining Room



BAO-His & Cocktails



40 Day Aged Beef, Taipei Butter Rice

CAFÉ BAO

Located in Kings Cross, Cafe BAO is inspired by the western style cafes in Asia, from the Bolerios of Taiwan to the Kissetens of Japan.

The menu features a selection of BAO alongside BAO's take on western style dishes such as Taiwanese Fried Chicken Kiev and Baked Ham Hock Congee Pie.

There is a counter to go, offering a selection of BAO Bakery Goods and coffee.

EXCLUSIVE HIRE

100 standing

56 seated

PRIVATE DINING

12 seated

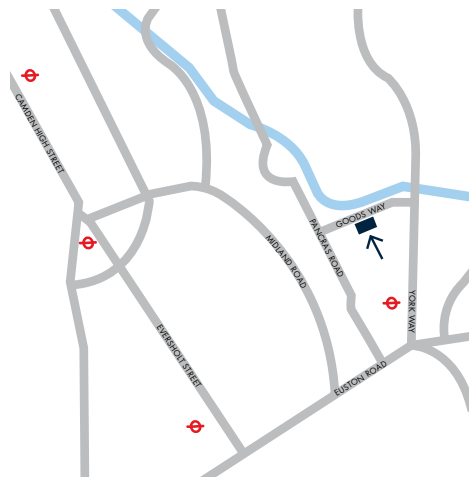
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MON - SUN

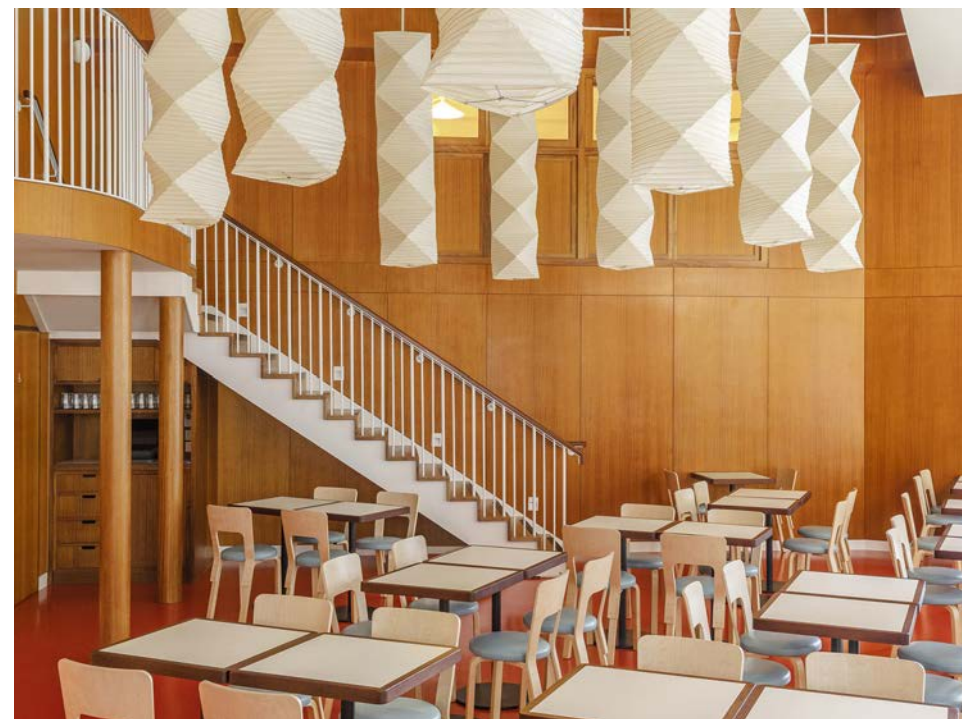
Lunch & Dinner

FOR GENERAL ENQUIRIES PLEASE CONTACT
events@baolondon.com

FOR EVENTS AT CAFÉ BAO PLEASE CONTACT
cafebao@baolondon.com



Unit 2, Building 4
Pancras Square
London N1C 4AG



40 Day Aged Beef Steak Rice with Cheese
Sauce & Egg Yolk on Cast Iron



BAO Bakery Goods



Baked Ham Hock Congee Pie & Condiments



Cocktails





BAO NOODLE SHOP

Located just a short distance from Shoreditch High Street Station, BAO Noodle Shop is inspired by the beef noodle shops of Taiwan. Diners can perch around an open kitchen where chefs serve bowlfuls of beef noodle soup, a selection of BAO and BAO BING desserts to finish. For those looking to continue their night, there is a downstairs bar and two Entertainment rooms with Karaoke systems.

EXCLUSIVE HIRE

85 seated

SEMI-EXCLUSIVE HIRE

50 standing (lower ground floor)

24 seated (rear room)

PRIVATE DINING

12 seated (entertainment room)

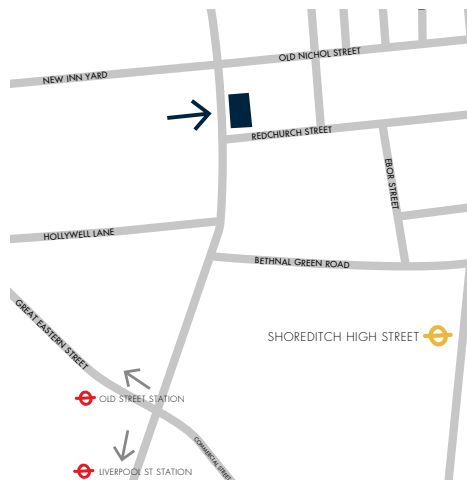
10 seated (karaoke room)

AVAILABLE FOR HIRE

MON-SUN

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
noodleshop@baolondon.com



Unit 2, Building 4
Pancras Square
London N1C 4AG



Shaved Ice Cocktails



Tainan Style Beef Noodle Soup



BAOs



Karaoke room





Sabor, located in Heddon Street, Mayfair was founded by Nieves Barragán and José Etura (formerly of Barrafin).

The name Sabor – meaning flavour in Spanish – reflects the restaurant's focus on capturing the flavour of Spain, from the use of traditional ingredients and cooking methods, through to the relaxed approach to dining. Sabor explores the tapas bars of Andalucia through to the asadors of Castile and the seafood restaurants of Galicia. Sabor has three distinct areas, the counter and bar on the ground floor and El Asador on the first floor, each space representing a different taste and experience of Spanish cuisine and hospitality.

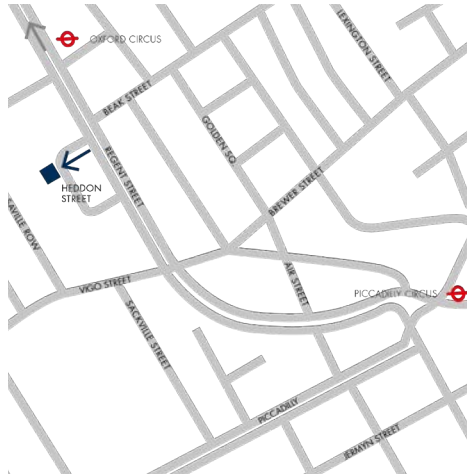
Sabor was awarded a Michelin Star in 2018.

EXCLUSIVE HIRE

45 seated

SEMI-EXCLUSIVE HIRE

24 seated (El Asador)



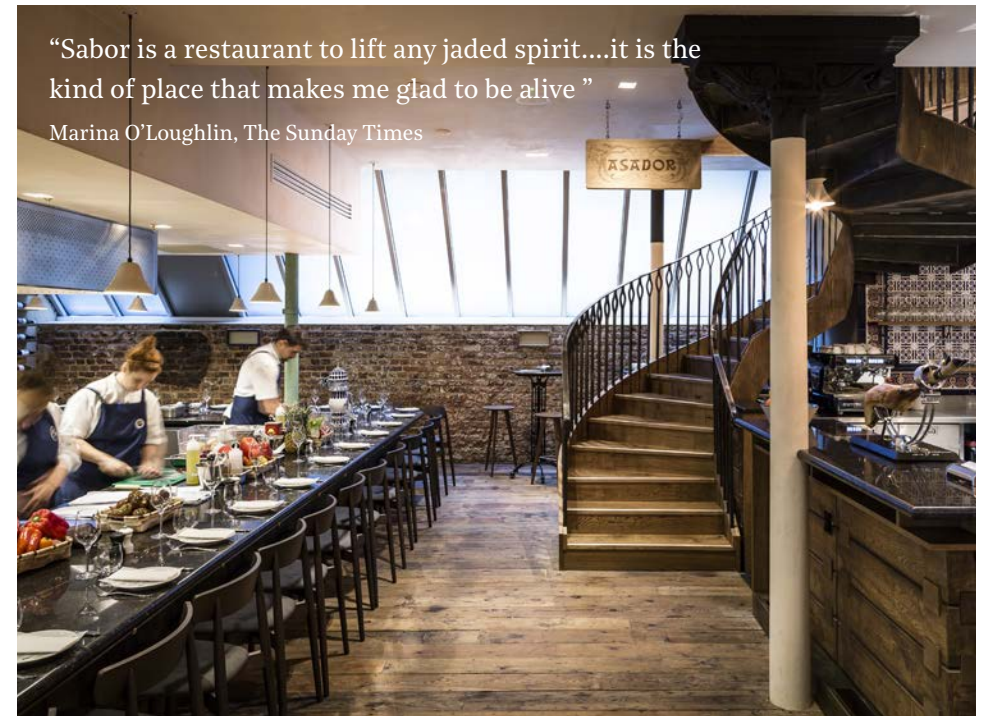
35-37 Heddon Street
London
W1B 4BR

AVAILABLE FOR HIRE

MON - SUN

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
events@jksrestaurants.com



“Sabor is a restaurant to lift any jaded spirit....it is the kind of place that makes me glad to be alive ”

Marina O'Loughlin, The Sunday Times



José Etura & Nieves Barragán



Pulpo a Feira



El Asador

BERENJAK

Berenjak, named for the handfuls of brightly coloured, toasted rice eaten as a snack at funfairs in Iran, takes inspiration from founder and chef Kian Samyani's childhood spent gathering around the dining table with his Iranian family. The restaurant offers authentic home-style Iranian cuisine, specialising in small mazes style sharing plates, charcoal grilled kababs and a variety of khoreshht.

The beverage programme includes a range of craft beers, herb influenced cocktails from the Berenjak herb 'sabzi' garden, cold press fruit juices and modern takes on the traditional Iranian yoghurt-based drinks.

EXCLUSIVE HIRE

43 seated

SEMI-EXCLUSIVE HIRE

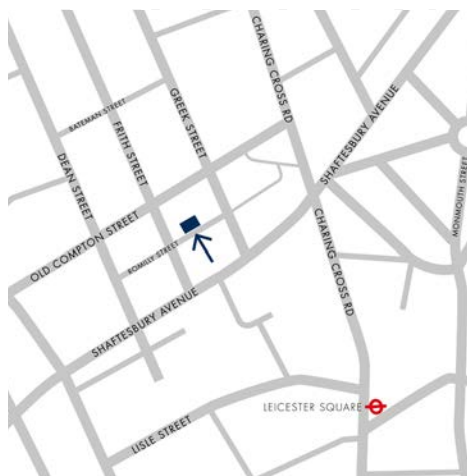
16 seated (hayat)

AVAILABLE FOR HIRE

MON - SUN

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
events@jksrestaurants.com



27 Romilly Street
Soho
London W1D 5AL

Hayat Room



Jujeh & Koobideh
Kabab



Kian Samyani



FLOR

Flor opened in Borough Market, London in July 2019.

It is a bakery and wine shop in the heart of Borough Market, serving coffee and pastries in the morning, and a curated menu of sandwiches at lunch. Flor also stocks loaves of bread and pastries for guests to take away, and focuses on wines from low intervention producers, which are available to try by the glass or buy by the bottle.

Split across two floors, it is housed in a 19th century building in the centre of Borough Market, and features floor-to-ceiling Crittall windows which floor the room with natural light, and are pulled ajar during the warmer months. Guests can take a seat at the marble counter overlooking the open kitchen, or climb the original cast-iron spiral staircase upstairs, where the space features original brickwork walls, banquette seating, and accents of marble and stone.

EXCLUSIVE HIRE

60 standing

28 seated

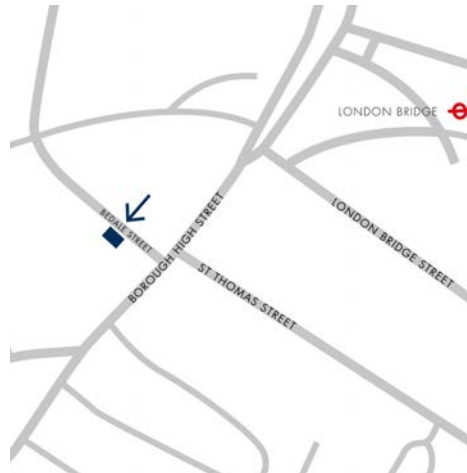
10 seated (chef's table)

AVAILABLE FOR HIRE

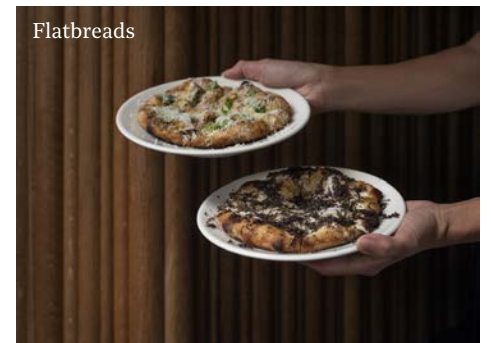
MON-SUN

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
events@jksrestaurants.com



1 Bedale Street
Borough Market
London SE1 9AL



THE CADOGAN ARMS

Located in the heart of Chelsea's bustling King's Road, the newly restored Cadogan Arms opened in July of this year, with an ambitious renovation that pays homage to the public houses' two centuries spent serving the local community.

Open for lunch, dinner and bar snacks, The Cadogan Arms comprises an elegant ground floor bar, opulent dining room, and private events space 'The Rose Room'.

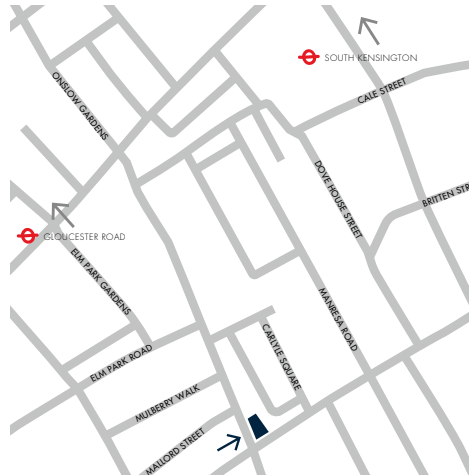
Executive Chef Alex Harper works alongside Culinary Director James Knappett on a food offering that celebrates provenance, seasonality and traceability with reworked, elevated pub classics.

A thoughtfully curated wine list features much-loved classics, an extensive reserve selection and an innovative tapped wine installation alongside a comprehensive selection of exciting beers and classically inspired cocktails.

PRIVATE DINING

50 standing

35 seated



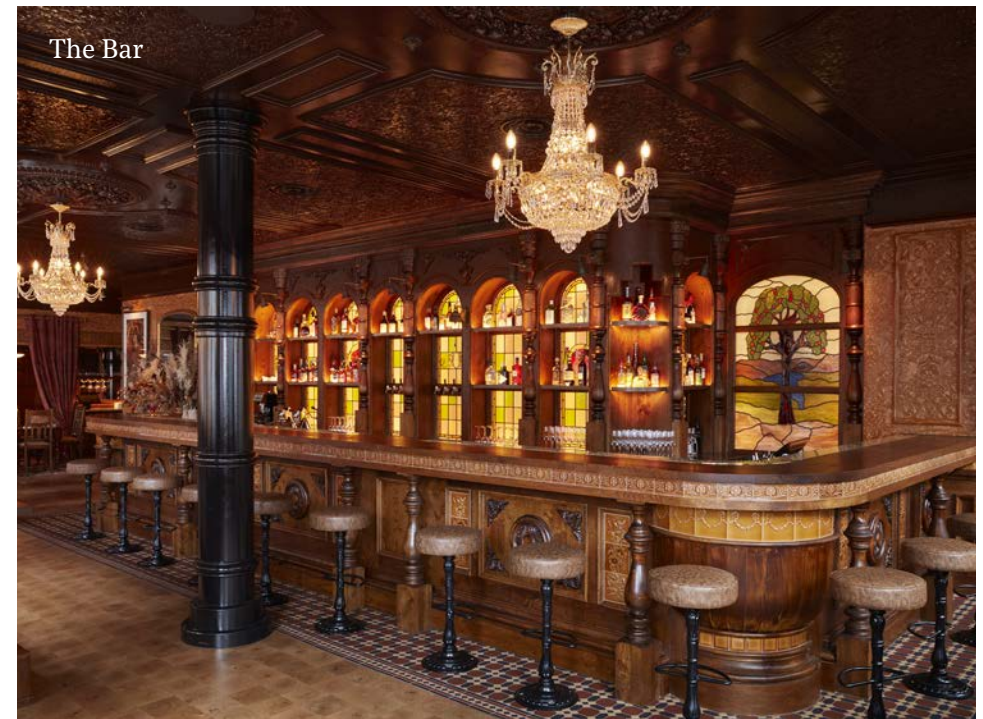
298 King's Road
London
SW3 5UG

AVAILABLE FOR HIRE

MON-SAT

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
events@thecadoganarms.london



The Bar



Sixty day dry-aged
Aberdeen Angus ribeye



Paloma



The Rose Room



Strawberry Sherry Trifle

BiBi

ਬੀਬੀ

BiBi, located on Mayfair's North Audley Street, is chef Chet Sharma's debut restaurant, and embraces the full variety of cuisines from the Indian subcontinent. The restaurant celebrates Indian food as light, elegant, and provenance-focused – influenced by Chet's extensive research and travel across India, and experience in some of the most celebrated restaurants in Europe.

The ever-changing menu is seasonally led, as it always is in India, and taps into ancient wisdom in its use of herbs and spices – everything from ginger and mustard to sweet cicely and CBD. Divided into four sections, it reveals a focus on high impact and flavoursome spice blends, as well as wood and charcoal grilling.

With a leafy outdoor terrace and a convivial open kitchen counter, BiBi provides a unique venue for any occasion.

EXCLUSIVE HIRE

32 seated (inside)

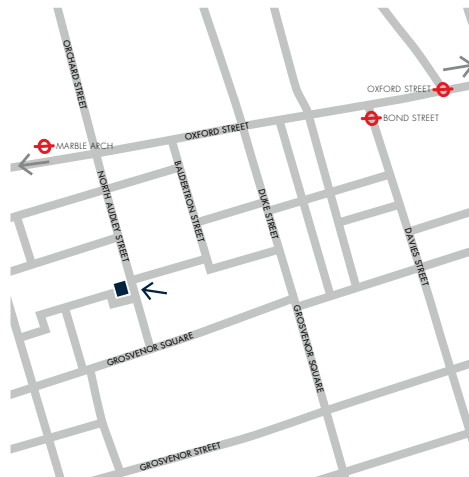
16 seated (outside)

AVAILABLE FOR HIRE

MON-SUN

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
events@bibirestaurants.com



42 North Audley Street
London
W1K 6ZP



Sharmaji's Lahori Chicken



Chalk Stream Trout Jhal Muri



Late Summer Tamatar Salaad



Bhindi Salan



THE GEORGE

The George is a three-storey, 18th century, Grade II listed pub on Great Portland Street in Fitzrovia. Led by publican Dom Jacobs and culinary director James Knappett, the pub has undergone an extensive renovation to restore it to its former glory.

The pub is made up of two distinct areas. The ground floor offers a quintessential British pub experience, where guests are served cask ales, craft beers, seasonal cocktails and tapped wines. There is also a considerable whiskey collection that nods to the pub's historical patrons, including Dylan Thomas and Brendan Behan. Downstairs, food embodies the best of British, with traditional dishes including a classic Ploughman's; Pheasant and Pistachio Terrine; Scampi with Chips, Mushy Peas and Tartare Sauce; Rhubarb Crumble with Custard.

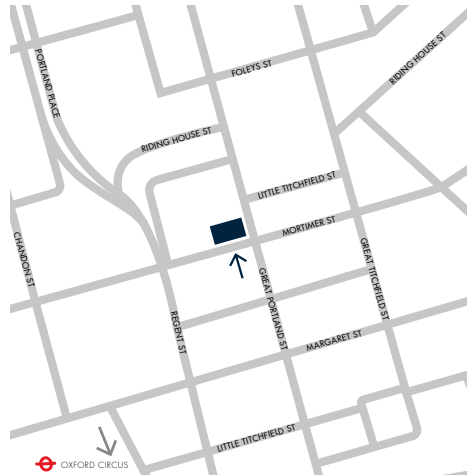
'Upstairs at the George', a dining experience which will encompass the entire first floor, will open in early 2022.

PRIVATE DINING

20 seated (private dining room)

12-15 standing (sparkling wine bar)

10 seated (green room)



55 Great Portland St
London
W1W 7LQ

AVAILABLE FOR HIRE

TUES-SAT

Lunch & Dinner

FOR ENQUIRIES PLEASE CONTACT
info@thegeorge.london





JKS RESTAURANTS

BESPOKE EVENTS & CATERING

JKS Restaurants is ideally placed to help create unique, large-scale events for yourself and your guests, in a diverse selection of locations. Our impressive portfolio – including brands like Motu Indian Kitchen and Rice Error alongside those restaurants shown in this guide – allows us to adapt and cater to your every desire, so you can leave the finer details to our expert team. Working with renowned luxury brands, corporate groups and prominent individuals, our event service brings our brands to you, with exceptional standards maintained from the planning stage, right through to the execution, whatever the size or style of the occasion.

To discuss a bespoke event or catering requirements, please contact our events team.

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CONTACT

To discuss an idea or plan a private event with us,
please contact our events team.

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