

COCOON

GENERAL INFORMATION

Cocoon an exciting and unique new restaurant opened in November 2004. The cuisine at Cocoon is inspired by the food halls found across Asia and is a harmonious selection of dishes from Thailand, China and Japan, carefully chosen to enhance each other; each dish is pure in its execution.

The owners are Ignite Group Ltd, consisting of Directors Matt Hermer, Paul Deeming and Mike Filpi. Their ambition is simple – to create a great all round restaurant experience, where the excellence of the food is matched by the ambience, the standard of service and the surroundings.

US designer Stephane Dupoux has created an intimate and beautifully atmospheric restaurant on London's Regent Street. Stephane was named one of the top 20 architects-designers by the Hospitality Design Magazine and has also been short listed for the US Interior of the Year Award 2004.

Cocoon will be open from Monday to Saturday, for lunch and dinner. Cocoon will seat 120 in the main dining area including 12 at the sushi bar and 40 in the bar lounge.

GROUP BOOKINGS AND EXCLUSIVE EVENTS:

RESTAURANT/BAR SPECIFICATIONS:

CAPACITIES:	Main dining area	120	Seating
	Sushi Bar	12	Seating
	Bar Lounge	40	Seating

CANAPE / BUFFET COSTS:

Canapé Party Prices start from £35 per person

The final bill will be subject to a 15% service charge.

DRINKS TARIFF

Drinks are currently being devised

The final bill will be subject to a 15% service charge.

AVAILABILITY:

Monday to Saturday – for lunch and dinner

LICENSE:

Cocoon is licensed to serve alcohol until 3am

TRANSPORTATION:

Closest Tube Station – Piccadilly Circus. Nearest NCP Car Park – Brewer Street



For all private hire enquiries, please contact:

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