



## Cocoon Restaurant and Bar

London's leading pan-Asian restaurant and late lounge bar  
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Cocoon restaurant and bar is located in the heart of London's west end, a two-minute walk from Piccadilly Circus, on one of London's most lauded thoroughfare's Regent Street. A long time favourite with celebrities and politicians alike, Cocoon's regulars include, Tony Blair, and Princes William and Harry, as well as being visited by Scarlett Johansen, Jude Law, Nicole Kidman, Jim Carey and Jessica Alba.

Cocoon is the perfect restaurant in which to lunch (starting from £15 a head) after shopping in Bond Street or visiting museums, attractions and galleries in the area. It is also perfectly situated for pre and post theatre dining being a moment from theatreland's Shaftsbury Avenue (starting from £17 a head).

This west end "Hot Spot" launched in Autumn 2004 took London by storm with its award winning futuristic design, created by Stephan Du Poux.

Situated on the first floor of an iconic 19<sup>th</sup> Century John Nash designed building Cocoon is literally a series of cocoons on either side of an impressive central circular bar. Using state of the art lighting and large windows to provide fantastic views of Regent Street and Piccadilly Circus. The stunning design culminates in the impressive walkway, which ends its destination at the private 'Butterfly Cocoon' seating a maximum of 14 people for lunch or dinner.

Each cocoon houses several circular tables inset with rose petals surrounded by funky yet comfortable circular bucket seats. The atmosphere is sophisticated yet laid back.

Cocoon's enduring popularity is due to its unique design and location coupled with the fact that it serves the very best selection of Chinese, Japanese and Thai food in London, providing diners with the opportunity to sample three different cuisines under one roof. The master sushi chefs create mouth-watering delicacies at two sushi counters within the restaurant.

The menu offers delights including Baked fillet of black cod with kinome miso and mirin glaze, Veal and plum hotpot with edamame, chilli and wing beans, and Seared rare beef with glass noodles, bean sprouts, ginger, coriander and mango. Desserts include Chocolate fondant with vanilla ice cream and Pistachio crème brulee with vanilla ice cream. Additionally diners are invited to choose from extensive selections of special sushi, dim sum and tempura menus.



Cocoon is also one of the only restaurants in London to offer a Sake sommelier who hosts monthly Sake tasting events at the restaurant, as well as monthly sushi master classes.

The bar is one of the few open to the public (non-members) in the West End of its calibre open from 11pm until 2.00am on Thursdays and 3.00am on Fridays and Saturdays when in house DJ's play live sets.

The cocktails served at Cocoon include a Jasmine Fizz (Fresh passionfruit pulp and fragrant jasmine shaken and topped with Champagne), Dragonfly (Russian standard vodka muddled with fresh blackberries, vanilla, fig jam and mint tea) and Lush (Elements Eight rum and Crème de Mure shaken with muddled pear puree and vanilla, topped with Hoegarden). The cocktail list is served from the stunning oval internally lit bar made from resin and shattered glass, with a lounge bar next to it with banquet seating and low lightning.

Whatever reason you are visiting London Cocoon is a must, sumptuous cuisine in a sophisticated environment...head for this West End restaurant and become very much part of the "in" crowd.

**For more information or images Please contact Emma Blackshaw  
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