

Cocoon Restaurants Ltd

65 Regent Street, London W1B 4EA

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Cocoon – an exciting and unique new restaurant

Opens in December 2004

Cocoon (65 Regent Street, London W1B 4EA, 020 7494 7600) will open in December 2004 on the site of the former restaurant L'Odeon.



The cuisine at Cocoon is inspired by the food halls found across Asia and is a harmonious selection of dishes from China, South East-Asia and Japan, carefully chosen to enhance each other; each dish is pure in its execution. Chefs from each of these countries have been carefully sourced and working with exceptional ingredients, will ensure the excellence of their respective dishes. Signature Cocoon dishes will include 'Butterfly tiger prawns wrapped in crispy cabbage and drizzled with black pepper chilli oil' and 'Steamed monkfish with cilantro and ginger on a bed of sticky jasmine rice'. The Dim Sum selection includes delights such as the 'Lotus root and monks vegetable dumpling'. Traditional and innovative Sushi will be served from two separate sushi bars, which will seat up to 12 diners.

The owners of Cocoon are Ignite Group Ltd, consisting of Directors Matt Hermer and Paul Deeming. 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 Designer of the Year Award 2004. Stephane's triumphs include landmark establishments such as New York's boutique nightclub Cielo known as the "hot log cabin" and Pearl, the restaurant and champagne lounge situated on Miami's glamorous Ocean Drive. Cocoon is his first London project.

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

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