



9 Devonshire Square London EC2M 4YL
t: +44 (0)20 7626 5000
e: info@cinnamon-kitchen.com

MAIN DINING ROOM

The Main Dining Room has been sympathetically designed to retain many of the raw original features of the building which for decades was used as a warehouse. The restaurant's interior is a fascinating mix of textures and lighting inspired by the geometric patterns prevalent in historic Indian architecture and the tactile feel of traditional Indian materials. Cinnamon Kitchen offers a unique dining experience and a fantastic addition to London's dining scene.

The Main Dining Room is ideal for weddings, conferences and company parties.

Capacity: 110 seated ; 200 standing

Floorspace: Approximately 2,100 sq ft

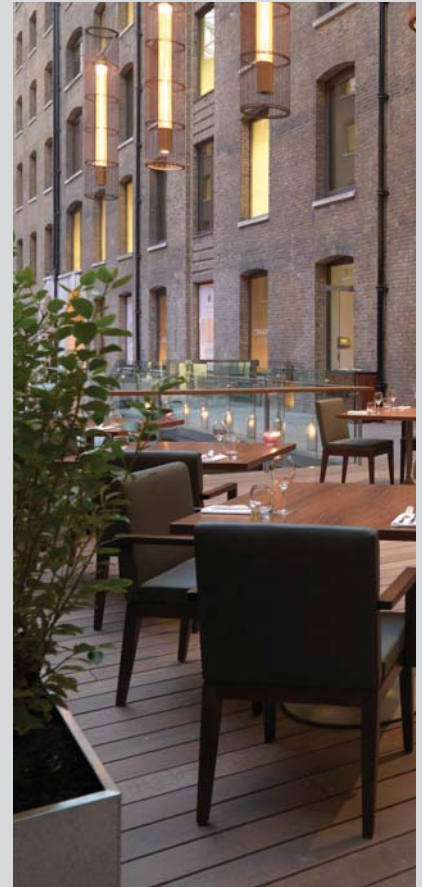
Options: When hired exclusively full use of our other private dining facilities is offered

Table Arrangements: Theatre-style ; long tables ; U-shape ; small or large rectangles / squares.

MINIMUM SPEND DETAILS AVAILABLE ON REQUEST

THE TERRACE

The main dining room is complemented by one of the most unique enclosed terraces in London, setting the scene for a pleasant breakfast, lunch or afternoon tea with fantastic views of the Cherklin Tower.





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ANISE

Anise is our stylish and chic bar offering imaginative cocktails and a wonderful selection of wines and beers in a unique setting. An imposing carrera marble and pewter bar is a feature in this stunning space. Drinks are not the only option and guests keen to eat can choose from a range of small plates or more substantial bar platters.

Inspired by the restaurant's cuisine yet with very much its own style, Anise offers our take on some very popular Indian street food, but with a twist.

Capacity: 60 seated ; 150 standing

Floorspace: Approximately 1,360 sq ft

Options: Booths and areas may be reserved or the bar hired exclusively

Table Arrangements: Theatre-style ; long tables ; U-shape ;
small or large rectangles / squares.

MINIMUM SPEND DETAILS AVAILABLE ON REQUEST





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TANDOOR BAR & GRILL

Theatre cooking at its best - The Tandoor Bar & Grill at Cinnamon Kitchen is London's first interactive Indian dining experience. The focal point of the Main Dining Room, choose from a selection of bespoke menus and of course let your chef know how you like things for a fun dining experience.

This area is ideal for informal group bookings of up to 16 guests.

PRIVATE DINING ROOM

Adjoining the main restaurant, Cinnamon Kitchen's Private Dining Room, provides a secluded space for up to 10 guests. An exclusive retreat with natural light and full conference facilities, the room is ideal for presentations and meetings. Guests can also unveil a cinema-sized window into the kitchen offering a mesmerising vista of the restaurants chefs in action as service unfolds.

Capacity: 12 seated

Floorspace: Approximately 270 sq ft

Options: Plasma screen with wireless keyboard, mouse & Internet connection

Conference phone

Public wireless internet access & laptops

DVD/CD player

MP3 and projector connection

Table Arrangements: One rectangular





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SAMPLE MENU

Cinnamon Kitchen & ANISE

Starters

Spiced corn soup, masala corn kebab
Seared scallops, kadhai style mushroom
Tandoori chicken with fennel and coriander
Kettyle beef salad with chilli,
crisp basmati rice

Mains

Seasonal root vegetables in spinach curry
Seared haddock with devon crab
and kokum crust
French black leg chicken, fresh fenugreek
Roast rack of lamb,
mint-onion sauce, pilau rice
Rajasthani spiced roast red deer,
stir-fried mushroom

Bar menu

Garlic and herb naan platter with dips
Paneer chilli - the best of Indian Chinese
South Indian shrimp pickle
Crisp whitebait with masala mayonnaise
Laverstoke park lamb seekh kebab

Grills

Fat chillies with spiced paneer
Clove smoked salmon, green pea relish
Wild African prawns with coconut
and mustard
Char grilled duck with sesame
and tamarind glaze

Desserts

Saffron poached pear,
coriander yoghurt, pear jelly
Coconut brulee, spiced thandhai sorbet
Indian banana tarte tatin,
cinnamon ice cream
Buffalo milk kulfi, dum cooked vermicelli nest
Selection of English farmhouse cheeses

Cocktails

Cinnamon bellini
Spiced kir royale
Anise gibson
Asian tempest
Passion & chilli caipirinha

