

KOYN

PRIVATE DINING & FESTIVE EXPERIENCES

ABOUT KOYN

A celebration of culinary duality

Situated on Mayfair's prominent Grosvenor Street, KOYN is an Asian dining destination where the modern classic flavours of Japan and the authentic home-style cooking of Thailand provide a unique two-fold dining experience.

A celebration of two realms of culinary craftsmanship, KOYN presents a cosmos of duality and compatibility, balancing the modern and innovative with tradition.



THE KOYN SPACES

Distinctive spaces for every occasion

Explore our Japanese and Thai dining rooms, Private Dining Room and KOYN Bar.

With options suited for 10-75 guests, our four unique dining spaces provide an immersive and elegant ambience, ideal for any occasion.

KOYN's philosophy places value on subtlety and detail through an amalgamative lens where art, design and tradition meet gastronomic mastery.

KOYN JAPANESE

Seated | Up to 55 guests

KOYN THAI

Seated | Up to 75 guests

KOYN BAR

Seated | Up to 15 guest
Standing | Up to 30 guests

PRIVATE DINING ROOM

Seated | Up to 20 guests



KOYN JAPANESE

Occupying the ground floor, KOYN Japanese draws inspiration from the Zen gardens of Japan, with a boutique sushi bar as the centrepiece of the dining room.

KOYN Japanese features timeless Japanese flavours elevated by a contemporary approach. Paying homage to Japanese heritage, the menu created by Executive Chef Rhys Cattermoul is inspired by Mount Fuji's natural duality and showcases responsibly sourced ingredients combined to create delicate, memorable umami flavours.

KOYN JAPANESE

Seated | Up to 55 guests



KOYN THAI

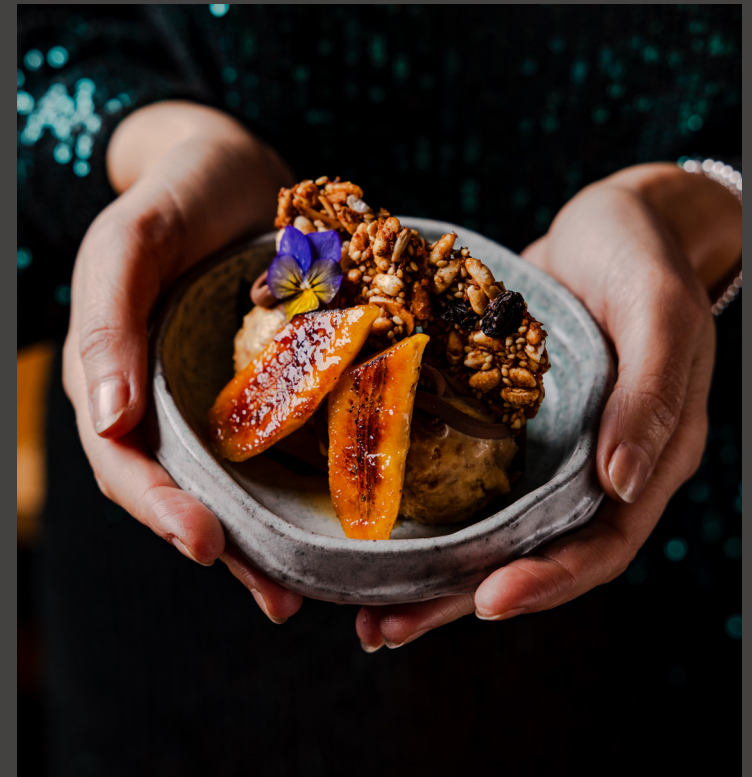
KOYN Thai celebrates the complex flavours inspired by the provinces of Thailand with a menu evoking nostalgia and capturing the essence of Bangkok, Chiang Mai, Phuket and the central provinces across the Kingdom.

Sitting below KOYN Japanese, Thai flourishes take over our subterranean dining room. Artistic works by Chiang Mai and printmaker Kitikong Tilokwattanotai sit alongside rare antiques as we celebrate the colours, craft and soul of Thailand.

An open kitchen spectacle allows guests to witness dishes crafted and cooked over a live fire, set against black oak ceilings, terracotta tiles and hand-painted tapestries.

KOYN THAI

Seated | Up to 75 guests



KOYN BAR

Our izakaya-style KOYN Bar bridges the gap between the two contrasting dining experiences.

Located on the ground floor, our residential nook is a must-visit destination, where innovative mixology blends with a handpicked selection of whiskies, sakes and wines.

For an elegant affair, host a canapés and drinks reception; our bespoke canapé menu is the perfect option for those seeking intimate celebrations or an indulgent pre-dinner treat.

KOYN BAR

Seated | Up to 15 guest
Standing | Up to 30 guests



PRIVATE DINING & EVENTS

Private Dining Room

Tucked away at the far end of the lower ground floor, our intimate and flexible Private Dining Room is separated by sheer blinds and features ocean-inspired metal walls and shishu embroidered panels.

PRIVATE DINING ROOM

Seated | Up to 20 guests

For private dining and events, we offer a selection of four Taste of KOYN menus, including a vegetarian option, as well as a range of signature cocktails, sake flights, and whisky flights.



MENUS

Experience the best of Asian cuisine with our curated selection of menus from both our Japanese and Thai kitchens. Indulge in the exquisite flavors of our Festive and Feasting Japanese menus

Alternatively, savor the rich and diverse offerings of our Festive and Feasting Thai menus.



KOYN JAPANESE



FESTIVE MENU £88pp
(2 people minimum)

Classic Wine Pairing £50 | Prestige Wine Pairing £85

TUNA SENBEI
yuzu chili miso

KOYN SALAD
green leaves,
seasonal vegetables

YELLOWTAIL
truffle soy

KOYN SUSHI SELECTION
Imperial Oscietra Caviar (8 grams) + 40

ROCK SHRIMP TEMPURA
spicy citrus honey

CHILEAN SEABASS
moromi miso

TENDER STEM BROCCOLI
ginger salsa, shio kombu

YUZU MERINGUE TART
yuzu, raspberry



Detailed allergen information is available on request.
A discretionary service charge of 15% will be added to your bill.
Our Festive Tasting Menu will be served 1st November - 30th December 2024.



FEASTING MENU £108pp
(2 people minimum)

Classic Wine Pairing £50 | Prestige Wine Pairing £85

LOBSTER AVOCADO SENBEI
yuzu truffle miso

SEABASS CEVICHE
choclo, red onion, coriander,
aji amirillo ceviche sauce

CRISPY SQUID
yuzu kosho aioli

KOYN SUSHI SELECTION
Imperial Oscietra Caviar (8 grams) + 40

BLACK COD
yuzu miso

BEEF TENDERLOIN
yakniku sauce

GRILLED NASU
aubergine, karashi su miso

WARM DARK CHOCOLATE FONDANT
hojicha ice cream, chocolate crumble



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KOYN JAPANESE



FESTIVE WINE PAIRING

Classic Wine Pairing £50pp

NV Billecart-Salmon
Brut Réserve, Champagne,
France

2020 Chardonnay
Catena Alta, Mendoza,
Argentina

2018 Cabernet Sauvignon
Tignus, Prime Spot, Western Cape,
South Africa

2014 Sauternes
Castelnau de Saudiraut, Bordeaux,
France

Prestige Wine Pairing £85pp

NV Billecart-Salmon
Brut Blanc de Blanc, Champagne,
France

2022 Puligny Montrachet
Les 8 Climats, Alain Chavy,
Burgundy, France

2015 Chateau La Garde
Pessac-Leognon, Bordeaux,
France

2019 Tokaji Aszu 3 Puttonyos
Oremus, Tokaji,
Hungary

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KOYN
THAI ♦

FESTIVE MENU £78pp
(2 people minimum)

Classic Wine Pairing £50 | Prestige Wine Pairing £85

CHICKEN SATAY
homemade cashew sauce, cucumber & red onion vinegar

POMELO SALAD
toasted coconut, prawn

CRISPY PRAWN CAKES
kaffir lime, pickled cucumber & chilli vinegar

KRA PAOW GAI
minced chicken, hot basil, chilli & fried egg

YELLOW CRAB CURRY
blue swimmer crab, cha poo leaves

LONG GREEN BEANS
egg, crispy shallots

PRAWN EGG NOODLE
bean sprout, cabbage, celery

12-HOUR SLOW-COOKED
LAMB SHANK MASSAMAN + 14
cashew nuts, crispy shallots

THAI SPICED NUT BRITTLE
baby banana & caramel ice cream

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KOYN
THAI ♦

VEGETARIAN FESTIVE MENU £75pp
(2 people minimum)

Classic Wine Pairing £50 | Prestige Wine Pairing £85

POMELO SALAD
toasted coconut

VEGETABLE SPRING ROLLS
homemade sweet chilli sauce

WARM GRILLED AUBERGINE
tamarind, crispy shallots

RED VEGETABLE CURRY
pea aubergine, sweet basil

KING OYSTER MUSHROOM PAD CHA
green Thai pepper, krachai, sweet basil, chilli

PAD SEE EW
flat rice noodles, tofu,
mushroom soy & mixed greens

MORNING GLORY
fermented soy beans

PASSIONFRUIT PANNA COTTA
coconut sorbet, ginger crumble

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KOYN
THAI ♦

FEASTING MENU £98pp
(2 people minimum)

Classic Wine Pairing £50 | Prestige Wine Pairing £85

CRISPY SOFT SHELL CRAB
green mango salad

LARB GAI
chicken mince salad, Thai parsley, onion, rice powder, fish sauce

BLACKPEPPER CRISPY SQUID
lemongrass & garlic

ROAST RED DUCK CURRY
kaffir lime, Thai aubergine

SEABASS PAD CHA
green Thai pepper, krachai, sweet basil, chilli

STIR FRIED PRAWN
cashew nut, onion, shiitake, spring onion

MORNING GLORY
fermented soy beans

BEEF PAD SEE EW + 10
flat rice noodles, mushroom soy & mixed greens

OUR MANGO STICKY RICE
mango panna cotta, sticky rice, coconut sorbet

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KOYN
THAI ♦

FESTIVE WINE PAIRING

Classic Wine Pairing £50pp

Prestige Wine Pairing £85pp

NV Billecart-Salmon
Brut Réserve, Champagne,
France

2021 Gewurztraminer
Grand Cru Kessler, Domaine
Schlumberger, France

2018 Cabernet Sauvignon
Tignus, Prime Spot, Western Cape,
South Africa

2014 Sauternes
Castelnau de Sautiraut, Bordeaux,
France

NV Billecart-Salmon
Brut Blanc de Blanc, Champagne,
France

2021 Saint Aubin
Veilles Vignes, Domaine Roux,
France

2020 Village Chassagne
Montrachet, Marc Morey,
France

2019 Tokaji Aszu 3
Puttonyos Oremus, Tokaji,
Hungary

Detailed allergen information is available on request.
A discretionary service charge of 15% will be added to your bill.
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ENQUIRIES

We are pleased to arrange additional services to elevate your bespoke experience and add a personal touch.

If you have any special requests, kindly contact us directly to discuss your event requirements, and we will do our utmost to accommodate them.



CONTACT

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