

KOYN

PRIVATE DINING & EVENTS

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 60 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

Standing capacity varies, please contact us directly with any enquiries.
eventsmanager@lslcapital.com



KOYN JAPANESE

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

The restaurant 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 60 guests

Standing capacity varies, please contact us directly with any enquiries.

For exclusive hire enquiries, please contact:
eventsmanager@lslcapital.com

+44 07543164271

Available Monday - Friday 8:30am - 6:00pm





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 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

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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

Standing capacity varies, please contact us directly with any enquiries.

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Available Monday - Friday 8:30am - 6:00pm





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

Standing capacity varies, please contact us directly with any enquiries.

For private dining and events, we offer a selection of Taste of KOYN menus from both Japanese and Thai, additionally a vegetarian option, as well as a range of signature cocktails, sake flights, and whisky flights.

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Available Monday - Friday 8:30am - 6:00pm





MENUS

Experience the best of Asian cuisine with our curated selection of menus from both our Japanese and Thai kitchens.

Indulge in the exquisite flavours of our 'Taste of Koyn' and 'Feast of Koyn' Japanese menus, complemented by our wine pairing, or sake flight. Alternatively, savour the rich and diverse offerings of our 'Taste of Koyn' and 'Feast of Koyn' Thai menus, additionally a vegetarian option and the choice of wine pairings.

Additionally, for standing receptions, canapé menus are available upon request.

We offer a curated selection of set menus to suit a variety of dietary preferences. For those seeking something truly unique, our team will be delighted to accommodate special requests and craft bespoke menus to elevate any special occasion.

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Available Monday - Friday 8:30am - 6:00pm



KOYN JAPANESE

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TASTE OF KOYN £78pp

(2 people minimum)

Sake Flight £39pp

Classic Wine Pairing £50pp | Prestige Wine Pairing £85pp

TUNA SENBEI

yuzu chili miso

YELLOWTAIL

truffle soy

KOYN SALAD

green leaves,
seasonal vegetables

KOYN SUSHI SELECTION

Imperial Oscietra Caviar (8 grams) + 40pp

ROCK SHRIMP TEMPURA

spicy citrus honey

CHILEAN SEABASS

wasabi shiso salsa verde

YUZU MERINGUE TART

yuzu, raspberry



Detailed allergen information is available on request. All prices include VAT.
A discretionary 10% service charge and a 5% cover charge will be added to your bill.

KOYN JAPANESE ♦

FEAST OF KOYN £98pp

(2 people minimum)

Sake Flight £39pp

Classic Wine Pairing £50pp | Prestige Wine Pairing £85pp

LOBSTER AVOCADO SENBEI

yuzu truffle miso

CHU TORO

sudachi soy, wasabi salsa

SPINACH OHITASHI

white sesame, kizami yuba
& ponzu

KOYN SUSHI SELECTION

Imperial Oscietra Caviar (8 grams) + 40pp

BLACK COD

yuzu miso

BEEF TENDERLOIN

yakiniku sauce

WARM DARK CHOCOLATE FONDANT

dulce de leche ice cream, chocolate crumble



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A discretionary 10% service charge and a 5% cover charge will be added to your bill.



KOYN JAPANESE



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

Detailed allergen information is available on request. All prices include VAT.
A discretionary 10% service charge and a 5% cover charge will be added to your bill.



SAKE FLIGHT £39pp

Hand-picked by our resident sake sommelier KOYN's
sake flight is crafted to capture the three stages
of the Japanese seasons.

HASHIRI the beginning 40ML

Represented by the **KOYN Junmai Ginjo**
Grade - Junmai Ginjo | Akita, Japan
delicate with aromas of melon and white peach

SHUN the peak 40ML

Represented by the **Dewazakura Oka Ginjo**
Grade - Junmai Ginjo | Yamagata, Japan
soft and aromatic with notes of white grape

NAGORI the end 40ML

Represented by the **Dassai 23 Junmai Daiginjo**
Grade - Junmai Daiginjo | Yamaguchi, Japan
*floral aromas with a palate reminiscent of honey
and an elegant lasting finish*

Detailed allergen information is available on request. All prices include VAT.
A discretionary 10% service charge and a 5% cover charge will be added to your bill.



KOYN THAI

KOYN THAI ♦

TASTE OF KOYN THAI £68pp

(2 people minimum)

Classic Wine Pairing £50pp | Prestige Wine Pairing £85pp

CHICKEN SATAY

homemade cashew sauce, cucumber
& red onion vinegar

PAPAYA SALAD

toasted coconut, prawn

BLACK PEPPER CRISPY SQUID

lemongrass, garlic

RED PRAWN CURRY

pea aubergine, sweet basil

MORNING GLORY

fermented soy beans

BEEF PAD SEE EW

flat rice noodles, mushroom soy & mixed greens

12-HOUR SLOW-COOKED

LAMB SHANK MASSAMAN +14pp

cashew nuts, crispy shallots

THAI SPICED NUT BRITTLE

baby banana, caramel ice cream

Detailed allergen information is available on request. All prices include VAT.
A discretionary 10% service charge and a 5% cover charge will be added to your bill.

KOYN THAI ♦

TASTE OF KOYN THAI (V) £58pp

(2 people minimum)

Classic Wine Pairing £50pp | Prestige Wine Pairing £85pp

VEGETABLE SPRING ROLLS

homemade sweet chilli sauce

🍷 POMELO SALAD

toasted coconut

WARM GRILLED AUBERGINE

tamarind, crispy shallots

RED VEGETABLE CURRY

pea aubergine, sweet basil

OYSTER MUSHROOM PAD CHA

green Thai pepper, krachai,
sweet basil, chilli

PAD THAI

thin rice noodles, tofu, egg, chinese chives
& crushed cashew nuts

PASSION FRUIT PANNA COTTA

coconut sorbet, ginger crumble

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KOYN THAI

KOYN THAI ♦

FEAST OF KOYN THAI £88pp

(2 people minimum)

Classic Wine Pairing £50pp | Prestige Wine Pairing £85pp

CRISPY PRAWN CAKES

kaffir lime, pickled cucumber
& chilli vinegar

GRILLED PORK NECK

Duke of Berkshire pork, jiew sauce

BLACK PEPPER CRISPY SQUID

lemongrass, garlic

YELLOW CRAB CURRY

jasmine rice

SEABASS PAD CHA

green Thai pepper, krachai, sweet basil & chilli

LONG GREEN BEANS

egg, crispy shallots

BEEF PAD SEE EW +10pp

flat rice noodles, mushroom soy
& mixed greens

OUR MANGO STICKY RICE MANGO

panna cotta, sticky rice & coconut sorbet

Detailed allergen information is available on request. All prices include VAT.
A discretionary 10% service charge and a 5% cover charge will be added to your bill.

KOYN THAI ♦

WINE PAIRING

Classic Wine Pairing £50pp

Prestige Wine Pairing £85pp

NV Billecart-Salmon
Brut Réserve, Champagne,
France

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

2021 Gewurztraminer
Grand Cru Kessler, Domaine
Schlumberger, France

2021 Saint Aubin
Veilles Vignes, Domaine Roux,
France

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

2020 Village Chassagne
Montrachet, Marc Morey,
France

2014 Sauternes
Castelnau de Saudiraut, Bordeaux,
France

2019 Tokaji Aszu 3
Puttonyos Oremus, Tokaji,
Hungary

Detailed allergen information is available on request. All prices include VAT.
A discretionary 10% service charge and a 5% cover charge will be added to your bill.



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.

Where culinary artistry meets personal service – tailored menus, bespoke pairings, and an experience as unique as you.



CONTACT

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W1K 4QA

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www.koynrestaurants.com

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