

THE
COCOCHINE



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Located in a former mews house at 27 Bruton Place off London's Berkeley Square, The Cocochine is a celebration of art and craftsmanship.

Chef Larry Jayasekara has approached the property as a custodian, preserving and enhancing the 4-story building. Classically trained but undefined by any particular style, Larry offers a cuisine that, at its core, is all about the joy of eating. Given his 20 years of experience in fine dining, he has curated relationships with a select list of fishers and artisan producers to source the finest ingredients in Britain and overseas. With access to regenerative mixed farmland in Northamptonshire, The Cocochine kitchen enjoys fruit, vegetables, seasonal flowers and livestock, including game as well as native and rare-breed pigs direct from the farm. The menu features modern and refined dishes such as Tanera Island Poached Langoustine Leek, Morel, Lemongrass and 40-day Aged Rowler Estate Beef Fillet Maitake, Red Wine Jus.

Every element of the restaurant is considered, and the experience, from the outset and throughout, is about personal connection and old-school hospitality.



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LARRY JAYASEKARA

Sri Lankan-born Larry Jayasekara studied at culinary school in Devon, England before gaining experience at the Michelin level, under some of Britain and France's most acclaimed chefs. He has been awarded the Craft Guild of Chefs, National Chef of the Year 2016 and the Special Award at the Fortnum & Mason Food & Drink Awards 2021 for charity work during the pandemic. He spent five years working as a private chef before the conception of his restaurant, The Cocochine, which opened in March of 2024.

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PRIVATE DINING ROOM

At The Cocochine, the private dining room is a hidden gem designed to provide an intimate and luxurious dining experience for up to 16 guests. This exquisite space is adorned with beautiful, carefully selected furniture that exudes elegance and comfort. The rich textures and sophisticated design invite guests to relax and enjoy the ambience while savouring an unforgettable culinary journey. A stunning fireplace serves as the room's centrepiece, casting a warm glow that enhances the inviting atmosphere. Whether it's a special celebration, a corporate gathering, or a memorable family dinner, the fireplace adds a touch of coziness that makes every occasion feel extraordinary. For added entertainment and convenience, a smart TV is also available, allowing guests to enhance their dining experience with presentations or personal memories.

Surrounding the room is an impressive collection of art that captivates the eye and stimulates conversation. Each piece has been thoughtfully curated to reflect the creativity and passion that define The Cocochine, creating a visually stunning backdrop that complements the exquisite dining experience.



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The highlight of the private dining room is undoubtedly the menu, which can be tailored to suit the preferences and dietary requirements of each guest. The menu is a celebration of culinary artistry that showcases Larry's innovative approach to flavours and presentation. Every dish is crafted with the finest ingredients, ensuring that each bite is a delightful revelation.

To accompany the remarkable menu, The Cocochine boasts an exceptional wine list, carefully curated to complement each course perfectly. Guests can choose from a selection of fine wines; each chosen to elevate their dining experience and enrich the flavours of the thoughtfully prepared dishes. The combination of a stunning setting, personalized service, and extraordinary cuisine makes the private dining room at The Cocochine a truly unique destination for anyone seeking a memorable and exclusive dining experience.

LUNCH PACKAGE

Party size: max 16 guests

Availability: Tuesday to Saturday* from midday until 5 pm

Menu: 3-course lunch including a selection of canapés and petit fours

Water and coffee are included in the package. Please note that all other beverages including alcohol will be added to the final bill.

Wine selection or wine pairing available on request

Price: £3,000 + 15 % service charge on top of the bill

*Sunday and Monday available on special request. Please note that the price package can be increased for the dates when the restaurant is closed.

DINNER PACKAGE

Party size: max 16 guests

Availability: Tuesday to Saturday* from 6 pm until 11 pm

Menu: 4-course dinner including a selection of canapés and petit fours

Water and coffee are included in the package. Please note that all other beverages including alcohol will be added to the final bill.

Wine selection or wine pairing available on request

Price: £5,000 + 15 % service charge on top of the bill

*Sunday and Monday available on special request. Please note that the price package can be increased for the dates when the restaurant is closed.

SAMPLE MENU - LUNCH

Selection of Canapés

-

Bruton Brioche with Caramelised Onion,
Normandy Butter

-

Ravioli of Lobster, King Crab, Caviar
Shellfish Bisque

-

Roasted Rowler Farm Sirloin of Beef,
Herb Purée, Truffle & Potato Terrine, Béarnaise sauce

-

66% Cocochine Chocolate Biscuit,
Golden Oscietra Caviar

-

Selection of Petit Fours

SAMPLE MENU - DINNER

Selection of Canapés

-

Bruton Brioche with Caramelised Onion,
Normandy Butter

-

Tanera Island Hand-dived XXL Scallop,
Pumpkin, Smoked Red Wine Jus

-

Mushroom Parfait,
Pickled Mushrooms, Croutons

-

Roasted Rowler Farm Sirloin of Beef,
Maitake Mushroom, Pomme Purée, Truffle Jus

-

66% Cocochine Chocolate Biscuit,
Golden Oscietra Caviar

-

Selection of Petit Fours

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If you wish to book this memorable experience in The Cocochine's private dining room, please contact our Reservation Director, Michal Jankowski.

He can be reached at **020 3835 3957** or via email at **michal@thecocochine.com**

Michal would be delighted to assist you in planning a truly unforgettable dining event tailored to your needs.



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