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BÖKAN

UK SOURCED / EUROPEAN DINING

Christmas and New Year

2019

FESTIVE FEASTING WITH A VIEW

Celebrate the festive season at Bōkan. Located in the heart of Canary Wharf, discover panoramic views of London, whilst indulging in festive favourites and joyful surprises. Reservations are now being taken for both Christmas and New Year's Eve, in our restaurant, bar and roof terrace.



MENUS





FESTIVE LUNCH MENU

Three-course lunch available Monday to Thursday for 1 to 6 guests
from 25th November to 22nd December.

£35 pp

Cured Scottish salmon, carrot & passion berry, baby carrot

Or

Pumpkin soup, Josper-grilled radicchio, feta cheese

Or

Stuffed suckling piglet, endive & apple salad, honey dressing



Slow-cooked Rhug Estate lamb, crapaudine beetroot, molasses sauce

Or

Poached line cod, burnt orange purée, roasted cauliflower

Or

Wild mushroom risotto, watercress emulsion, Ragstone cheese



Duo of British cheeses from Paxton & Whitfield, quince & pear chutney, crackers

Or

Caraïbe chocolate mousse, mint foam, stracciatella ice cream

Or

Pear in syrup, toasted almond, Williams pear sorbet

Dress code: smart casual

*All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.
Fish dishes may contain bones or shells. Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.*

FESTIVE DINING GROUP MENU

For groups of 7 or more, to book from 25th November to 22nd December.
Four-course menu available Monday to Thursday
for lunch, and Monday to Sunday for dinner.

A food and drink minimum spend applies.

£59 pp

Amuse-Bouche



Cured Scottish salmon, carrot & passion berry, baby carrot

Or

Lentil salad, smoked duck breast, foie gras shaving

Or

Giant ravioli, Jerusalem artichoke, organic egg yolk, mushroom foam



Smoked pine Rhug Estate fallow deer, glazed chestnut, sweet potato mash

Or

Seared stone bass, confit leek, turmeric emulsion

Or

Pearl barley, burnt orange purée, roasted cauliflower, cauliflower purée



British cheeses from Paxton & Whitfield, quince & pear chutney, crackers

Or

Tarte tatin, Granny Smith tartare, brown butter ice cream

Or

Carrot cake, Earl Grey jelly, clementine sorbet



Tea or coffee, mince pie

Dress code: smart casual

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.
Fish dishes may contain bones or shells. Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.



CHEF'S FESTIVE TASTING MENU

Six-course menu for the enjoyment of the entire table.
Menu available 25th November to 22nd December for lunch,
and dinner.

£79 pp



Amuse-Bouche



Octopus carpaccio, rainbow radish, peppermint jelly



Giant ravioli, salt-baked celeriac, organic egg yolk, mushroom foam



Turbot, burnt Jerusalem artichoke, Montgomery's Cheddar & pear



Rhug Estate fallow deer, gingerbread tuile, quince & pumpkin compote



Chocolate sensation, white chocolate ice cream



Tea or coffee, mince pie

Dress code: smart casual

*All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.
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CHRISTMAS EVE MENU

Six-course menu for the enjoyment of the entire table.
Menu available on 24th December only for lunch and dinner.

£79 pp

Amuse-Bouche



Hand-picked crab meat & lemongrass tartelette, peanut foam, gingerbread crumble



Potato cannelloni, black winter truffle, artichoke purée, melted raclette cheese



Steamed turbot, Granny Smith apple, salt-baked celeriac purée, bone broth



Turkey breast, foie gras stuffing, pine cone bread, roasted chestnuts



Christmas tree, choco-clementine mousse, Grand Marnier sorbet



Mince pie

Dress code: smart casual

*All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.
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CHRISTMAS DAY BRUNCH MENU

Three-course menu and bottomless prosecco.
Served from 12.30pm to 2.30pm (last orders). Bottomless prosecco
is available for 1.5 hours from time of reservation.

£79 pp

Amuse-Bouche



Salmon tartare, Avruga caviar, melba toast

Or

Chestnut soup, cured pork cheek, crouton

Or

Crispy organic egg, pumpkin jelly & seed, radicchio salad

Or

Crab meat, cannelloni daikon, peppermint jelly

Or

Pâté en croûte, wild boar & foie gras, quince marmalade



Josper-grilled wild duck breast, salt-baked rainbow beetroot, port & cranberry sauce

Or

Slow-cooked beef cheek, miso & sumac gnocchi, shiso tempura

Or

Wild mushroom risotto, watercress emulsion, Ragstone cheese

Or

Seared wild bass, confit leek, turmeric emulsion

Or

Steamed halibut, burnt orange purée, home-made garganelli pasta, roasted cauliflower



Selection of artisan cheeses from Paxton & Whitfield, quince & pear chutney, crackers

Or

Christmas tree, choco-clementine mousse, Grand Marnier sorbet

Or

Christmas log pudding, hazelnut ice cream

Or

Caramelised tarte tatin, Granny Smith sorbet

Or

Selection of home-made ice cream & sorbet

Dress code: smart casual

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.
Fish dishes may contain bones or shells. Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.

CHRISTMAS DAY DINNER MENU

Four-course menu for the enjoyment of the entire table.
Menu available on 25th December for dinner only.

£79 pp

Amuse-Bouche



Salmon tartare, Avruga caviar, melba toast

Or

Chestnut soup, cured pork cheek, crouton

Or

Crispy organic egg, pumpkin jelly & seeds, radicchio salad

Or

Crab meat, cannelloni daikon, peppermint jelly

Or

Pâté en croûte, wild boar & foie gras, quince marmalade



Josper-grilled wild duck breast, salt-baked rainbow beetroot, port wine & cranberry sauce

Or

Slow-cooked beef cheek, miso & sumac gnocchi, shiso tempura

Or

Wild mushroom risotto, watercress emulsion, Ragstone cheese

Or

Seared wild bass, confit leek, turmeric emulsion

Or

Steamed halibut, burnt orange purée, home-made garganelli pasta, roasted cauliflower



Selection of artisan cheeses from Paxton & Whitfield, quince & pear chutney, crackers

Or

Christmas tree, choco-clementine mousse, Grand Marnier sorbet

Or

Christmas log pudding, hazelnut ice cream

Or

Caramelised tarte tatin, Granny Smith sorbet

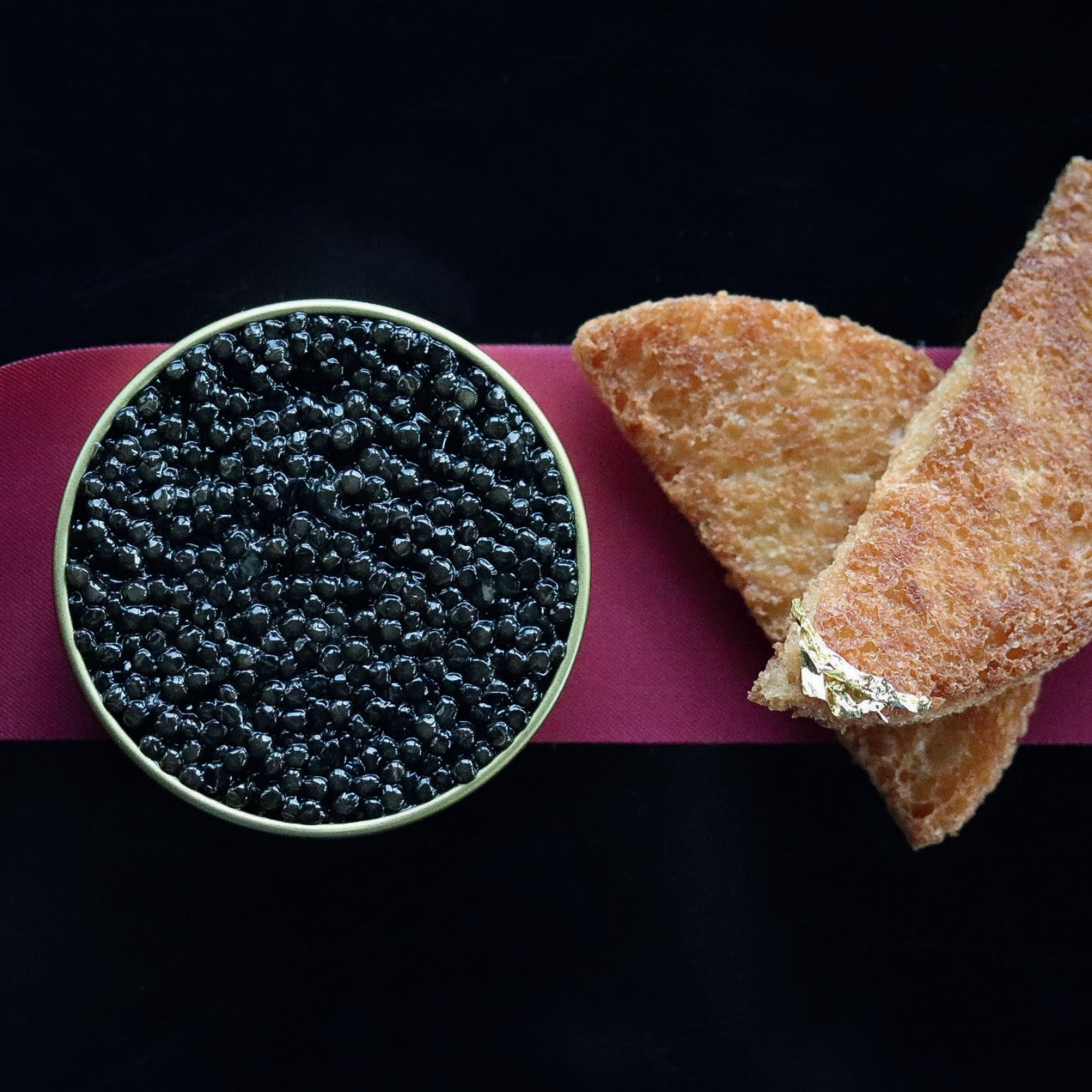
Or

Selection of home-made ice cream & sorbet

Dress code: smart casual

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

Fish dishes may contain bones or shells. Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.



NEW YEAR'S EVE MENU BŌKAN 37 RESTAURANT

Early seating available from 6pm to 8pm

£95 pp

From 8.30pm with a glass of Champagne at midnight

£198 pp

Amuse-Bouche



Salmon tartare, Oscietra caviar, melba toast



Organic soft-boiled egg, winter black truffle purée,
Montgomery's Cheddar cream



Poached half lobster, clementine bisque,
kaffir lime jelly, coral raviolini



29-day-aged Hereford beef rib, fried polenta, foie gras sauce



Rose water & raspberry sorbet, Taittinger rosé Champagne



After Eight stracciatella ice cream

Dress code: cocktail attire

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

Fish dishes may contain bones or shells. Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens. For the early seating we require the table back by 8pm.

NEW YEAR'S EVE BŌKAN 38/39 BARS

Non-resident package

£50 pp

Includes one welcome drink: choose from a beer,
a glass of house wine, prosecco or soft drink.



Guests have access to the 39th floor rooftop bar and terrace,
and partial access to the 38th floor bar.

Resident package

£25 pp

Includes one welcome drink: choose from a beer,
a glass of house wine, prosecco or soft drink.



Guests have access to the 39th floor rooftop bar and terrace,
and partial access to the 38th floor bar.

Dress code: cocktail attire

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.



Bar opening times

Bar 39 is open from 12 noon until 8pm,
closing from 8pm until 9pm to reopen with ticketed
entry from 9pm until 2am.



Bar 38 is open from 9pm to 2am for packages
and ticketed entry.

Entertainment

Live band on 37 from 8pm until 11pm.



DJ on 39 from 11pm until 2am.

Food allergies and intolerances

Please speak to our staff if you suffer from
an allergy or intolerance or would like more information
on dish ingredients and allergens.



HOW TO BOOK

For more information and to make a booking,
give us a call on +44 (0)20 3530 0517
or email events@bokanlondon.co.uk

BOOKING TERMS AND CONDITIONS APPLY

Dress codes

Smart casual (26th November to 30th December)
Cocktail attire (New Year's Eve)

The team reserves the right to deny entrance should
a guest's attire and overall presentation not adhere
to our dress code.

Children and age policy

Restaurant: children from 5 to 12 years of age will be
charged 50% of the package price. Children 13 years and
above will be charged the full package price.

Bars: young guests between the age of 13 and 18 years old
are welcome in Bōkan bars if accompanied by their
parent/guardian. Children 12 years and under accompanied
by their parent/guardian are welcome in Bōkan bars until 8pm.

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