



BESPOKE EVENTS





ABOUT CLAP LONDON



CLAP London, is a fine-dining Japanese restaurant located in Knightsbridge nestled within The Knightsbridge Estate. It's unique culinary concept seamlessly combines authenticity with innovation to create a truly immersive dining experience.

Explore two floors of culinary delight, on arrival be whisked up to the 6th floor to experience the main restaurant, including live sushi and robata counters adding energy and engagement to your dining experience. Continue the journey up to the 7th-floor rooftop, to the bar, lounge, and terrace area, providing an elevated experience with unparalleled 180-degree views of London Knightsbridge.

The whole venue incorporating indoor restaurant, terrace, bar and lounge accommodates 290 guests.

CLAP décor has been created by Japanese designer, Noriyoshi Muramatsu founder of Studio Glitt. Their meticulous design features iconic chandeliers that seamlessly blend traditional EDOKIRIKO, a Japanese glass-cutting technique, with contemporary glass-crafted ANIME characters. These elements symbolize the dual facets of Japan's cultural tapestry, representing both its traditional heritage and modern pop culture.

It's the juxtaposition of these modern, bold design elements against the natural woods and solid stone used across the kitchen, seating, and flooring that create a vibrant place to eat, drink and socialise.



RESTAURANT



The vibrant restaurant offers more than just exquisite cuisine; it provides a feast for the eyes with its panoramic 180-degree views of the city skyline. From the iconic Harrods shopping department to the architectural wonders that dot the landscape, guests are treated to a visual symphony that complements their dining experience. The buzzing open kitchen adds to the lively ambiance, allowing diners to witness the chef brigade at work as they craft culinary delights with precision and passion.

Whether you're indulging in a meal with loved ones or entertaining business associates, the combination of stunning vistas and culinary artistry at CLAP Restaurant promises an unforgettable dining experience.

Total Seating Capacity: 80 Guests

Total Standing Capacity: 125 Guests

Available for exclusive hire, group sizes and capacities can be tailored upon request.



SUSHI COUNTER



Experience the art of sushi like never before at our Sushi Counter. Our skilled sushi masters craft each piece with precision, using the freshest ingredients to create a symphony of flavours and textures that will delight your palate. Whether you're a sushi enthusiast or a newcomer, our Sushi Counter promises a remarkable culinary adventure that celebrates the essence of Japanese cuisine.

Total Seating Capacity: 10 Guests



ROBATA COUNTER



At the Robata Counter, we elevate the art of grilling with our commitment to the finest ingredients and time-honored techniques. Our Robata chefs masterfully prepare a selection of skewered delicacies, imbued with smoky flavours and the rich tradition of Japanese charcoal grilling. With our state-of-the-art Josper Robata Grill, we ensure each dish is infused with a depth of flavour and expertly charred to perfection, offering a culinary experience that is both refined and unforgettable.

Total Seating Capacity: 6 Guests



LOUNGE



Perched above the heart of the restaurant on the top floor, our Lounge area offers a unique dining experience with the vibrant ambiance of our lively cocktail bar.

With flexible seating options, tables can be arranged separately or combined for larger gatherings. Ideal for group bookings, birthday parties, or corporate meals, both lunch and dinner. Enjoy views of London Knightsbridge and the iconic Harrods, alongside our famous toy chandeliers and close proximity to the bar.

Total Seating Capacity: 30 Guests
Total Standing Capacity: 40 Guests

Group sizes and capacities can be tailored upon request.



BAR



Located on the seventh floor, our bar is a sensory wonderland that transports you to the vibrant nightlife of Japan.

CLAP cocktails are inspired by the city nightlife hotspots in Japan and have been passionately crafted to create a hyperreal sensory experience. Each cocktail creation incorporates ingredients that make it authentically Japanese, staying in line with CLAP's philosophy.

The ambience is perfect for winding down whilst enjoying the beats of our resident DJs late into the evening.

Experience exclusivity at our Seventh Floor Rooftop Bar, available for private hire. Elevate your event to new heights with panoramic views and bespoke service.

Be it a corporate gathering, private celebration, or networking event, our 7th Floor Bar offers the ideal ambience for both private and semi-private occasions.

Total Seating Capacity: 60 Guests
Total Standing Capacity: 150 Guests
(Including terrace)



TERRACE



CLAP's terrace offers an unparalleled experience with its 180-degree panoramic views of central London. Whether it's breathtaking sunsets or glimmering city lights at night, the terrace provides the perfect backdrop for outdoor dining and socialising.

With vistas that include the iconic Harrods and the mesmerizing cityscape, the terrace provides an ideal setting for enjoying the open air. Seamlessly integrated with the indoor space on the seventh floor, it offers a smooth transition for guests to savour the best of both worlds.

Total Seating Capacity: 26 Guests
Total Standing Capacity: 35 Guests





MENU



The a la carte menu offers an extensive selection of dishes, ranging from smaller plates to more indulgent mains and irresistible desserts.

To enjoy a special CLAP experience, choose the Omakase menu, including dishes hand-picked by our chefs. Guests can also select from our dedicated vegetarian menu.

Tailored, set and canapé menus available upon entry.





KA-FE



Nestled below CLAP restaurant in the heart of Knightsbridge, CLAP KA-FE offers a tranquil setting for intimate events. Drawing inspiration from the Japanese philosophy of embracing imperfection, the space emanates organic elegance and simplicity. Whether you're hosting a private event or corporate gathering, CLAP KA-FE provides a versatile backdrop that seamlessly blends tradition with contemporary flair.

Total Seating Capacity: 30 Guests
Total Standing Capacity: 50 Guests

Event availability: 7pm – 1am







SET MENUS

AJISAI

£160

BITES

EDAMAME truffle GF, V
Ⓢ BLACK COD BABY GEM
ROCK SHRIMP TEMPURA SF

STARTERS

LOBSTER SALAD SF
ROASTED BAY SCALLOPS
SASHIMI CLAP WAY HAMACHI

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI
SASHIMI: O-TORO, YELLOWTAIL, SALMON GF
NIGIRI: SEA BASS, SALMON, YELLOWTAIL GF
Ⓢ ROLL: WAGYU KATSU & NAPA SHRIMP CABBAGE

MAIN COURSES

SHOYU CHILEAN SEA BASS A
WAGYU RIB-EYE

SIDES

VEGETABLE STONE BOWL V
BROCCOLINI A, VG

DESSERT

Ⓢ CLAP SIGNATURE DESSERT PLATTER N

TSUBAKI

£140

BITES

GRILLED EDAMAME spicy VG
Ⓢ SQUID KARAAGE SF
Ⓢ CRISPY RICE WAGYU

STARTERS

WAGYU & MUSHROOM GYOZA SF
ROCK SHRIMP TEMPURA SF

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI
SASHIMI: AKAMI, YELLOWTAIL, SALMON GF
NIGIRI: O-TORO, SALMON, SEA BASS
ROLL: NAPA SHRIMP CABBAGE

MAIN COURSES

Ⓢ BLACK COD MISO A, GF
WAGYU STRIPLOIN

SIDES

KIZAMI WASABI MASHED POTATO V
ROASTED SWEET POTATO V

DESSERT

NATSU PLATTER N

HIMAWARI

£120

BITES

PADRON PEPPERS GF, V
GRILLED EDAMAME spicy GF, VG
CRISPY RICE SALMON

STARTERS

Ⓢ CRISPY SHIITAKE SALAD VG, V
ROCK SHRIMP TEMPURA SF

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI
SASHIMI: SALMON, CHU-TORO, YELLOWTAIL
NIGIRI: AKAMI, SCALLOPS
ROLL: SPICY TUNA MAKI

MAIN COURSES

SHOYU CHILEAN SEA BASS A
BEEF TENDERLOIN

SIDES

KIZAMI WASABI MASHED POTATO V
ROASTED SWEET POTATO V

DESSERT

VANILLA PEANUT MILLEFEUILLE N
ASSORTED MOCHI ICE CREAM

**Exclusive Beverage & Wine Packages Available Upon Request*

Ⓢ - signature | A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian. Not all ingredients are listed.
Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.
Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your final bill.

SET MENUS

SAKURA

£100

BITES

EDAMAME sea salt GF, VG, V
🌀 CRISPY RICE SALMON

STARTERS

KOHLRABI & BEETROOT GF, V
🌀 SQUID KARAAGE SF

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI
SASHIMI: HAMACHI, SALMON, AKAMI
NIGIRI: SALMON, SEA BASS
ROLL: SALMON VOLCANO

MAIN COURSES

SALMON TERIYAKI
CLAP TENDER CHICKEN

SIDES

KIZAMI WASABI MASHED POTATO V
ROASTED SWEET POTATO V

DESSERT

MATCHA CHEESECAKE
CLAP ICE CREAM & SORBET

KIKU VEGETARIAN

£70

BITES

PADRON PEPPERS GF, V
EDAMAME sea salt GF, VG, V
🌀 CRISPY RICE AVOCADO GF, VG, V

STARTERS

CRISPY SHIITAKE SALAD VG, V
MISO EGGPLANT GF, V

SUSHI

SELECTION OF NIGIRI AND MAKI
NIGIRI: AVOCADO, BELL PEPPER, ASPARAGUS GF, VG
ROLL: BLACK GARDEN, MIXED VEGETABLES GF, VG

MAIN COURSES

VEGETABLE STONE BOWL VG
GRILLED TOFU V

SIDES

ROASTED SWEET POTATO V

DESSERT

EXOTIC FRUITS OF THE SEASON VG, V
CLAP SORBET

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SET LUNCH MENU

£65

BITES

EDAMAME truffle GF, V
PADRON PEPPERS GF, V
🌀 CLAP SALAD GF, V

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI
NIGIRI: AKAMI, SEA BASS
SASHIMI: SALMON, CHU-TORO, YELLOWTAIL
🌀 ROLL: SHRIMP TEMPURA

MAIN COURSES

SALMON TERIYAKI
CHICKEN BARLEY MISO

SIDES

STEAMED WHITE RICE GF, V, VG
BROCCOLINI A, VG
ROASTED SWEET POTATO V

DESSERT

MATCHA CHEESECAKE

OR

CLAP ICE CREAM & SORBET

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CANAPE MENUS

MENU 1

£45

BITES

☞ TOFU KARAAGE GF, V
TOMATO & WATERMELON CEVICHE V, VG
WAGYU & MUSHROOM GYOZA SF

SUSHI

SALMON AVOCADO ROLL
☞ SHRIMP TEMPURA ROLL SF
BELL PEPPER NIGIRI V, VG

HOT DISHES

☞ BLACK COD baby gem
CHICKEN KUSHIYAKI anticucho

DESSERT

MOCHI ICE CREAM

MENU 2

£55

BITES

☞ CRISPY SHIITAKE SALAD VG, V
☞ CRISPY RICE SALMON
SCALLOPS CEVICHE SF

SUSHI

SPICY TUNA ROLL
SALMON VOLCANO ROLL
BELL PEPPER NIGIRI V, VG

HOT DISHES

SALMON KUSHIYAKI anticucho
CHICKEN KUSHIYAKI anticucho
WAGYU & MUSHROOM GYOZA SF

DESSERT

MOCHI ICE CREAM
FRUIT CORNETTO CLAP WAY

MENU 3

£65

BITES

WAGYU BEEF TARTARE BIWA CAVIAR
SEA BASS CEVICHE
ROCK SHRIMP TEMPURA SF
KAISO SALAD

SUSHI

☞ SHRIMP TEMPURA ROLL
WAGYU KATSU ROLL
MANGO NIGIRI V, VG
SALMON NIGIRI V, VG

HOT DISHES

☞ TOFU KARAAGE
SALMON TERIYAKI, STEAMED RICE
BABY CHICKEN, QUINOA RISOTTO

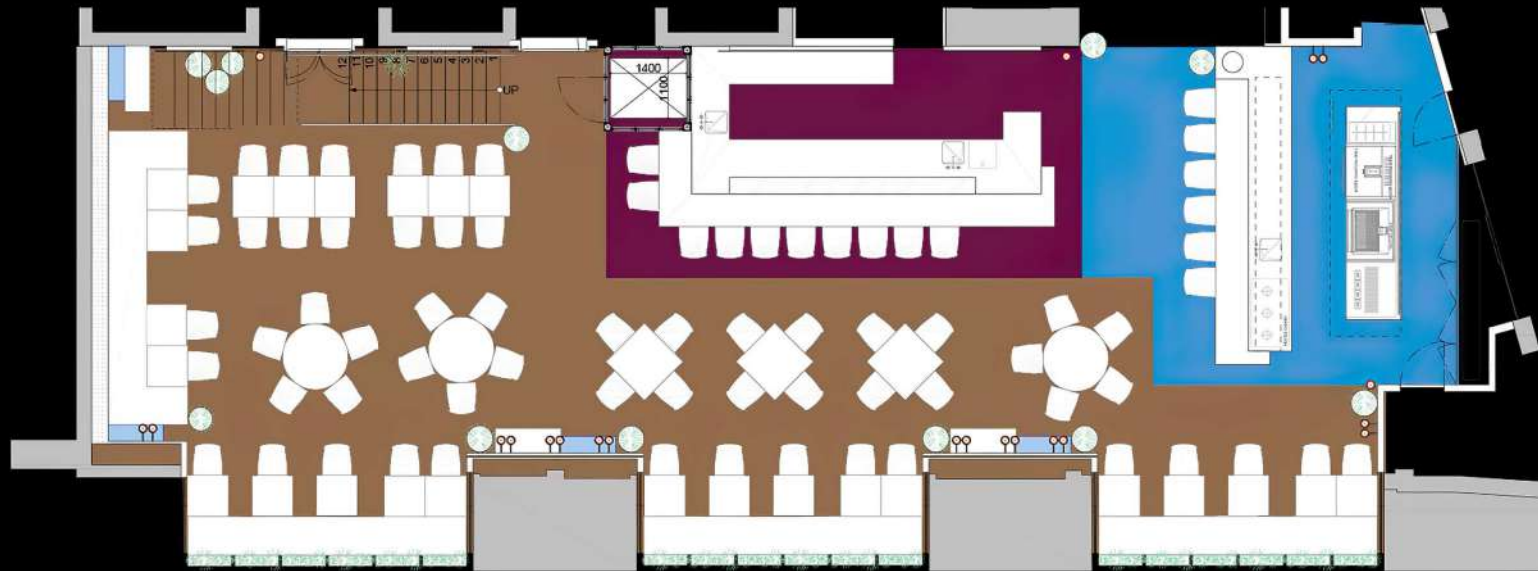
DESSERT

MISO CARAMEL TART

**Exclusive Beverage & Wine Packages Available Upon Request*

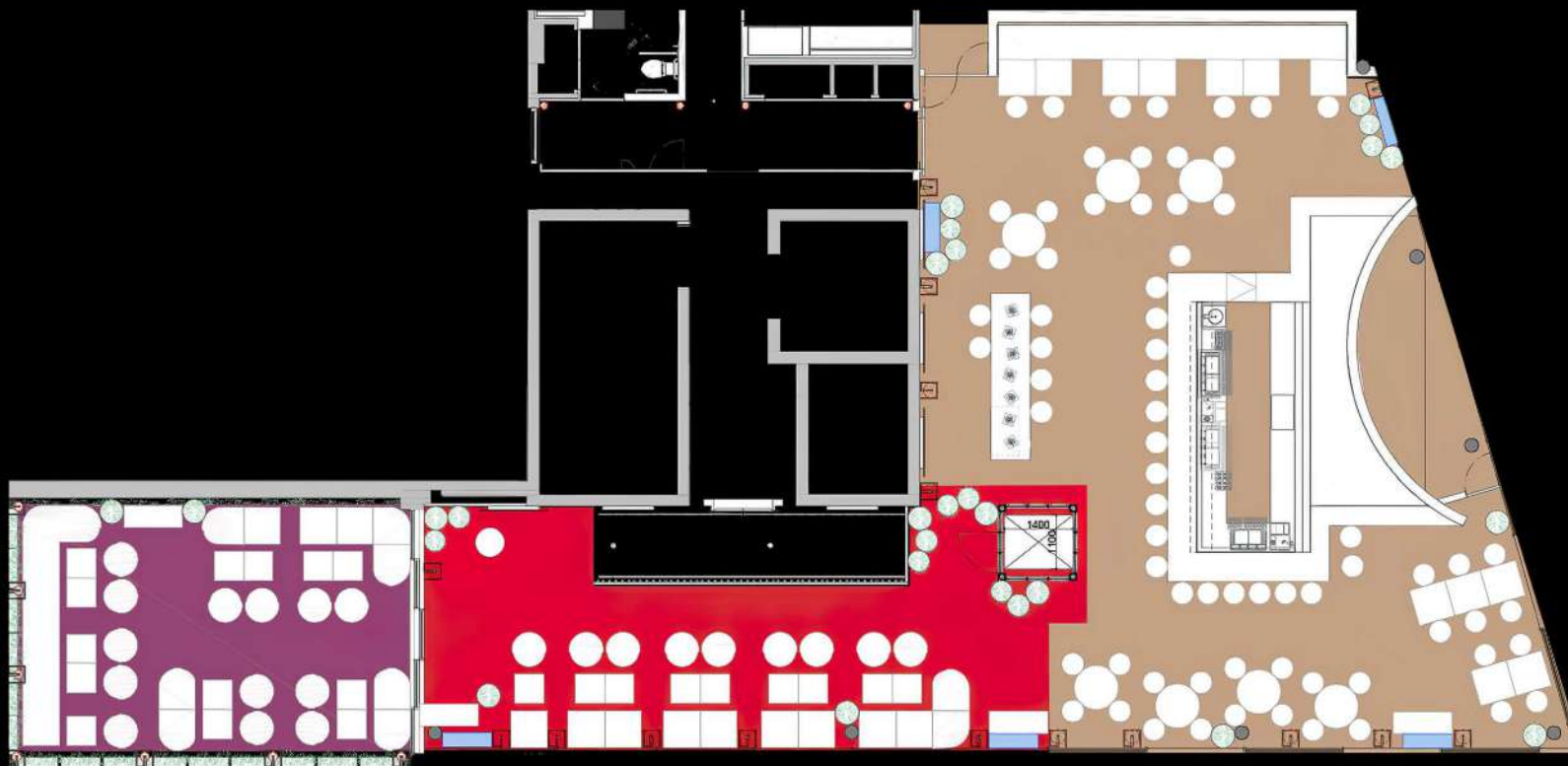
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6TH FLOOR PLAN



-  Robata Counter - 6 seats
-  Sushi Counter - 10 seats
-  Dining Area - 77 seats / 125 standing

7TH FLOOR PLAN



-  Terrace - 26 seats / 35 standing
-  Lounge - 24 seats / 30 standing
-  Dining Area - 86 seats / 150 standing

FACT SHEET



OPERATING HOURS

Monday - Friday:
12pm - 3pm
6pm - 11pm

Saturday:
12pm - 3:30pm | 6pm - 11pm

Sunday:
12pm - 3:30pm | 6pm - 10:30pm

DRESS CODE

Smart Casual

CAPACITY

Sixth Floor: 93 seating | 125 standing
Seventh Floor & Terrace: 132 seating | 165 standing

AUDIO / VISUAL

We can provide a production manager who will cater to your specific event requirements. Microphones, projectors, LED screens, podiums, lecterns, etc. are available upon request.

ENTERTAINMENT

In-house DJ available upon request.

CONTACT US



LOCATION

Sixth and seventh Floor, 12-14 Basil Street,
London, SW3 1AJ

FIND US

LOCATION LANDMARKS

1 min walk - Harvey Nichols
2 min walk - Knightsbridge Tube Station
3 min walk - Harrods
4 min walk - Hyde Park
7 min walk - Sloane Street

SOCIAL

www.claprestaurant.com
@claplondon #ClapLondon
@clapkafelondon #CLAPKAFFEE

SPECIAL EVENTS TEAM

To receive more information on your customised event package, kindly contact our dedicated Special Events team at claplondon.sales@alphamind-group.com

PLEASE NOTE

All bookings require 50% deposit to secure.