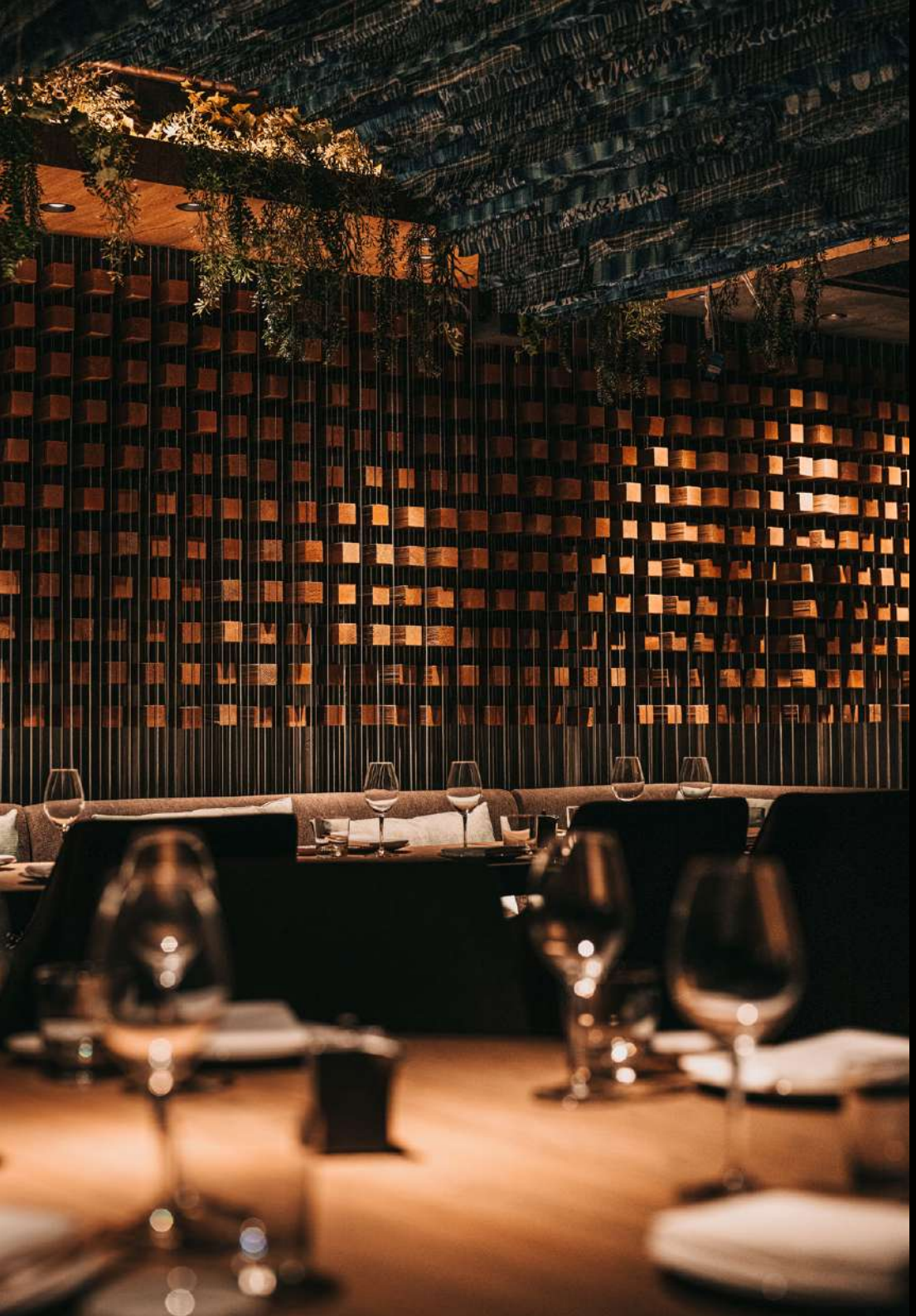
clap

LONDON

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.

6TH FLOOR

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: 77 Dining + 18 *(sushi and robata counter)* Guests

Total Standing Capacity: 100 Guests

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

SUSHI COUNTER

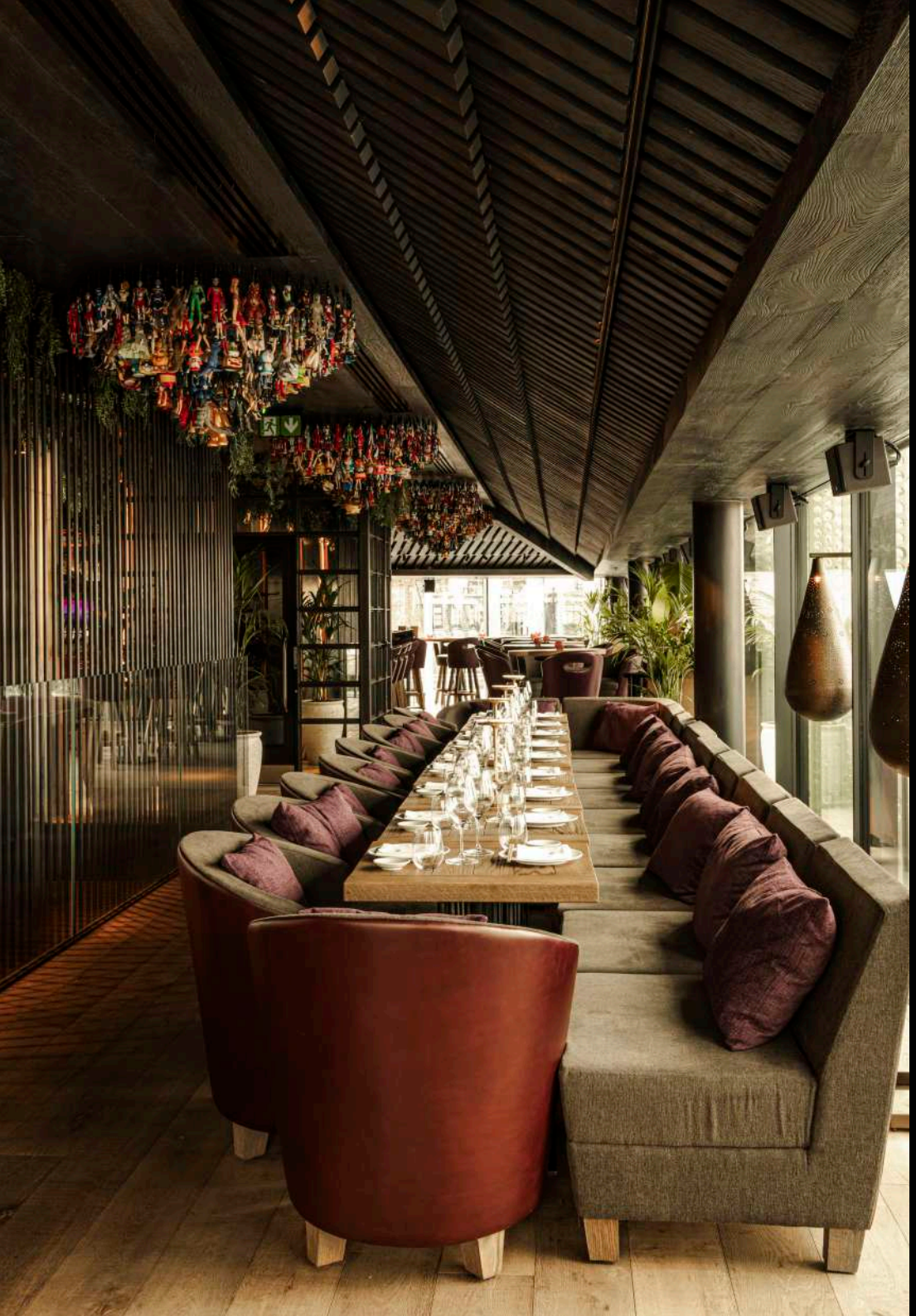
Experience the art of sushi like never before at our Sushi Counter. Our skilled sushi masters craft each piece with precision, using the freshest ingredients to create a symphony of flavours and textures that will delight your palate. Whether you're a sushi enthusiast or a newcomer, our Sushi Counter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



7TH FLOOR

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: 86 Guests
Total Standing Capacity: 100 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 ambiance for both private and semi-private occasions.

Total Seating Capacity: 34 Guests
Total Standing Capacity: 40 Guests

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.

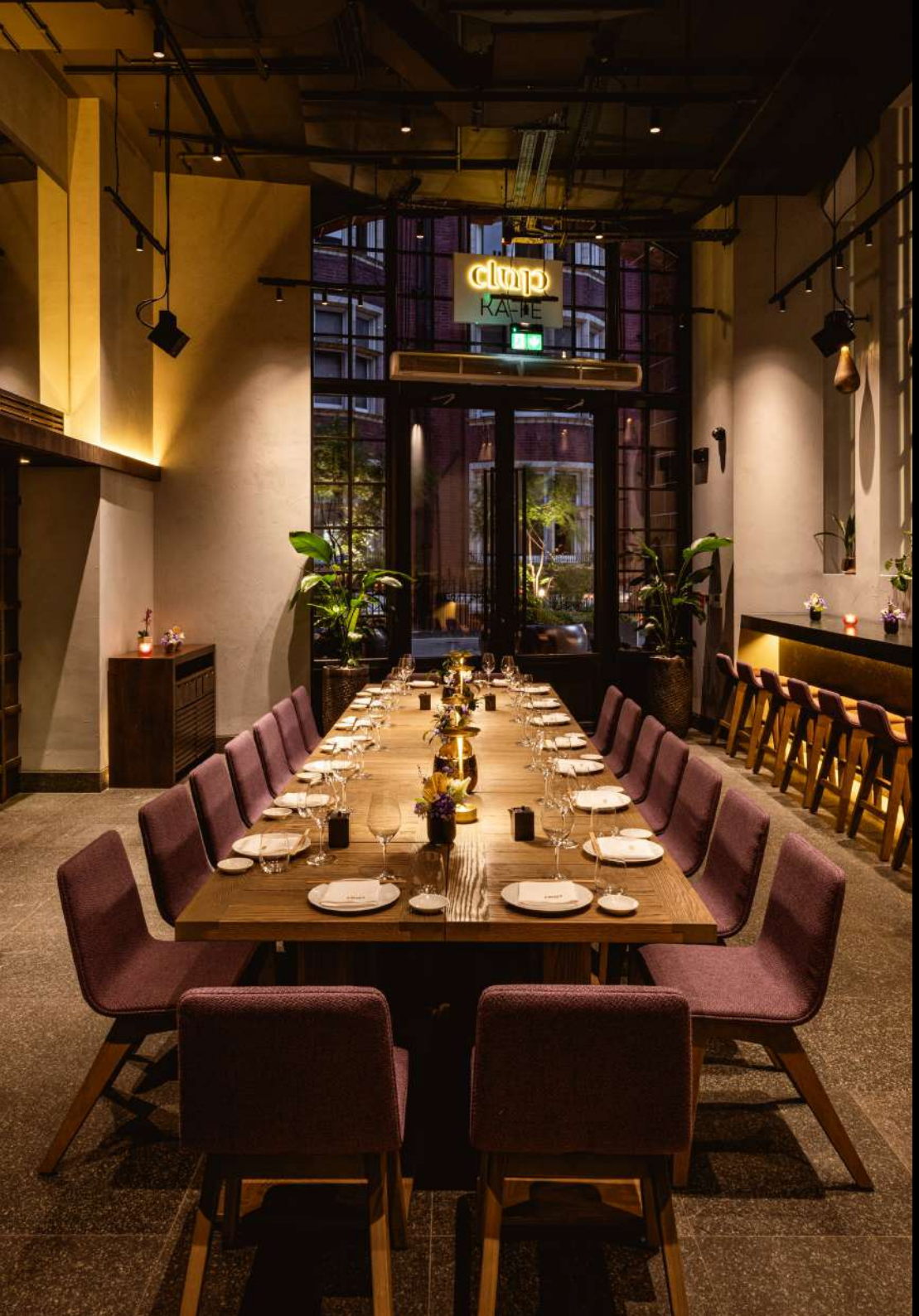
Total Seating Capacity: 26 Guests
Total Standing Capacity: 35 Guests

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

club
KA-FE

clap
KA-FE

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KA-FE

SET MENUS

KIKU SET MENU

VEGETARIAN | £55

BITES

GRILLED EDAMAME yuzu miso VG
FRIED MARINATED TOFU red yuzu kosho aioli V

STARTERS

CRISPY SHIITAKE SALAD V
SEAWEED SALAD sesame ginger soy V

SUSHI

SELECTION OF NIGIRI, MAKI
NIGIRI: AVOCADO, BELL PEPPER, ASPARAGUS
ROLL: SEASONAL VEGETABLE MAKI

MAIN COURSES

TRUFFLE MUSHROOM DONABE table service V
GRILLED TOFU, teriyaki sauce

SIDES

OVEN BAKED EGGPLANT chili miso V
CRISPY SMASHED BABY POTATOES red yuzu kosho aioli V

DESSERT

EXOTIC FRUITS OF THE SEASON
CLAP SORBET

SAKURA SET MENU

£75

BITES

STEAMED EDAMAME VG
SQUID KARAAGE aji panka aioli

STARTERS

SEASONAL SALAD cucumber, avocado, umeboshi dressing V

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI
SASHIMI: HAMACHI, SALMON, AKAMI
NIGIRI: SALMON, SEA BASS
ROLL: SALMON VOLCANO tempura flakes, spicy mayo, tobiko, spring onions, sesame

MAIN COURSES

SALMON TERIYAKI pickled cucumber
CLAP TENDER CHICKEN umami barley miso, yuzu daikon

SIDES

OVEN BAKED EGGPLANT chili miso V

DESSERT

CHOCOLATE BAR
MOCHI SELECTION

**Exclusive Beverage & Wine Packages Available Upon Request*

A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish
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

HIMAWARI SET MENU

£95

BITES

GRILLED EDAMAME yuzu miso VG
CHEESE PUFFS cured wagyu, fresh black truffle 1pc

STARTERS

SALMON TATAKI kabosu wafu soy
ROCK SHRIMP TEMPURA

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI
SASHIMI: SALMON, CHU-TORO, YELLOW TAIL
NIGIRI: AK AMI, SEA BASS
ROLL: SPICY TUNA ssamjang, spicy furikake, wasabi mayo

MAIN COURSES

GREEK SEABASS Uzbek tomatoes, red yuzu kosho garlic
WAGYU BEEF OYSTER BLADE

SIDES

ASSORTED WILD MUSHROOMS truffle butter V
CRISPY SMASHED BABY POTATOES red yuzu kosho aioli V

DESSERT

VANILL A-PEANUT MILLEFEUILLE
ASSORTED MOCHI ICE CREAM

TSUBAKI SET MENU

£130

BITES

GRILLED EDAMAME yuzu miso VG
RAW TUNA Sesame yuzu truffle dressing, umami tenkastu
CHEESE PUFFS cured wagyu, fresh black truffle 1 pcs

STARTERS

BEEF GYOZA yuzu ponzu
ROCK SHRIMP TEMPURA

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI
SASHIMI: O-TORO, SALMON, YELLOW TAIL
NIGIRI: AKAMI, SALMON, SEABASS
ROLL: CALIFORNIA CRAB avocado, orange tobiko, yuzu mayo SF
EBI TEMPURA gochujang, braised red onion, pickles SF

MAIN COURSES

OVEN BAKED MISO COD mustard miso sauce
WAGYU BEEF SIRLOIN

SIDES

OVEN BAKED EGGPLANT chili miso V
TRUFFLE MUSHROOM DONABE table service V

DESSERT

DEZATU PLATER

**Exclusive Beverage & Wine Packages Available Upon Request*

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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

**Exclusive Beverage & Wine Packages Available Upon Request*

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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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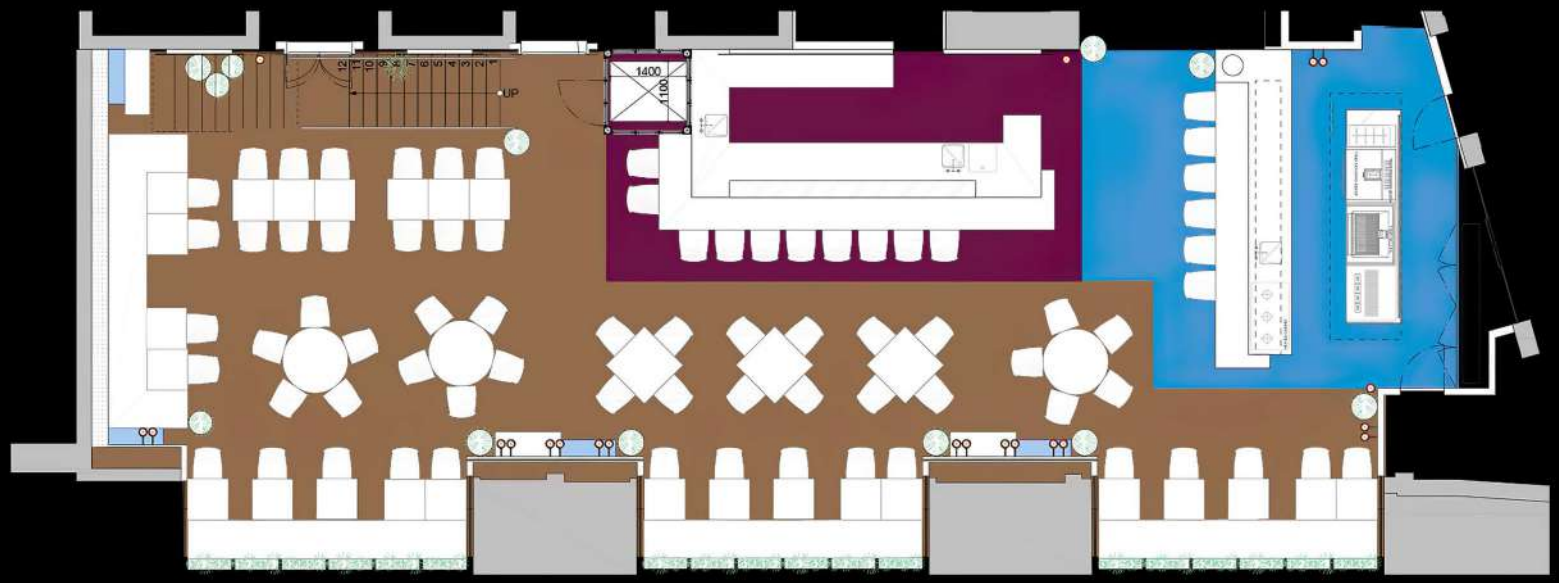
ABOUT THE CHEF

Culinary Director Renald Epie brings over 25 years of expertise in perfecting classical French cuisine at several Michelin starred restaurants. Hailing from France, Renald made his mark in Dubai in 2013, leading the culinary teams of iconic venues before joining CLAP. In his current role, he seamlessly blends his classical French training with a profound passion for traditional Japanese techniques and flavours.

Renowned for his commitment to excellence, Chef Renald ensures the highest quality by sourcing premium ingredients consistently across all CLAP Restaurant locations. His culinary ingenuity, strategic vision, and dedication to crafting extraordinary dining experiences continually inspire and elevate the world of gastronomy. Chef Renald Epie's indelible mark on the culinary industry is felt deeply as an integral part of the CLAP team.

6TH FLOOR PLAN

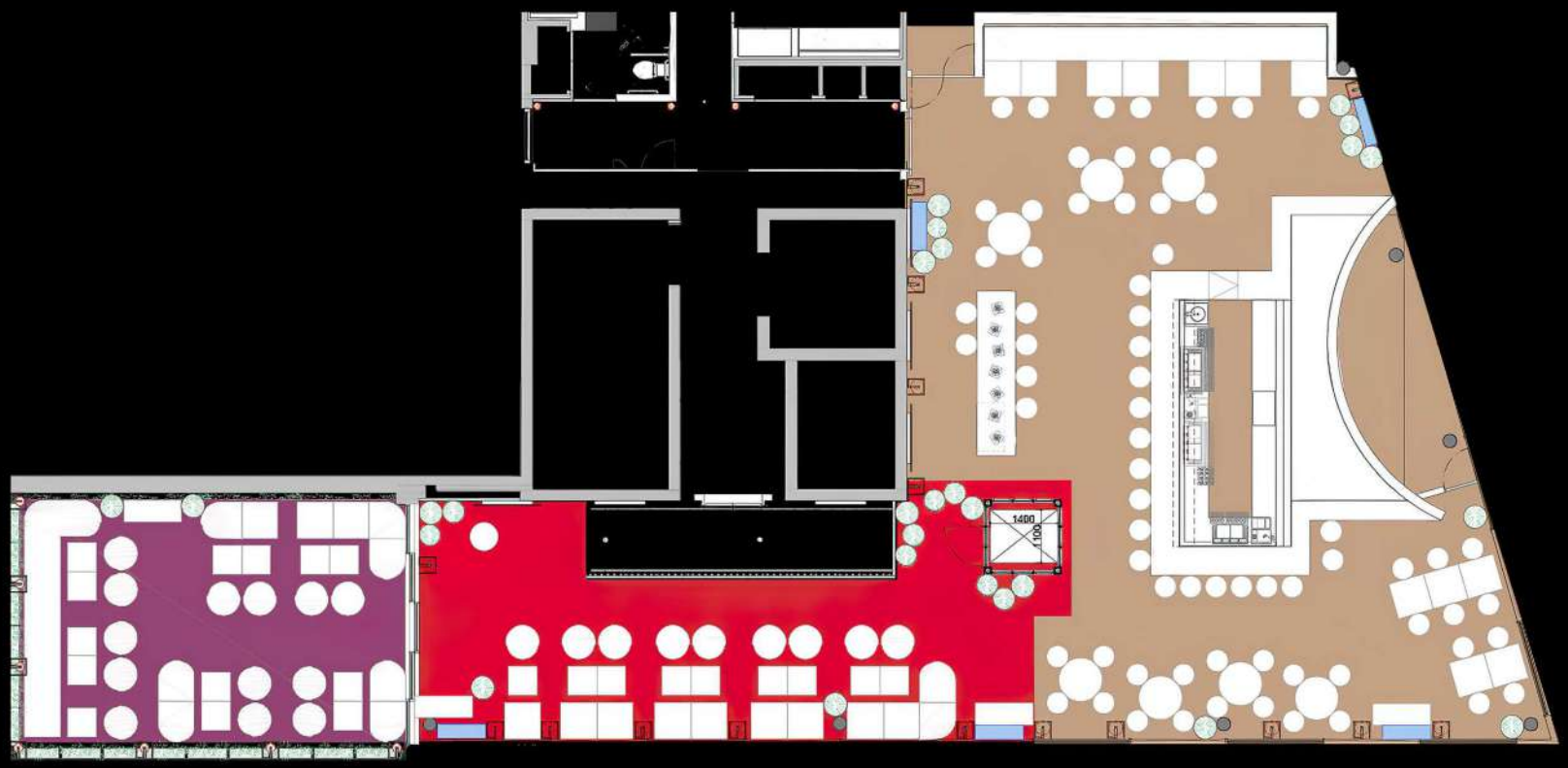


Robata Counter - 8 seats

Sushi Counter - 10 seats

Dining Area - 77 seats / 100 standing

7TH FLOOR PLAN



Terrace - 26 seats / 35 standing

Lounge - 24 seats / 30 standing

Dining Area - 86 seats / 100 standing

FACT SHEET

OPERATING HOURS
Tuesday-Sunday
12pm - 11pm

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
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@clapkafelondon #CLAPKAFE

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.