The Private Dining Room in YOPO is an exquisite, red lacquered setting in which 28 individual paint processes have created an extraordinary setting that is both distinguished and dramatic in West End, London. The space caters for 20 guests serving dinner, lunch or even breakfast.
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Ordering

Please select from the following menu offerings. All dietary requirements can be catered for, please note all guests’ dietaries must be confirm in advance.

All our menus are seasonal and subject to change.

Service charge of 12.5% is applicable to all food & beverage.

Bespoke menus can be created on request.

Aperitifs

Perrier Jouet Grand Brut Champagne - £16 per glass
Negroni - £16

Pre-Dinner Canape

£3 Each

Falafel & Green Tahini (GF, DF, VEGAN)
Rice Paper Roll, Shiso, Peanut & Turmeric (VEGAN, DF, GF)
Smoked Salmon, Wholemeal Pancake & Caviar
Anchovies, harissa, grilled sourdough & Pecorino
Set Menu • £40 pp

Wholemeal Sourdough Bread, Salted Butter & Olive Oil
Parmesan Tapioca
Seabream & Prawn Ceviche, Avocado, Raspberry & Tomatillo
Galician Blond Sirloin Steak, Crushed Potato’s & Chimichurri
Sorrel Sorbet, Poached Rhubarb & White Chocolate Ganache

Set Menu • £65 pp

Wholemeal Sourdough Bread, Butter & Olive Oil
Tapioca Parmesan
Radish, Beef, Shiso & Red Chilli Roll
Prawn Ceviche, Blood Orange & Avocado
Scallop, Anchovy, Caper & Jerusalem Artichoke
Elwy Valley Lamb Loin, Turnip, Sea Herbs & Lemon
Sorrel Sorbet, Poached Rhubarb, White Chocolate & Meringue

Sides All • £7
Crushed Morghew Estate Potatoes with Potato & Parmesan Cream
Tenderstem Broccoli with XO
Baby Gem Lettuce, Cumin Yoghurt, Chervil, Tarragon & Chives
Sharing Menu • £65 pp

Wholemeal Sourdough Bread, Butter & Olive Oil
Marinated Cassanova Olives
Parmesan Tapioca Squares
Cucumber Salad, Green Chilli, Toasted Cashews
Roasted Beets, Mustard Miso & Hazelnuts
Calcots, Jamon, Stracciatella & Romesco
Octopus, Aji Pancha, Avocado & Tomatillo
Grilled Aubergine, Dark Soy & Salad of Herbs
Spiced Roast Duck, Braised Endive & Turnips
Baby Gem Lettuce, Cumin Yoghurt, Chervil, Tarragon & Chives
Crushed Morghew Estate Potatoes with Parmesan Cream
Itakuja Tart, Yoghurt Sorbet, Salted Caramel & Fennel Pollen
Sorrel Sorbet, Poached Rhubarb, White Chocolate & Meringue
Cheese
£12 pp
Cheese Selection, Grapefruit Confit, Served with Cumin Crackers

Petit Fours
£3 each
Almond & Salted Butter Shortbread, Dulce Con Leche & Passionfruit Jam

Additional
Name cards can be made on request
Flowers can be arranged for delivery from an internal or external supplier

Audio & Visual
40-inch flat screen television
WI-Fi internet access
Music can be provided or guest selection can be played from bluetooth.

Table Dimensions
Length: 480 inch
Width: 110 inch