

TAMAN GANG

GENERAL INFORMATION

Taman gang, the new and exciting fine dining Asian style restaurant /bar situated on Park Lane. Since its launch at the end of last year Taman gang has already made an impact on London's dynamic restaurant scene attracting some very exciting articles.

With the sensual design of the Polynesian islands rich in colour and texture the design team have created a restaurant that will take you back to the era where dining out was the ultimate experience.

The kitchen brigade is selected by London's most revered Asian culinary masters – Chef de Cuisine Hiroki Takemura (formerly Nobu and Zuma) Dim Sum chef Chew Chai Wan (The Hotel Ritz Carlton Singapore) Robert Petrie (Vong, Aubergine, Nobu and Hakkasan).

The operation is headed by Martijn Machielse formally of Mosimanns, Busaba Eathai and the Royal Opera House. Nicole Gilmore, previously Ciccone's, Nobu, Vong & Caprice, is in charge of the Front of House Team, who implemented immaculate standards of service.

GROUP BOOKINGS AND EXCLUSIVE EVENTS:

SPECIFICATIONS:

CAPACITIES: 200 (Stand-up)
100 (Seated)

CANAPE / PRIVATE DINING COSTS:

Canapes From £28 per head
Lunch Upon request
Dinner Upon request

DRINKS TARIFF

| | | | |
|-----------------|-----|------------------------------|-----|
| House Champagne | £45 | House Wine/per bottle (75cl) | £25 |
| Beers from | £5 | Cocktails from | £9 |

The final bill will be subject to a 15% service charge.

AVAILABILITY: Upon request

LICENSE: Taman Gang is licensed to sell alcohol until 1am

TRANSPORTATION: Closest tube station – Marble Arch. Nearest NCP Car Park



For all private hire enquiries, please contact:

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