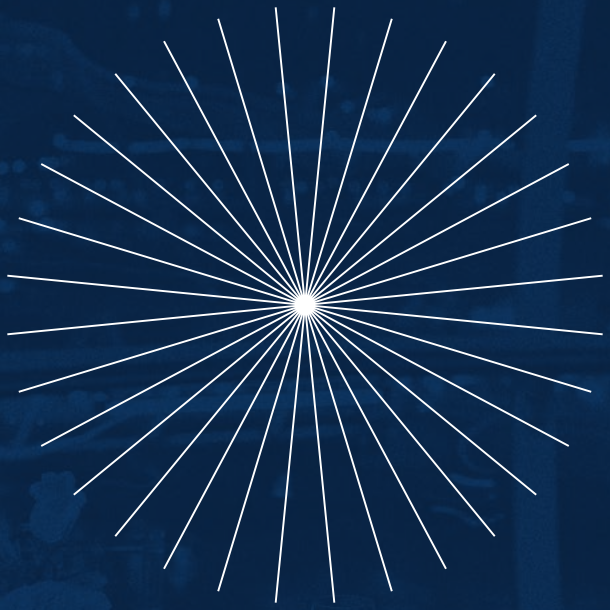
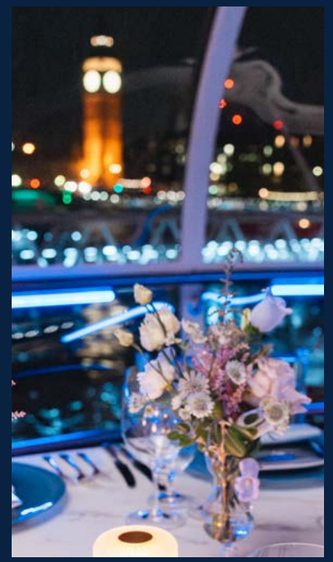
DINING 135

LONDON'S MOST ICONIC
PRIVATE DINING EXPERIENCE.



LONDON EYE







A SENSORIAL DELIGHT ABOVE THE CITY

Prepare for an unforgettable evening above London. As the sun sets and the city's lights glimmer beneath, The London Eye uniquely awakens. An intimate curation, your own private world. The skyline itself serves as the backdrop to an immersion of the senses. Panoramic and expansive, landmarks unfold in every direction. An extraordinary culinary escape awaits, curated for you and your guests alone.

The rotation starts, unfolding the horizon and setting a breathtaking new stage. The city stretches splendidly in every direction. A course is served as St. Paul's and the skyline rise into view. Another follows, as Tower Bridge opens in the distance. Reaching glorious heights, the rotation pauses 135 meters at the top and champagne is raised in a toast. A moment of stillness as the River Thames shimmers with reflections of Big Ben. Throughout, Michelin-trained and Royal Palaces' favourite, Chef Jimmy Garcia and his dedicated team attend to every desire, featuring menus and memories tailored entirely to your occasion.

"Every detail is considered. Moments like these are truly unforgettable." Jimmy Garcia





THE FLAVOURS OF LONDON

Uncover London's exceptional stories, as told through its marvellous culinary heritage. From Highgate to Wimbledon, and Hackney to Fulham, ingredients are carefully sourced from Britain's greatest artisans. Celebrating the finest of local production, each dish is imagined and designed to taste as local as the eyes can see. From Borough Market hand-made ricotta and East-London cured salmon to London honey, the menu plays an ode to the City and its neighbourhoods for a truly outstanding gastronomic experience.









EXCLUSIVE USE OF
THE LONDON EYE

135M

A pause for a glass of champagne, up above the city

IMMERSIVE VIEW

From floral arrangements to
live entertainment possibilities,
personalised just for you.

BESPOKE MENU

Fine gastronomy,
4 courses.

TAILORED EXPERIENCE

From £20,000, 12 guests





EXAMPLE ELEVATED MENU

World renowned and Michelin-trained Chef Jimmy Garcia celebrates the best of London artisanal makers with the finest locally sourced products.









CANAPES

Kanpai London sake cured salmon, chilli pickled cucumber, soy pearls (GF)
We cure salmon in a sake made in East London for this delicate bite

Wild Sea bass Ceviche, Catford fire tiger's milk, Cornish seaweed cracker
Delicate line caught seabass from the Cornish coast, marinaded in a tiger's milk using chilli from southeast London

Kappacasein Dairy smoked ricotta, cultured sourdough, watercress pesto, buttered pine nuts, micro basil
Using ricotta that is hand made in Borough Market

'Chinn Farm Asparagus'
English Asparagus, black garlic emulsion, wild allium emulsion, thyme flowers

'The Tomato'
Baby heritage tomato filled Cornish brie and Wiltshire truffle honey

STARTER

'West London Buratta'
Summer squash, hazelnut dukkah, La Latteria stracciatella, trombetta courgette carpaccio, chardonnay vinegar, Fontodi olive oil, Evo Herbs (GF)
La Latteria Dairy is based in Acton and Simona and her team use milk from Oxford buffalos to make michelin quality italian cheeses in West London.

or

Tales from the 'Wimbledon Smoke House'
Robyn Moxon's hot smoked trout and cucumber ballotine, Haymans gin cured trout, horseradish emulsion, wasabi and grain granola, dill gel, pickled cucumber, bronze fennel (GF)
Robyn Moxon has been smoking and procuring fish for over 30 years, providing some of London's best restaurants with his products

MAIN COURSE

'Guineafowl and King Peter'
Ham mousseline with charred baby gem, London honey and bee pollen glaze, pomme anna, confit leg, old Winchester cheddar, and Islington Pancetta tartlet, Old Winchester foam, pinot noir jus

or

'The Ex Dairy Cow and the Carrot'
Fillet of Ex Dairy Beef, pickled and roast heritage carrot, potato and roast bone marrow terrine, slow braised short rib, carrot tops, wild garlic emulsion, Wiltshire truffle jus gras

Steak tartare served on the side in mini caviar tin
Steak tartare, Exmoor caviar, BM emulsion, pickles, confit egg yolk, Wiltshire truffle

'Wild London'
Nutbourne Tomato, hazelnut and foraged wild garlic tart, celeriac 'steak', wild nettle, caper, shallot and willys cider vinaigrette
Beautiful tomatoes grown in Sussex accompany wild garlic foraged by our team alongside Celeriac steak and a nettle dressing to give a rural taste of urban London!

DESSERT

'Taste of London'
Mini map of London on a plate with supplier sourced ingredients from our mini dessert creations!
Fulham: London Cru gummy wine bottles
Bermondsey: London honey and white chocolate truffle, bee pollen
Battersea: Foraged elderflower pate de fruit, crispy elderflower
Highgate: Sacred Whiskey marshmallows
Hackney: Mini East London Liquor co rum baba, chanti

or

'Save the Bees'
London Honey Cremaux, compressed Pear, white chocolate, pear curd, honeycomb tuile, bee pollen, micro basil

FROM THE FRENCH ALPS TO VOGUE, AND FROM SAILING ON THE MEDITERRANEAN TO ROYAL PALACES, CHEF JIMMY GARCIA DAZZLES AT GREAT HEIGHTS.


LONDON
EYE