

iKOYi
S P A C E S



INTRODUCTION

Ikoyi is a cosmopolitan and contemporary restaurant in constant evolution. Since opening in 2017, it has distinguished itself for its bold use of flavour, introducing new and original ingredient combinations and presenting them with indefinable style.

Jeremy Chan and Hassan-Odukale have made it their mission to source superlative local produce and serve it in its optimal state. The restaurant builds its own spice-based cuisine around British micro-seasonality.

The foundation of their dishes is a vast collection of global spices with a focus on sub-Saharan West Africa, which have been meticulously sourced over the past few years, resulting in menus which surprise the senses with a balance of heat and umami.

The restaurant is situated at 180 The Strand, London's new home for the creative industries, on the Northbank.

Whether it is an event held internally at our restaurant allowing guests to reimagine the space to meet their needs, or one held externally in the comfort of your own home, Ikoyi Spaces brings the Ikoyi experience to your preferred destination both in the UK and overseas.

EXCLUSIVE HIRE

Exclusive hire of Ikoyi allows you to create your own unique restaurant experience, blending your requirements and ideas with our dishes, drinks and service.

With capacity for up to 28, we can easily tailor table sizing and menus to both private parties and corporate celebrations, as well as arranging drinks receptions with canapés on our private terrace. We also supply complimentary personalised printed menus.

EXTERNAL CATERING

From more intimate dinner parties at home or larger corporate events, we bring the Ikoyi experience to your preferred destination both here and overseas. Our specially trained staff offer a complete external service including bespoke cocktails, wine pairings, canapés and a choice of à la carte and tasting menus.



BRANDS

We have provided bespoke catering for a number of high-profile international brands.

ALEXANDER
MCQUEEN

PRADA

IMG



LINLEY



IN REVIEW

“One of the finest dining experiences of my life. Jeremy and Ire surpassed our expectations with an experience that would be hard to repeat. The food was exhilarating and challenging, more creative than anything I had experienced before, and the quality was second to none.”

— Angus Burns, July 2021

“A truly memorable and special experience. Far outreached our expectations on every level: the personal approach and flexibility in pulling together the menu, plus timing and preparation was easy. The food was quite simply amazingly full of flavour. We tried so many new foods and Jeremy gave us the background and story for each course.

The wine pairing was great. We were introduced to many new wines. They made the whole experience easy, comfortable and amazing. They even did the washing up and left the kitchen clean and tidy! Everyone was blown away by the night. We are still talking about it now, remembering that Plantain dish, the scallops and not forgetting that miso chocolate-chip cookie with truffle. Wow.”

— Sarah Burns, July 2021

“From start to finish, the meal was exceptional. The cooking was exquisite, I have never tasted such delicious plantain and the honey bread was as light as a feather. The team were so generous, explaining every course in such an interesting way, and did everything to ensure we had a really great evening with wonderful friends.”

— Fiona & Nigel, July 2021



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