

Eventi Privati

Private Events



paper moon

Meetings

Christenings Cresime



Anniversari *Anniversary*
Happy Birthday **Compleanni**
Cene di Lavoro *Business Dinner*

Dinner Cene

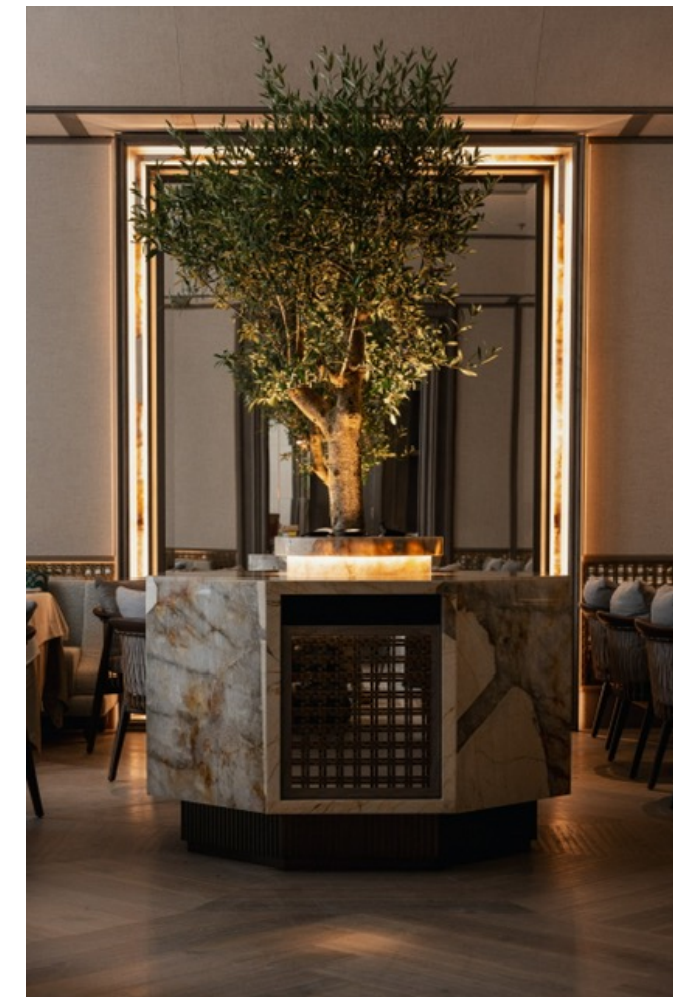
Feste Aziendali Company Events

Eventi speciali *Special Events*

Comunioni *Communion*

Products Presentations Presentazioni Prodotti

Battesimi Baptisms



Aperitivi

Paper Moon

Location

Located at The OWO building in Whitehall, the world famous restaurant, Paper Moon, has made its debut in the UK. With its origins in Milano dating back to 1977, Paper Moon has expanded its presence to include nine remarkable locations worldwide, including Doha, The Algarve, Hong Kong and Istanbul.

Paper Moon London offers a luxurious dining experience, conveniently situated between London's vibrant West End and the historic Houses of Parliament. Renowned for its unwavering commitment to quality, the restaurant has quickly become a favourite among the capital's influential thought leaders, creative minds, and political power players.

The prestigious OWO Building, situated on the historic grounds of Whitehall Palace, perfectly complements Paper Moon's dedication to luxury. With its timeless charm and captivating ambiance, the building serves as an ideal setting for the restaurant's exquisite cuisine.



Join us at Paper Moon London and let us bring your party to life!

No matter the occasion, we have a range of events to cater to your needs and make it a memorable experience for you and your guests.

For corporate group bookings, we offer a professional and stylish setting to host your team or clients. Whether it's a business lunch or a corporate dinner, our venue is perfect for networking and building connections.

If you're looking for a more intimate setting, our semi-private rooms are ideal. Enjoy the exclusivity of a private gathering while still being a part of our vibrant atmosphere.

For those seeking the ultimate experience, our exclusive venue hires are available. Have the entire venue at your disposal to create a bespoke event tailored to your specific requirements. **With a seating capacity of up to 80 guests, you can host a sit-down event like no other.**

Ambienti | *Rooms*



Semi Private

Salone



Our main dining room, Salone, is the perfect space to enjoy a delicious meal with friends and family.

With its warm and inviting ambiance, Salone can comfortably accommodate up to 40 guests.

Whether you're celebrating a special occasion or simply looking for a cozy spot to dine, Salone provides an intimate setting for a memorable culinary experience.

Semi Private

Vino Lounge



In addition to Salone, we also have our Vino Lounge, which can accommodate up to 18 guests. This cozy and intimate space is perfect for smaller gatherings.

Semi Private

Lounge



If you require additional space, our Lounge can be combined with Salone and can accommodate up to 20 guests.

Menu

I menu elencati sono indicativi
e possono essere personalizzati



Set Menus

*The menus listed are indicative
and can be personalized*



CASTEL DEL MONTE

PRIMO CAPESANTE

alla piastra, crema di piselli e limone confit
seared scallops, green pea cream and lemon confit

SECONDO RISOTTO

agli asparagi e Parmigiano Reggiano 24 mesi
asparagus risotto with Parmesan cheese 24 months

DOLCE TIRAMISÙ

Savoiaro, crema al mascarpone e caffè
Soft ladyfingers with mascarpone cheese and coffee

Per person £70

POMPEI

ANTIPASTO BURRATA

crema di pomodoro confit al rosmarino, olio al basilico, crumble di pane tostato
burrata cheese with rosemary tomato confit sauce, basil olive oil and toasted bread

PRIMO TAGLIATELLE ALLA BOLOGNESE

al ragù a base di filetto di manzo e vitello, leggermente rosso
homemade tagliatelle with Bolognese ragù sauce

SECONDO FILETTO DI MANZO

di ricotta, crema tartufata, nocciole tostate, *scaglie di tartufo nero di stagione*
homemade ricotta gnocchi, truffle cream, shaved seasonal black truffle and toasted hazelnuts

DOLCE TIRAMISÙ

Savoiaro, crema al mascarpone e caffè
Soft ladyfingers with mascarpone cheese and coffee

Per person £95

CANAL GRANDE

ANTIPASTO POLPO

polpo grigliato con spuma di patata arrosto e vinaigrette Mediterranea
grilled octopus with roasted potato mousse and Mediterranean vinaigrette

PRIMO RISOTTO

agli asparagi e Parmigiano Reggiano 24 mesi
asparagus risotto with Parmesan cheese 24 months

SECONDO OMBRINA

al forno, pomodoro datterino, capperi, olive taggiasche e crumble al nero di seppia
baked umbrine, datterino tomatoes, capers, Taggiasca olives and squid ink crumble

DOLCE PANNA COTTA

alla vaniglia del Madagascar, crumble di mandorle e salsa ai lamponi
Madagascar vanilla panna cotta with almond crumble and raspberry sauce

Per person £95

COLOSSEO

** Amuse bouche from the chef **

ANTIPASTO CAPESANTE

alla piastra, crema di piselli e limone confit
seared scallops, green pea cream and lemon confit

PRIMO GNOCCHETTI

di ricotta, crema tartufata, nocciole tostate, scaglie di tartufo nero di stagione
homemade ricotta gnocchi, truffle cream, flakes of seasonal black truffle and toasted hazelnut

SECONDO ROMBO

in padella, purea di patate viola, asparagi, salicornia e riduzione al rosmarino
pan seared turbot, purple potato, asparagus, samphire and reduced rosemary broth

DOLCE CRÈME BRÛLÉE

alla vaniglia con pesche marinate alla menta
vanilla crème brûlée with mint marinated peaches

Per person £120

All dishes may contain traces of gluten and nuts. Please kindly inform your waiter or waitress if you have and allergies or intolerance.
All prices include the vat at the current rate. A discretionary service charge of 15% will be added to the final bill.

PONTE VECCHIO

(To choose)

STARTERS

VITELLO TONNATO

salsa tonnata e capperi di Pantelleria
cold veal with tuna sauce and Pantelleria capers

CAPELANTE

alla piastra, crema di piselli e limone confit
seared scallops, green pea cream and lemon confit

BURRATA

crema di pomodoro confit al rosmarino, olio al basilico, crumble di pane tostato *burrata*
cheese with rosemary tomato confit sauce, basil olive oil and toasted bread crumble

DESSERTS

TIRAMISÙ

savoiardo, crema al mascarpone e caffè
soft ladyfingers with mascarpone cheese and coffee

PANNA COTTA

alla vaniglia del Madagascar, crumble di mandorle e salsa ai lamponi
Madagascar vanilla panna cotta with almond crumble and raspberry sauce

CRÈME BRÛLÉE

alla vaniglia con pesche marinate alla menta
vanilla crème brûlée with mint marinated peaches

Per person £85

MAINS

FILETTO DI MANZO

cotto in padella, salsa rosa e purea di patate
pan-fried beef fillet with pink peppercorn sauce and mashed potatoes

RANA PESCATRICE

alla piastra, limone e datterino giallo confit, capperi, crema di sedano rapa e zuccina bianca
grilled monkfish, lemon, yellow datterino tomato, capers, celeriac cream and white courgette

GNOCCHETTI

di ricotta, crema tartufata, nocciole tostate, scaglie di tartufo nero di stagione
homemade ricotta gnocchi, truffle cream, flakes of seasonal black truffle and toasted hazelnut

All dishes may contain traces of gluten and nuts. Please kindly inform your waiter or waitress if you have any allergies or intolerance.
All prices include the vat at the current rate. A discretionary service charge of 15% will be added to the final bill.

Further Information

At Paper Moon London, we prioritise the satisfaction of our guests and understand the importance of catering to different dietary needs. We are delighted to inform you that our menus can be tailored to accommodate various allergies and dietary restrictions. Please inform our team about any specific requirements when making your booking, and we will ensure that everyone can enjoy their meal with peace of mind.

We are committed to providing a welcoming and inclusive environment for all our guests. Our venue is equipped with an accessible toilet and wheelchair access.

For all enquiries, please reach out to us at info@papermoonlondon.com. Our team will be happy to assist you and provide any additional information you may need.



Paper Moon London

The OWO, 7 Guards Ave SW1A 2EX

Reservation. +44 20 3963 5949

WhatsApp: +44 7851289054

For any additional info please contact
info@papermoonlondon.com

