

# CINNAMON COLLECTION



EVENTS GUIDE

## AN INVITATION FROM VIVEK

My earliest memories are of celebrations, whether they be social gatherings, festivals or weddings – the very best celebrations always culminated at the dinner table. The joy of sharing food, and the bond and love experienced made each of these occasions memorable to me.

The joy of genuine entertainment and hospitality is a feeling that inspired the early foundations of The Cinnamon Collection, and which still informs everything we do.

Creating memorable experiences is where we truly come alive, so let us play a part in making your celebration special.

*Vivek Singh*



EVENTS &  
OCCASIONS AT  
CINNAMON  
COLLECTION

ANISE

CINNAMON  
Collection

## PLANNING AN EVENT AT CINNAMON COLLECTION

### LARGE CELEBRATIONS & CORPORATE EVENTS

#### OVER 60 GUESTS Seated

Club	Reading Room (60)
Club	Restaurant (Enq.)
CK City	Upper Terrace (60)
CK City	Restaurant (150)
Battersea	Restaurant (120)
Bazaar	Restaurant (Enq.)

#### OVER 100 GUESTS Standing

Club	Venue (Enq.)
CK City	Anise Bar (120)
CK City	Upper Terrace (120)
CK City	Venue (200)
Battersea	Venue (180)
Bazaar	Venue (Enq.)

### MID-SIZE SOCIAL EVENTS

#### 30 TO 40 GUESTS Seated

Club	The Gallery (40)
CK City	Anise Bar (40)
CK City	Lower Terrace (40)
Bazaar	Khari Baoli (30)

#### UP TO 70 GUESTS Standing

Club	Reading Room (70)
Club	Club Bar (60)
CK City	Lower Terrace (60)
Bazaar	Khari Baoli (50)

### INTIMATE GATHERINGS

#### UP TO 24 GUESTS Seated

Club	Library (24)
CK City	Kitchen PDR (18)
Battersea	Mezzanine (18)





Housed in the Grade II listed former Old Westminster Library, a stone's throw from London's Westminster Abbey. The Cinnamon Club's neo-colonial feel fits perfectly with its distinctive and pioneering style of Indian haute cuisine.



The Reading Room

Spaces:

Seated: Standing:

The Gallery	40	-
The Reading Room	60	70
The Library	24	50
The Club Bar	-	60
Restaurant	Enq.	Enq.



Old Westminster Library  
Great Smith Street  
SW1P 3BU

Availability:

Monday-Sunday All-Day

Enquiries: [events@cinnamonclub.com](mailto:events@cinnamonclub.com) 020 7222 2555



Event Inspiration:

The Club has a civil ceremony licence so why not hold your wedding or reception in the grand Old Westminster Library?

Challenging the notion that Indian cuisine can only be created using age-old recipes and ideas, The Cinnamon Club demonstrates how evolution and adaptation can create a new chapter in gourmet excellence.



Vivek



Restaurant



Cocktail Experiences



Library Room



Tasting Menus

# Cinnamon Bazaar

COVENT GARDEN

An true mix of Indian flavour, heritage and lively London life. Cinnamon Bazaar conjures a cross-cultural dining experience that embraces the democratic, 'melting pot' spirit of a bazaar – the perfect place to eat, drink, relax and celebrate.



Spaces:

Khari Baoli  
Restaurant

Seated: Standing:

30 50  
Enq. Enq.

28 Maiden Ln  
Covent Garden  
WC2E 7JS



Availability:

Monday-Sunday All-Day

Enquiries:

[info@cinnamon-bazaar.com](mailto:info@cinnamon-bazaar.com)

020 7395 1400



Grilled Aubergine Crumble

Event Inspiration:

Bottomless Brunches

Arrack & spiced non-alc cocktails

Bespoke Vegan Canapés

Chaat Cart Taster Experience

Afternoon Tea

The Khari Baoli in Delhi - otherwise known as the 'watering-hole' due to its humble roots as a 17<sup>th</sup> century well - is now Asia's largest wholesale spice market. Every day it plays host to millions of charismatic traders & shoppers who gather, not only to exchange ingredients, but to relax, feast and share stories.



**Khari Baoli**



**Pani Puri**

**Bhel Puri**



**Cocktail Experiences**

Why not get a group together and learn how to make some of our signature spice infused alcoholic and non-alc cocktails?



**Afternoon Tea**



**Restaurant**



# CINNAMON KITCHEN

LONDON CITY

Cinnamon Kitchen City is housed in the old East India Company spice warehouse near Liverpool Street station. The restaurant brings together the 'Best of Both Worlds', pairing Pan-Indian recipes and flavours with sustainably sourced British ingredients.



Spaces:

Kitchen Dining Room  
Restaurant  
The Anise Bar  
The Lower Terrace  
The Upper Terrace

Seated:

18  
150  
40  
40  
60

Standing

-  
200  
120  
60  
120



9 Devonshire Square  
Spitalfields  
EC2M 4YL

Availability:

Monday-Sunday

All-Day

Enquiries:

events@cinnamon-kitchen.com 020 7626 5000



Event Inspiration:

Civil Ceremony Licence

Naan Making / Tandoor Experience



Vivek



Feasting Menus



Kitchen PDR

Restaurant



The Anise Bar



Cookery Experiences

Why not get a group together and learn how to make naan bread in a traditional tandoor oven?

# CINNAMON KITCHEN

BATTERSEA

Modern Indian dining in the bustling arches in the shadow of the iconic Battersea Power Station. Like its sister restaurant in Devonshire Square, the menu pairs regional, Pan-Indian recipes and flavours with British ingredients and innovative cooking techniques.



Spaces:

The Mezzanine  
Restaurant

Seated: Standing:

18 -  
120 180

4 Arches Ln  
Battersea  
SW11 8AB



Availability:

Monday-Sunday All-Day

Enquiries: [events@cinnamon-kitchenbattersea.com](mailto:events@cinnamon-kitchenbattersea.com) 020 3995 5075



Event Inspiration:

Wine & Spice Menus  
Regional India Flavour Experiences  
Naan Making / Tandoor Cooking Classes  
Cocktail Flight Experience



The Arches



Feasting Menus



The Mezzanine

Restaurant



Vivek

Rakesh

Hari



Vivek, Rakesh and Hari have been working together for 20 years after first meeting at Oberoi Hotels in India.



Tandoor BBQ

## Recipe 1

# Old Delhi style butter chicken Serves 4

A signature dish of the Cinnamon Club that you can recreate at home. Enjoy with a film and a glass of Alsace Pinot Gris or White Rioja.

Serve with pilau rice and naan.



### Ingredients:

2 x 750g free-range poussin, skinned and cut in half along the backbone (alternatively use 800g boned chicken thighs cut into two).

#### **For the marinade:**

120g Greek yoghurt  
1 tablespoon ginger paste  
1 tablespoon garlic paste  
1 tablespoon vegetable oil  
1 1/2 teaspoons salt juice of 1 lemon  
3 teaspoons red chilli powder  
1 teaspoon ground cumin  
1/2 teaspoon garam masala

#### **For the sauce:**

1kg tomatoes  
125ml water  
5cm piece of fresh ginger, peeled finely chopped  
4 garlic cloves, peeled  
4 green cardamom pods  
1 bay leaf  
1 tablespoon red chilli powder  
80g butter, diced  
2 green chillies, slit lengthways  
75 ml single cream  
1 teaspoon salt  
2 teaspoon dried fenugreek leaves, crushed  
1/2 teaspoon garam masala  
1 tablespoon sugar

## Method:

- 1.** First prepare the chicken. Make small cuts all over the chicken pieces with a sharp knife to help the marinade penetrate.
- 2.** To prepare the marinade, mix together the yoghurt with all the other ingredients for the marinade in a deep bowl.
- 3.** Cook the chicken in an oven preheated to 220°C for 13–15 minutes. You may need to turn the pieces after 8–10 minutes or so to ensure they colour evenly on both sides. *The chicken should be not completely cooked at this point as it will be simmered for a few more minutes in the sauce.*
- 4.** Strain off the juices through a fine sieve and set aside.
- 5.** For the sauce, slice the tomatoes in half and place in a pan with the water, crushed ginger, garlic, cardamom, cloves and bay leaf and simmer until the tomatoes have completely disintegrated.
- 6.** Now blend this tomato broth with a hand-held blender and pass it through a sieve to obtain a smooth purée.
- 7.** Return to a clean pan, add the chilli powder and simmer for 12–15 minutes. It should slowly begin to thicken.
- 8.** When the sauce turns glossy, add the chicken pieces and the reserved roasting juices. Then add half a cup of water and simmer for about 3–5 minutes.
- 9.** Slowly whisk in the butter, a couple of pieces at a time, and simmer for 6–8 minutes, until the chicken is cooked through and the sauce is beginning to acquire a glaze.
- 10.** Add the chopped ginger, green chillies and cream and simmer for a minute or two longer. *Taking care that the sauce does not split.*
- 11.** Stir in the salt, crushed fenugreek leaves and garam masala, then check the seasoning and add the sugar.

## Recipe 2

# Seared Aubergines with Sesame and Tamarind Sauce Serves 4

This dish is widely known as Bagare Baingan. There are various variations around India, but the most popular is from Hyderabad.



### Ingredients:

#### **For the aubergine:**

- 12 baby aubergines slit
- 2 tablespoon vegetable or corn oil
- ½ teaspoon of mustard seeds
- 2 teaspoon ginger and garlic paste
- ¼ teaspoon turmeric powder
- 1 teaspoon red chilli powder
- 1 large onion, chopped boiled and made into a paste
- 2 sprigs of curry leaves
- 1 ½ teaspoons salt
- 4 tablespoons thick tamarind pulp

#### **For the masala:**

- ½ cup desiccated coconut
- 1 tablespoon peanuts
- 1 tablespoon sesame seeds
- 1 tablespoon coriander seeds
- ½ teaspoon cumin seeds
- 3 green chillies
- 2 tablespoons coriander stems/stalks

#### **To finish:**


- A pinch of sugar
- 1 sprig mint finely chopped
- 1 tablespoon fried sliced onion

## Method:

- 1.** Wash the aubergines and make two slits in each of them forming a cross from the base towards stalk end without separating quarters. Leave the calyx and a bit of the stalk end on to keep the aubergine together.
- 2.** Sprinkle half of the salt and leave for 20 minutes.
- 3.** Dry roast all the ingredients for the masala and make a paste using water and adding green chillies and coriander stalks. Use just enough water to be able to make a paste.
- 4.** In a heavy bottomed pan heat 1 tablespoon oil and fry the aubergines for 2-3 minutes on high heat, stirring from time to time until the aubergines are seared from all sides.
- 5.** Remove the aubergines and add another tablespoons oil, adding the mustard seeds and curry leaves allow it to crackle, add ginger garlic paste and fry for 2-3 minutes stirring continuously to avoid the paste from sticking to the pan.
- 6.** Add the onion paste and keep cooking till it turns light brown.
- 7.** Add the turmeric powder, red chilli powder and the masala paste, reduce heat and fry for 10-12 minutes or until the spices cook and oil begins to separate from the sides of the pan.
- 8.** Now add salt, tamarind pulp and cook for 3-4 minutes
- 9.** Add the fried aubergine and mix well, pour 2 cups of water to cook the aubergine for 10-12 minutes until its soft but still holds together its shape.
- 10.** Finish with a pinch of sugar, chopped mint and fried onion.
- 11.** Serve hot with rice or paratha.



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