



GLASS ROOM



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EXPERIENCE A LONDON LESS ORDINARY WITH THE ARRIVAL OF GLASS ROOM

Get a whole new perspective of the city and set sail with Bateaux London's brand new boat, Glass Room. Ditch dry land and hop aboard from Embankment Pier for a truly memorable on the water experience, featuring stylish interiors from Tom Dixon and great food combined with river views of London's most iconic landmarks and live music. The Glass Room hoists its anchor for lunchtime, afternoon tea, dinner and Sunday lunch cruises and, with private dining rooms, it offers a unique escape from the bustle of the capital for friends, all the family and special celebrations/corporate events.

Once on board, the décor takes a chic yet contemporary nautical theme, featuring tones of ultramarine blue, red and white set against warm lighting, clean crisp lines, leafy plants and bespoke oak cladding. A key feature and what sets this boat apart from its competitors, is its impressive all-glass structure allowing for uninterrupted, unparalleled views of London's most recognisable structures, from the London Eye to the Tower of London and Houses of Parliament.

Towards the front of the boat, a small balcony allows for a more intimate view of the Thames, whilst at the bow a private, raised outdoor terrace can accommodate parties and groups.

DINE IN STYLE

Dining takes place in the Glass Room's modern restaurant – tables are adorned with crisp white tablecloths and low-lit lamps by night whilst a grand piano takes centre stage. The British menu champions seasonality with all food freshly prepared on-board by the kitchen's highly experienced brigade of chefs.

Whilst admiring the views during an hour and a half lunchtime sail, guests can tuck into a two-course meal featuring the likes of Severn and Wye smoked salmon with celeriac remoulade; charcoal gnocchi with gorgonzola and cobnuts; Caldecott's farm chicken with pumpkin purée and braised leek; and a zesty Seville orange cheesecake. Prices start at £39pp or opt for premier experience at £49 for guaranteed best seats on board and a menu inclusive of a half a bottle of wine and half bottle of mineral water per person.

Dinner is a more leisurely affair with a three hour sail under the stars, live entertainment and a stunning five course menu. Dishes include spiced cauliflower velouté with shallot bhaji; Isle of Wight heritage tomatoes with Vulscombe goats' curd, black olive oil and sourdough; beef confit with potatoes and vegetables; and vanilla and bergamot crème brûlée with shortbread. Packages start at £79 rising to £149 for the wine pairing menu that also comes with a welcome aperitif, coffee, digestif and superior view seats that make the most of the night-time twinkling sights.

Sunday sails come with live jazz and a three course menu with the great British roast taking centre stage – roast beef comes with all the trimmings including duck fat potatoes, carrots, greens and lashings of gravy. Vegetarians can enjoy ricotta stuffed gnocchi, gorgonzola, hazelnut and black butter sauce whilst kids are kept entertained with special activity packs. Sunday lunch is available at £49, or £59 (with wine) with kids' menus at £34.

What could be more quintessentially British than afternoon tea and, at Glass Room, it can be savoured against a backdrop of London's most historical landmarks and a live pianist. From £36 per person, feast on finger sandwiches, buttermilk scones with strawberry jam and

Cornish clotted cream and a selection of delicious pastries. An assortment of fine leaf teas include Lemon Verbena, Marybong Darjeeling, Earl Grey Supreme and Glass Room's exclusive Bateaux Blend.

SIP & SAVOUR

Enjoy a classic G&T, crisp glass of white or pre-dinner aperitif in Glass Room's stunning bar with its impressive back-lit mirrored bottle display, porthole-style lighting and handblown Murano glass lamps. Perch on a stool by the window whilst sipping and savouring the views. Cocktails prepared by Glass Room's experienced mixologists include the aptly named *Fizz Away* with St Germain elderflower liqueur, Vaporetto prosecco and a sprig of thyme; *Lady Thames* featuring Belvedere vodka, crème de rose, raspberry syrup, egg white and lemon; and the *TOM-tini*, in honour of the boat's designer, with Monkey 47 gin, Pierre Ferrand orange cognac and home-made basil and orange marmalade.

London and British beers also feature on the drinks menu, including Curious Brew, Brewdog Nanny State and Meantime London Pale Ale, whilst a carefully curated list of premium wines and champagne pair perfectly with your meal.

GROUPS & EVENTS

Glass Room is a truly unique venue for all types of gatherings in the capital, from corporate events to special celebrations and wedding receptions. Exclusive hire of the vessel can accommodate up to 235 seated or, for a standing reception with canapés, up to 400. More intimate affairs can take place in a large room at the stern of the boat for up to 60 people or, tucked away from the main dining room, a semi-private area accommodates up to 10.

The events team can arrange a variety of tailored packages and hire options. To find out more please contact sales@bateauxlondon.com.

The Glass Room – reinventing dining on the water.

'Enjoy a London less ordinary.'

Glass Room

Embankment Pier, Victoria Embankment, London WC2N 6NU

<http://glassroom.london>

[@bateauxlondon](#)

The boats depart daily from Embankment Pier, Victoria Embankment, taking in the iconic sights of Big Ben, the London Eye and the Tower of London. For more information about rates and departure times, or to book, call 020 7695 1800 or visit www.bateauxlondon.com/glass-room or follow Bateaux London on Instagram, and Twitter @BateauxLondon.

**Tables and packages must be booked and paid for in advance.*

ISSUED ON BEHALF OF BATEAUX LONDON – JANUARY 2019

GLASS ROOM

FACT SHEET

Name:	Glass Room
Address:	Bateaux London, Embankment Pier, Victoria Embankment, London, WC2M 6NU
Website:	http://glassroom.london
E-mail:	reservations@bateauxlondon.com
Telephone:	020 7695 1800
Instagram:	@Bateauxlondon
Facebook:	@BateauxLondon
Twitter:	@BateauxLondon
Nearest stations:	Embankment
General Manager:	Pierre-Louis Phelipot
Total covers:	Overall: 235 seated, 400 standing
Credit Card:	All major cards
Sail Hours:	Lunch sail – boarding: 12pm, return: 2pm (Weds – Sat) Dinner sail – boarding: 7pm, return: 22.15pm (Thurs – Sat) Afternoon Tea sail – boarding: 3.15pm, return: 4.45pm (Fri-Sat) – boarding: 4.15pm, return 5.45pm (Sun) Sunday Lunch sail – boarding: 12pm, return 2.45pm
Booking policy:	Pre-booking required
Children's policy:	Lunch, Afternoon Tea, Sunday Lunch sails: children between 3-12 years permitted Dinner sail: children 12 years and older permitted
Disabled access:	Yes

GLASS ROOM

LUNCH

Severn and Wye smoked salmon,
celeriac remoulade

Roasted English chicken breast,
butternut mousse, braised leek

Seville orange cheesecake,
mascarpone, orange peel

—

EXTRA

Bread basket, farmhouse butter 3

Marinated green and black olives 3

Mediterranean dips, toasted focaccia 4

BARISTA COFFEE OR SPECIALTY TEA 3

GLASS ROOM

DINNER

Spiced cauliflower velouté,
shallot crisps, curry oil

Severn and Wye smoked salmon,
celeriac remoulade

Roasted English chicken breast,
butternut mousse, braised leek

Bateaux crème brûlée, shortbread

Petits fours & chocolate

—

ENHANCEMENT 8

Selection of Artisan cheeses from our
cheese board, crackers, chutney

—

BARISTA COFFEE OR SPECIALTY TEA 3

GLASS

ROOM

AFTERNOON TEA

Buttermilk scones, strawberry jam,
Cornish clotted cream

Selection of pastries from our Pâtisserie

Assortment of finger sandwiches

—

Fine leaf teas are presented on the reverse

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EXTRA

125ML / 750ML

Jacquart Brut, N.V. 13 62

Vaporetto Prosecco 9 39

Free-flow bubbles during the
duration of your sail:

Vaporetto Prosecco 25 pp

Jacquart Champagne N.V. 45 pp

Bateaux Blend

This balanced blend is made exclusively for us from the season's strongest broken black teas. A delicious deep dark infusion with a highly spicy, malty character - a perfect alternative to English Breakfast

Earl Grey Supreme

Made from a base of superb Ceylon expertly perfumed with the finest bergamot oil and decorated with cornflower petals.

Marybong Darjeeling

The first flush of the Marybong tea estate which is located in the Eastern Valley of Darjeeling. A well-balanced, aromatic sweet and strong taste, with a certain body.

Mao Jian

One of the top ten famous Chinese green teas. The liquor is slightly thick, tastes refreshingly brisk with a long-lasting aftertaste and fragrant aroma.

Lemon Verbena

Native to Chile and Perú. When infused Verbena emits a beautiful lemon scent. It is a natural relaxant and recommended to ease nervous tension.

Lapsang Souchong

This tea comes from Formosa and is made from larger, more mature leaves that have been withered and dried and then smoked. Once considered to be a 'man's tea', this is for those who like a strong, bold flavour. Low in caffeine.

Service is not included. Gratuities at your discretion.
Please notify your waiter of any food allergies or intolerances.
We cannot guarantee the total absence of allergens in our dishes.

GLASS

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WINE

SPARKLING

125ML / 750ML

Jaquart Mosaique, Brut N.V.
FRANCE

13 62

Laurent Perrier Cuvée Rosé, N.V.
FRANCE

125

Vaporetto Prosecco
ITALY

9 39

Dom Perignon 2003
FRANCE

250

Veuve Clicquot Yellow Label, Brut N.V.
FRANCE

89

WHITE

500ML / 750ML

Chardonnay, Little Yering Station*
AUSTRALIA

21 31

Cortese, Gavi Tuffolo*
ITALY

20 29

RED

500ML / 750ML

Barbera, Riva Leone*
ITALY

20 29

Malbec, Tilia*
ARGENTINA

21 31

Riesling, Tim Adams
AUSTRALIA

26 38

Sauvignon Blanc, Spa Valley
NEW ZEALAND

27 40

Picpoul, Picpoul de Pinet,
Cap Cette
FRANCE

23 35

Albariño, A2O Bodegas
Castro Martin
SPAIN

30 45

Pinot Gris, Spy Valley
NEW ZEALAND

32 48

Chablis, Domaine des Marronniers
FRANCE

36 54

Shiraz, Billi Billi, Mount Langi Ghiran
AUSTRALIA

25 38

Sangiovese, Chianti, Florentina
ITALY

26 40

Carignan, Gran Ducay,
Gran Reserva
SPAIN

22 34

Cabernet Sauvignon, Journey's End
SOUTH AFRICA

24 36

Pinot Noir, Battle of Bosworth
NEW ZEALAND

33 49

Corvina, Amarone de la Valpolicella,
Villa Belvedere
ITALY

58 80

ROSÉ

500ML / 750ML

Syrah, La Serre
FRANCE

20 29

Malbec, Argento
ARGENTINA

30 46

FANCY SOMETHING SPECIAL?

If you are on an inclusive sailing, upgrade your wine to any of the selection above for just a supplement.

Please ask the team for more details.

* Included with your all inclusive sailing

COCKTAILS	Fizz Away	9.5	Pink Russian	10
	St. Germain, Vaporetto Prosecco, thyme		Stolichnaya Elit, British Cassis, double cream	
	Rhubarb and Ginger Gimlet	12	Lady Thames	13
	Sipsmith gin, Edinburgh rhubarb and ginger liquor, lime juice, grapefruit bitters		Belvedere vodka, Crème de Rose, raspberry syrup, egg white, lemon juice	
	TOM-tini	12	Lavender Lemonade	7
	Monkey 47 gin, Pierre Ferrand Orange cognac, home-made basil and orange marmalade		Lavender syrup, lemonade, lime juice	

SPIRITS	GIN	25ML	WHISKEY	25ML
	Hendrick's	6.5	The Famous Grouse	5.5
	Portobello Road	6	Talisker 10 years	7
	Tanqueray	5.5	Jack Daniels Single Barrell	8
	Gin Mare	7	Macallan Gold	7
	Monkey 47	7.5	Woodford Reserve	6
	VODKA		TEQUILA	
	Sipsmiths	6	Patrón Blanco	8
	Absolut	5.5	DIGESTIVES	
	Belvedere	7	Hennessy Fine de Cognac	7
	East London small batch	7.5	Remy Martin XO	19
	RUM		Quinta do Vallado Tawny Port	5
	Bacardi	5.5	Quinta da Cavadinha, Vintage Port	6
	Havana Club 7 years	6	Baileys	5
	Mount Gay Eclipse	6.5	Amaretto di Saronno	5
	Diplomático	8		

DRINKS	BEER & CIDER	330ML	SOFT	200ML
	Meantime London Lager	6	Coca Cola	3.5
	Curious Brew Lager	6	Diet Coke	3
	Meantime London Pale Ale	6	Fever Tree Lemonade	3
	Aspall Suffolk Cider	5.5	Freshly Squeezed Orange Juice	4
	Brewdog Nanny State	5	Fruit juices	3
			Harrogate Still / Sparkling water 750ml	4.5