

TISH

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CONCEPTS DEVELOPMENT
MENU DEVELOPMENT
OPERATIONS
London 2018



CONCEPTS DEVELOPMENT

Insight Hospitality were appointed to develop a kosher 160 seats restaurant and brasserie in Camden, London.

Specialising in Jewish cuisine, Tish is one of the only high-end Kosher restaurants in London that is certified by the Jewish authorities. This did require a lot of innovative approaches to be able to comply with some religious requirement like operating during Sabat.

Daniel explains the space- ‘and created a stylish main restaurant with high ceilings, beautiful brass detailing and bold floral upholstery. An island bar placed in the centre of the dining room divides the space into more intimate areas. This creates is a welcoming atmosphere in which to spend time with family and friends.

Venue was delivered within 6 months and on budget.

MENU DEVELOPMENT

Insight Hospitality also appointed a head chef, developed Kosher menu, ensuring all kosher processes and legislation were followed.

OPERATIONS

Insight Hospitality appointed the general manager and implemented all systems required to operate the venue: booking platforms, table management, cost control, labour planning, delivery platforms.





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