



City of Westminster

Licensing Sub-Committee Report

Item No:	
Date:	18 May 2023
Licensing Ref No:	23/00825/LIPN - New Premises Licence
Title of Report:	Aki London 1 Cavendish Square London W1G 0LA
Report of:	Director of Public Protection and Licensing
Wards involved:	West End
Policy context:	City of Westminster Statement of Licensing Policy
Financial summary:	None
Report Author:	Angela Lynch Senior Licensing Officer
Contact details	Telephone: 0207 641 6500 Email: aseaward@westminster.gov.uk

1. Application

1-A Applicant and premises			
Application Type:	New Premises Licence, Licensing Act 2003		
Application received date:	7 February 2023		
Applicant:	Db Lifestyle Operations Limited		
Premises:	Aki London		
Premises address:	1 Cavendish Square London W1G 0LA	Ward:	West End
		Cumulative Impact Area:	None
		Special Consideration Zone:	West End
Premises description:	The premises intends to operate as a Restaurant and Lounge venue.		
Premises licence history:	This is an application for a new premises licence and therefore no premises licence history exists.		
Applicant submissions:	The applicant has provided a presentation to outline the operation of the venue and following the notice of hearing has also provided further submissions on 9.05.2023 to support the application. These can be found in Appendix 2 .		
Applicant amendments:	The applicant has amended the basement plan on 20 th April 2023 following mediation with the Metropolitan Police Service. a copy of the plan is attached at Appendix 1 .		

1-B Proposed licensable activities and hours							
Late Night Refreshment:				Indoors, outdoors or both			Both
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	23:00	23:00	23:00	23:00	23:00	23:00	23:00
End:	00:30	00:30	00:30	00:30	01:00	01:00	00:30
Seasonal variations/ Non-standard timings:		All licensable activities shall be extended from the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.					

Exhibition of Film:				Indoors, outdoors or both			Indoors
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	08:00	08:00	08:00	08:00	08:00	08:00	08:00
End:	00:30	00:30	00:30	00:30	01:00	01:00	00:30
Seasonal variations/ Non-standard timings:		All licensable activities shall be extended from the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.					

Performance of Live Music:				Indoors, outdoors or both			Indoors
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	08:00	08:00	08:00	08:00	08:00	08:00	08:00
End:	00:30	00:30	00:30	00:30	01:00	01:00	00:30
Seasonal variations/ Non-standard timings:		All licensable activities shall be extended from the end of permitted hours on New Year's Eve to the start of permitted					

	hours on New Year's Day.
--	--------------------------

Performance of Recorded Music:				Indoors, outdoors or both			Indoors
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	08:00	08:00	08:00	08:00	08:00	08:00	08:00
End:	00:30	00:30	00:30	00:30	01:00	01:00	00:30
Seasonal variations/ Non-standard timings:		All licensable activities shall be extended from the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.					

Sale by retail of alcohol:				On or off sales or both:			Both
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	08:00	08:00	08:00	08:00	08:00	08:00	08:00
End:	00:30	00:30	00:30	00:30	01:00	01:00	00:30
Seasonal variations/ Non-standard timings:		All licensable activities shall be extended from the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.					

Hours premises are open to the public							
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	07:00	07:00	07:00	07:00	07:00	07:00	07:00
End:	01:30	01:30	01:30	01:30	01:30	01:30	01:30
Seasonal variations/ Non-standard timings:		Opening hours shall be extended from the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.					
Adult Entertainment:		None					

2. Representations

2-A Responsible Authorities	
Responsible Authority:	Environmental Health Service
Representative:	Mr Ian Watson
Received:	4 th April 2023

I refer to the application for a New Premises Licence.

The premises are located within the West End Buffer Special Consideration Zone as stated in the City of Westminster's Statement of Licensing Policy.

The applicant has submitted floor plans of the premises.

This representation is based on the plans and operating schedule submitted.

The applicant is seeking the following.

1. To provide for the Supply of Alcohol 'On' and 'Off' the premises Sunday to Thursday between 08.00 and 00.30 hours and Friday and Saturday 08.00 to 01.00 hours. NYE to NYD.
2. To provide Late Night Refreshment 'Indoors' and 'Outdoors' Sunday to Thursday between 23.00 and 00.30 hours and Friday and Saturday 23.00 to 01.00 hours. NYE to NYD.
3. To provide regulated entertainment 'Indoors' comprising
 - Films
 - Live Music
 - Recorded MusicSunday to Thursday between 08.00 and 00.30 hours and Friday and Saturday 08.00 to 01.00 hours. NYE to NYD.

I wish to make the following representation

1. The hours requested for the Supply of Alcohol will have the likely effect of causing an increase in Public Nuisance within the West End Buffer SCZ.
2. The hours requested to permit the provision of late-night refreshment will have the likely effect of causing an increase in Public Nuisance and impact on Public Safety within the West End Buffer SCZ.
3. The hours requested to permit the provision of regulated entertainment will have the likely effect of causing an increase in Public Nuisance and impact on Public Safety within the West End Buffer SCZ.

The applicant has provided additional information with the application which is being addressed.

Should you wish to discuss the matter further please do not hesitate to contact me.

Responsible Authority:	Metropolitan Police Service – Withdrawn 14 th April 2023
Representative:	PC Adam Dweltz
Received:	20 th February 2023

Dear Andrew

I refer to the above-mentioned application for a new premises licence.

Following consideration of the application and how it may affect the Licensing Objectives, I wish to make the following representation:

The hours for licensable activities are likely to undermine the following licensing objective:

- The Prevention of Crime and Disorder.

The hours requested for licensable activity are beyond Westminster's core hours policy. The licensed premises is also situated in Westminster's Special Consideration Zone.

I am happy to discuss my representation in further detail with you.

Further submissions received from the Metropolitan police service on 14.04.2023

Hi Andrew.

Many thanks for providing the following additional conditions. These are really helpful and address my concerns in relation to crime and disorder.

1. *A minimum of 2 SIA licensed door supervisors shall be on duty at the Premises on Fridays and Saturday from 9pm until 30mins past close.*
2. *The supply of alcohol in the basement lounge shall be by waiter or waitress service only save for a maximum of 15 persons by the bar area shaded green or during private pre-booked functions*
3. *There shall be no externally promoted events at the premises and details of any event shall be kept in a register or electronic system that will be made available to the police on request.*

I can confirm that I agree to the above conditions and the updated plans as attached.

On this basis, the Metropolitan Police, as a responsible authority, withdraws its representation.

A copy of the conditions proposed by the Metropolitan Police Service can be found at appendix 4.

2-B Other Persons

Name:

[REDACTED]

Address and/or Residents Association:

[REDACTED]
[REDACTED]
[REDACTED]

Status:

Valid

In support or opposed:

Opposed

Received:

17th March 2023

[REDACTED]
[REDACTED]
[REDACTED]

We are very much concerned RE possible / probable issues redevelopment holds for us residents opposite site.

First on positive side, Site is a fab building architecturally / w/ sympathetic restoration & redevelopment. This could be a wonderful local feature
Hoping for beautiful & respectful redevelopment.

[REDACTED]
[REDACTED]

Significant issues include;

- 1 late night noise from customers leaving
- 2 Noise = Extractor fans / Air-con units - request control of this noise & cooking smells from kitchen extractors.
- 4 Noise from extra rubbish removal & food deliveries.
- 5 Noise from music / entertainment = Live or Electronic. Request sound proofing used throughout development. Note all site entrances & Windows face Us Directly.

HOPE provisions are made to minimise inconvenience & disruption to our daily lives. Flats house young children + grandparents. These people deserve proper rest time.

[REDACTED] are concerned the development could negatively impact daily life + our PROPERTY VALUES.

Regards

[REDACTED]

[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

signed for on behalf of all above mentioned by agreement

[REDACTED]

Following the response from the applicant to the interested party as shown in **Appendix 2**, please see below the interested parties response received on 26.04.2023.

Dear Jessica

First i would like to thank you very much for keeping our building in the loop, and for forwarding the communication from the developers to me as the spokesperson for our building.

It is generally very reassuring, in that it indicates that this is a serious investment by a professional development firm - not a fly-by-night quick for profit nightclub operator.

I will communicate directly with [REDACTED], as indeed he suggested. They have been very discreetly doing preliminary works for some time with no disruptions - no issues for our building.

thanks again and all the best

[REDACTED]

[REDACTED]

Name:		[REDACTED]	
Address and/or Residents Association:		[REDACTED] [REDACTED] [REDACTED]	
Status:	Valid	In support or opposed:	Support
Received:	28 th March 2023		

This building has been empty for a number of years since Nat West closed this branch and having looked at the proposed works, and the history and reputation of the new tenant, this new project will have a huge positive impact and will upgrade the area for all. The project is very much in line with the vision by the City of Westminster to upgrade Oxford Street.

There are no negatives in turning an unused building into a high end restaurant.

Name:		[REDACTED]	
Address and/or Residents Association		[REDACTED] [REDACTED] [REDACTED] [REDACTED]	
Status:	Valid	In support or opposed:	Support
Received:	27 th March 2023		

I am a local business owner [REDACTED] [REDACTED] who works in the proximity of [REDACTED]. I am writing a letter of support. I understand that an intended operator of the above premises has made an application for a new licence.

The hours sought are like some other premises in the area and this location does need a high calibre restaurant that can enhance a neighbourhood. This property has been abandoned for several years and hopefully with this new development it can be brought back to its former glory. I think restaurants like the type that I have been made aware of and the calibre of the cuisine should be most welcomed. I have also personally dined at this establishment in Malta and can attest to its quality.

Having seen what has been achieved at other db Group restaurants, I am hopeful that this new operator can renovate this abandoned building and change it to be an attraction befitting of the area. Furthermore, the fact that this abandoned site will be brought back to life will improve the security and safety in the neighbourhood.

Like all abandoned premises, this site in its current state attracts unpleasant and anti-social behaviour. Once it is back in full-time use and with the proposed security arrangements and cctv cameras etc it will certainly become a safer and more attractive area particularly at night-time.

This gives me great confidence that the style of the restaurant will not negatively impact on the area and will promote the main licensing objectives.

Thank you for taking the time to read this.

[REDACTED]

3. Policy & Guidance

The following policies within the City Of Westminster Statement of Licensing Policy apply:	
Policy SCZ1 applies	In addition to meeting the other policies within this statement, applications within a designated Special Consideration Zone should demonstrate that they have taken account of the issues particular to the Zone, in question as identified within the 2020 Cumulative Impact Assessment, and should set out any proposed mitigation measures in relation to those issues within their operating schedule.
Policy HRS1 applies	<p>A. Applications within the core hours set out below in this policy will generally be granted for the relevant premises uses, subject to not being contrary to other policies in the Statement of Licensing Policy.</p> <p>B. Applications for hours outside the core hours set out in Clause C will be considered on their merits, subject to other relevant policies, and with particular regard to the following:</p> <ol style="list-style-type: none"> 1. The demonstration of compliance in the requirements of policies CD1, PS1, PN1 and CH1 associated with the likelihood of the effect of the grant of a licence for later or earlier hours on crime and disorder, public safety, public nuisance and the protection of children from harm. 2. If the application is located within a Special Consideration Zone they have demonstrated that they have taken account of the issues identified in that area and provided adequate mitigation. 3. Whether there is residential accommodation in the proximity of the premises that would likely be adversely affected by premises being open or carrying out operations at the hours proposed. 4. The proposed hours of the licensable activities and when customers will be permitted to remain on the premises. 5. The proposed hours when any music, including incidental music, will be played. 6. The hours when customers will be allowed to take food or drink outside the premises or be within open areas which form part of the premises. 7. The existing hours of licensable activities and the past operation of the premises (if any) and hours of licensable premises in the vicinity. 8. Whether customers and staff have adequate access to public transport when arriving at and leaving the premises, especially at night. 9. The capacity of the premises. 10. The type of use, recognising that some venues are more likely to impact the licensing objectives than others; for example, pubs and bars are higher risk than theatres, cinemas and other cultural and sporting venues due to the nature of the operation. 11. The Licensing Authority will take into account the active measures proposed for a 'winding down' period including arrangements for people to be collected from the premises to travel home safely. 12. Conditions on hours may be attached that require that the supply of alcohol for consumption on the premises ceases a suitable period of time before customers are required to leave the premises. 13. The council, acting as the Licensing Authority, may reduce hours if, after review, it is necessary to impose conditions specifying shorter hours in order to promote the licensing objectives. 14. Specific days for non-standard hours should be identified and justified as part of the application to allow responsible authorities

	<p>and interested parties to evaluate the impact that these licensable activities may have, and to plan accordingly. The consideration of applications for later hours for Bank Holiday Mondays will take into account that later hours are generally granted for preceding Sundays and that the next day is a working day. Non-specific days are expected to be covered by Temporary Event Notices or variation applications.</p> <p>C. For the purpose of Clauses A and B above, the Core Hours for applications for each premises use type as defined within this policy are:</p> <p>Restaurants: Monday to Thursday: 9am to 11.30pm. Friday and Saturday: 9am to 12am. Sunday: 9am to 10.30pm. Sundays immediately prior to a bank holiday: 9am to 12am.</p> <p>D. Core hours are when customers are permitted to be on the premises and therefore the maximum opening hours permitted will be to the same start and terminal hours for each of the days where licensable activity is permitted.</p> <p>E. For the purposes of this policy, 'premises uses' are defined within the relevant premises use policies within this statement.</p>
<p>Policy RNT1 applies</p>	<p>Applications outside the West End Cumulative Impact Zone will generally be granted subject to: 1. The application meeting the requirements of policies CD1, PS1, PN1 and CH1. 2. The hours for licensable activities being within the council's Core Hours Policy HRS1. 3. The operation of any delivery services for alcohol and/or latenight refreshment meeting the council's Ancillary Delivery of Alcohol and/or Late-Night Refreshment Policy DEL1. 4. The applicant has taken account of the Special Consideration Zones Policy SCZ1 if the premises are located within a designated zone. 5. The application and operation of the venue meeting the definition of a restaurant as per Clause C. B. Applications inside the West End Cumulative Impact Zone will generally be granted subject to: 1. The application meeting the requirements of policies CD1, PS1, PN1 and CH1. 2. The hours for licensable activities are within the council's Core Hours Policy HRS1. 3. The operation of any delivery services for alcohol and/or latenight refreshment meeting the council's Ancillary Delivery of Alcohol and/or Late-Night Refreshment Policy DEL1. 4. The applicant has demonstrated that they will not add to cumulative impact within the Cumulative Impact Zone. 5. The application and operation of the venue meeting the definition of a restaurant as per Clause C. C. For the purposes of this policy a restaurant is defined as: 1. A premises in which customers are shown to their table or the customer will select a table themselves to which food is either served to them or they have collected themselves. 2. Which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at a table. 3. Which do not provide any takeaway service of food and/or drink for immediate consumption, except if provided via an ancillary delivery service to customers at their residential or workplace address. 4. Where alcohol shall not be sold, supplied, or consumed on the premises otherwise than to persons who are bona fide taking substantial table meals and provided always that the consumption of alcohol by such persons is ancillary to taking such meals. 5. The sale and consumption of alcohol prior to such meals may be in a bar area but must also be ancillary to the taking of such meal.</p>

4. Equality Implications

The Council in its capacity as Licensing Authority has a duty to have regard to its public sector equality duty under section 149 of the Equality Act 2010. In summary, section 149 provides that a Public Authority must, in the exercise of its functions, have due regard to the need to:

- (a) eliminate discrimination harassment, victimisation and any other conduct that is prohibited by or under this Act;
- (b) advance equality of opportunity between persons who share a relevant protected characteristic and persons who do not share it; and
- (c) foster good relations between persons who share a relevant protected characteristics and persons who do not share it.

Section 149 (7) of the Equality Act 2010 defines the relevant protected characteristics as age, disability, gender reassignment, marriage and civil partnership, pregnancy and maternity, race, religion or belief, sex, and sexual orientation.

5. Appendices

Appendix 1	Premises plans
Appendix 2	Applicant supporting documents
Appendix 3	Premises history
Appendix 4	Proposed conditions
Appendix 5	Residential map and list of premises in the vicinity

Report author:	Ms Angela Lynch Senior Licensing Officer
Contact:	Telephone: 0207 641 6500 Email: aseaward@westminster.gov.uk

If you have any queries about this report or wish to inspect one of the background papers please contact the report author.

Background Documents – Local Government (Access to Information) Act 1972

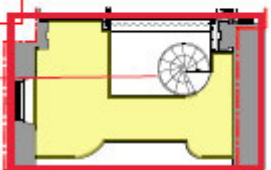
1	Licensing Act 2003	N/A
2	City of Westminster Statement of Licensing Policy	1 st October 2021
3	Amended Guidance issued under section 182 of the Licensing Act 2003	December 2022
4	Environmental Health Service	4 th April 2023
5	Metropolitan Police service	20 th February 2023
6	Interested Party 1	17 th March 2023
7	Interested Party 2	28 th March 2023
8	Interested Party 3	27 th March 2023

PROPOSED GROUND FLOOR PLAN - 17/26/21
 1 CAMDENSH SQUARE - 2020/01/03

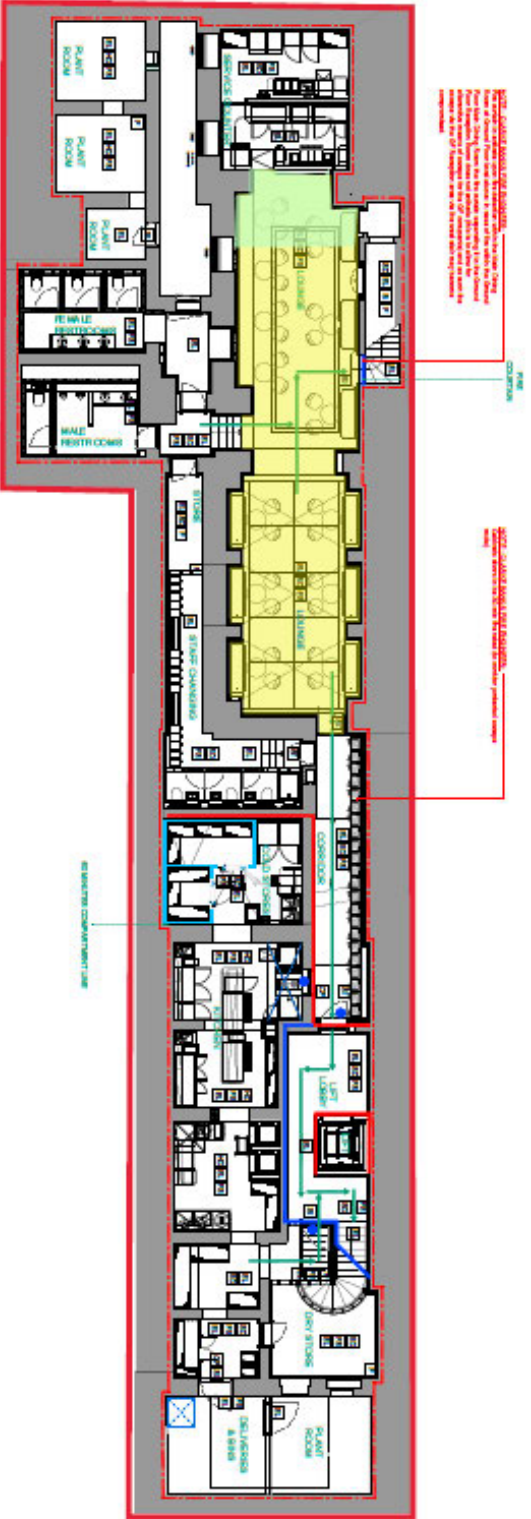
- 1. FIRE ALARMS
- 2. FIRE EXTINGUISHERS
- 3. FIRE ESCAPES
- 4. FIRE DETECTORS
- 5. FIRE FIGHTING EQUIPMENT
- 6. FIRE RISK ASSESSMENT
- 7. FIRE SAFETY CERTIFICATE
- 8. FIRE SAFETY TRAINING
- 9. FIRE SAFETY PROCEDURES
- 10. FIRE SAFETY DRILLS
- 11. FIRE SAFETY RECORDS
- 12. FIRE SAFETY INSPECTIONS
- 13. FIRE SAFETY MAINTENANCE
- 14. FIRE SAFETY DOCUMENTATION
- 15. FIRE SAFETY COMMUNICATIONS
- 16. FIRE SAFETY SIGNAGE
- 17. FIRE SAFETY BARRIERS
- 18. FIRE SAFETY LIGHTS
- 19. FIRE SAFETY SMOKE EXHAUSTION
- 20. FIRE SAFETY WATER SUPPLY
- 21. FIRE SAFETY ELECTRICAL SYSTEMS
- 22. FIRE SAFETY GAS SYSTEMS
- 23. FIRE SAFETY HEATING SYSTEMS
- 24. FIRE SAFETY VENTILATION SYSTEMS
- 25. FIRE SAFETY SOUND SYSTEMS
- 26. FIRE SAFETY TELEVISION SYSTEMS
- 27. FIRE SAFETY INTERCOM SYSTEMS
- 28. FIRE SAFETY SECURITY SYSTEMS
- 29. FIRE SAFETY ACCESS CONTROL SYSTEMS
- 30. FIRE SAFETY VIDEO SURVEILLANCE SYSTEMS
- 31. FIRE SAFETY PUBLIC ADDRESS SYSTEMS
- 32. FIRE SAFETY DATA COMMUNICATIONS SYSTEMS
- 33. FIRE SAFETY NETWORK SYSTEMS
- 34. FIRE SAFETY TELEPHONE SYSTEMS
- 35. FIRE SAFETY RADIO SYSTEMS
- 36. FIRE SAFETY BROADCASTING SYSTEMS
- 37. FIRE SAFETY RECORDING SYSTEMS
- 38. FIRE SAFETY STORAGE SYSTEMS
- 39. FIRE SAFETY TRANSPORT SYSTEMS
- 40. FIRE SAFETY MAINTENANCE SYSTEMS
- 41. FIRE SAFETY REPAIR SYSTEMS
- 42. FIRE SAFETY REPLACEMENT SYSTEMS
- 43. FIRE SAFETY DISPOSAL SYSTEMS
- 44. FIRE SAFETY RECYCLING SYSTEMS
- 45. FIRE SAFETY ENERGY SYSTEMS
- 46. FIRE SAFETY WATER SYSTEMS
- 47. FIRE SAFETY SEWERAGE SYSTEMS
- 48. FIRE SAFETY GASES SYSTEMS
- 49. FIRE SAFETY SOLIDS SYSTEMS
- 50. FIRE SAFETY LIQUIDS SYSTEMS
- 51. FIRE SAFETY WASTE SYSTEMS
- 52. FIRE SAFETY REUSE SYSTEMS
- 53. FIRE SAFETY REPAIR SYSTEMS
- 54. FIRE SAFETY REPLACEMENT SYSTEMS
- 55. FIRE SAFETY DISPOSAL SYSTEMS
- 56. FIRE SAFETY RECYCLING SYSTEMS
- 57. FIRE SAFETY ENERGY SYSTEMS
- 58. FIRE SAFETY WATER SYSTEMS
- 59. FIRE SAFETY SEWERAGE SYSTEMS
- 60. FIRE SAFETY GASES SYSTEMS
- 61. FIRE SAFETY SOLIDS SYSTEMS
- 62. FIRE SAFETY LIQUIDS SYSTEMS
- 63. FIRE SAFETY WASTE SYSTEMS
- 64. FIRE SAFETY REUSE SYSTEMS
- 65. FIRE SAFETY REPAIR SYSTEMS
- 66. FIRE SAFETY REPLACEMENT SYSTEMS
- 67. FIRE SAFETY DISPOSAL SYSTEMS
- 68. FIRE SAFETY RECYCLING SYSTEMS
- 69. FIRE SAFETY ENERGY SYSTEMS
- 70. FIRE SAFETY WATER SYSTEMS
- 71. FIRE SAFETY SEWERAGE SYSTEMS
- 72. FIRE SAFETY GASES SYSTEMS
- 73. FIRE SAFETY SOLIDS SYSTEMS
- 74. FIRE SAFETY LIQUIDS SYSTEMS
- 75. FIRE SAFETY WASTE SYSTEMS
- 76. FIRE SAFETY REUSE SYSTEMS
- 77. FIRE SAFETY REPAIR SYSTEMS
- 78. FIRE SAFETY REPLACEMENT SYSTEMS
- 79. FIRE SAFETY DISPOSAL SYSTEMS
- 80. FIRE SAFETY RECYCLING SYSTEMS
- 81. FIRE SAFETY ENERGY SYSTEMS
- 82. FIRE SAFETY WATER SYSTEMS
- 83. FIRE SAFETY SEWERAGE SYSTEMS
- 84. FIRE SAFETY GASES SYSTEMS
- 85. FIRE SAFETY SOLIDS SYSTEMS
- 86. FIRE SAFETY LIQUIDS SYSTEMS
- 87. FIRE SAFETY WASTE SYSTEMS
- 88. FIRE SAFETY REUSE SYSTEMS
- 89. FIRE SAFETY REPAIR SYSTEMS
- 90. FIRE SAFETY REPLACEMENT SYSTEMS
- 91. FIRE SAFETY DISPOSAL SYSTEMS
- 92. FIRE SAFETY RECYCLING SYSTEMS
- 93. FIRE SAFETY ENERGY SYSTEMS
- 94. FIRE SAFETY WATER SYSTEMS
- 95. FIRE SAFETY SEWERAGE SYSTEMS
- 96. FIRE SAFETY GASES SYSTEMS
- 97. FIRE SAFETY SOLIDS SYSTEMS
- 98. FIRE SAFETY LIQUIDS SYSTEMS
- 99. FIRE SAFETY WASTE SYSTEMS
- 100. FIRE SAFETY REUSE SYSTEMS



THIS PLAN IS A PRELIMINARY DESIGN AND SHOULD NOT BE USED FOR CONSTRUCTION WITHOUT THE APPROVAL OF THE LOCAL AUTHORITY. THE LOCAL AUTHORITY IS NOT RESPONSIBLE FOR THE ACCURACY OF THIS PLAN.



IMPORTANT: Usable activities can take place anywhere within the red line. The position of lower furniture and equipment is shown for design purposes only. Firefighting equipment is indicated but may be moved subject to the risk assessment carried out under the Regulatory Reform (Fire Safety) Order 2005 or by agreement with the fire officer.



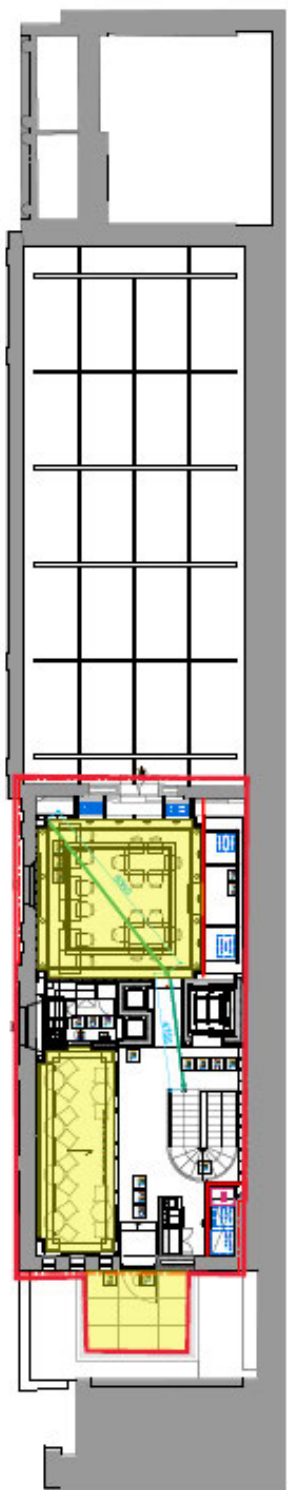
EXISTING CONCRETE WALL TO REMAIN
 NEW CONCRETE WALL TO BE CONSTRUCTED TO MATCH EXISTING WALLS
 ALL WALLS TO BE CONSTRUCTED TO A MINIMUM OF 200mm THICKNESS
 ALL WALLS TO BE CONSTRUCTED TO A MINIMUM OF 100mm THICKNESS

EXISTING CONCRETE WALL TO REMAIN
 NEW CONCRETE WALL TO BE CONSTRUCTED TO MATCH EXISTING WALLS
 ALL WALLS TO BE CONSTRUCTED TO A MINIMUM OF 200mm THICKNESS
 ALL WALLS TO BE CONSTRUCTED TO A MINIMUM OF 100mm THICKNESS

- 1. STRUCTURAL WALLS
- 2. EXISTING CONCRETE WALLS
- 3. NEW CONCRETE WALLS
- 4. EXISTING MASONRY WALLS
- 5. NEW MASONRY WALLS
- 6. EXISTING PARTITION WALLS
- 7. NEW PARTITION WALLS
- 8. EXISTING GLASS PARTITION WALLS
- 9. NEW GLASS PARTITION WALLS
- 10. EXISTING GLASS WALLS
- 11. NEW GLASS WALLS
- 12. EXISTING GLASS DOORS
- 13. NEW GLASS DOORS
- 14. EXISTING ALUMINIUM GLAZING
- 15. NEW ALUMINIUM GLAZING
- 16. EXISTING STEEL GLAZING
- 17. NEW STEEL GLAZING
- 18. EXISTING STEEL DOORS
- 19. NEW STEEL DOORS
- 20. EXISTING STEEL WINDOWS
- 21. NEW STEEL WINDOWS
- 22. EXISTING ALUMINIUM DOORS
- 23. NEW ALUMINIUM DOORS
- 24. EXISTING ALUMINIUM WINDOWS
- 25. NEW ALUMINIUM WINDOWS
- 26. EXISTING GLASS DOORS
- 27. NEW GLASS DOORS
- 28. EXISTING GLASS WINDOWS
- 29. NEW GLASS WINDOWS
- 30. EXISTING GLASS PARTITION WALLS
- 31. NEW GLASS PARTITION WALLS
- 32. EXISTING GLASS PARTITION DOORS
- 33. NEW GLASS PARTITION DOORS
- 34. EXISTING GLASS PARTITION WINDOWS
- 35. NEW GLASS PARTITION WINDOWS
- 36. EXISTING GLASS PARTITION WALLS
- 37. NEW GLASS PARTITION WALLS
- 38. EXISTING GLASS PARTITION WALLS
- 39. NEW GLASS PARTITION WALLS
- 40. EXISTING GLASS PARTITION WALLS
- 41. NEW GLASS PARTITION WALLS
- 42. EXISTING GLASS PARTITION WALLS
- 43. NEW GLASS PARTITION WALLS
- 44. EXISTING GLASS PARTITION WALLS
- 45. NEW GLASS PARTITION WALLS
- 46. EXISTING GLASS PARTITION WALLS
- 47. NEW GLASS PARTITION WALLS
- 48. EXISTING GLASS PARTITION WALLS
- 49. NEW GLASS PARTITION WALLS
- 50. EXISTING GLASS PARTITION WALLS
- 51. NEW GLASS PARTITION WALLS
- 52. EXISTING GLASS PARTITION WALLS
- 53. NEW GLASS PARTITION WALLS
- 54. EXISTING GLASS PARTITION WALLS
- 55. NEW GLASS PARTITION WALLS
- 56. EXISTING GLASS PARTITION WALLS
- 57. NEW GLASS PARTITION WALLS
- 58. EXISTING GLASS PARTITION WALLS
- 59. NEW GLASS PARTITION WALLS
- 60. EXISTING GLASS PARTITION WALLS
- 61. NEW GLASS PARTITION WALLS
- 62. EXISTING GLASS PARTITION WALLS
- 63. NEW GLASS PARTITION WALLS
- 64. EXISTING GLASS PARTITION WALLS
- 65. NEW GLASS PARTITION WALLS
- 66. EXISTING GLASS PARTITION WALLS
- 67. NEW GLASS PARTITION WALLS
- 68. EXISTING GLASS PARTITION WALLS
- 69. NEW GLASS PARTITION WALLS
- 70. EXISTING GLASS PARTITION WALLS
- 71. NEW GLASS PARTITION WALLS
- 72. EXISTING GLASS PARTITION WALLS
- 73. NEW GLASS PARTITION WALLS
- 74. EXISTING GLASS PARTITION WALLS
- 75. NEW GLASS PARTITION WALLS
- 76. EXISTING GLASS PARTITION WALLS
- 77. NEW GLASS PARTITION WALLS
- 78. EXISTING GLASS PARTITION WALLS
- 79. NEW GLASS PARTITION WALLS
- 80. EXISTING GLASS PARTITION WALLS
- 81. NEW GLASS PARTITION WALLS
- 82. EXISTING GLASS PARTITION WALLS
- 83. NEW GLASS PARTITION WALLS
- 84. EXISTING GLASS PARTITION WALLS
- 85. NEW GLASS PARTITION WALLS
- 86. EXISTING GLASS PARTITION WALLS
- 87. NEW GLASS PARTITION WALLS
- 88. EXISTING GLASS PARTITION WALLS
- 89. NEW GLASS PARTITION WALLS
- 90. EXISTING GLASS PARTITION WALLS
- 91. NEW GLASS PARTITION WALLS
- 92. EXISTING GLASS PARTITION WALLS
- 93. NEW GLASS PARTITION WALLS
- 94. EXISTING GLASS PARTITION WALLS
- 95. NEW GLASS PARTITION WALLS
- 96. EXISTING GLASS PARTITION WALLS
- 97. NEW GLASS PARTITION WALLS
- 98. EXISTING GLASS PARTITION WALLS
- 99. NEW GLASS PARTITION WALLS
- 100. EXISTING GLASS PARTITION WALLS
- 101. NEW GLASS PARTITION WALLS
- 102. EXISTING GLASS PARTITION WALLS
- 103. NEW GLASS PARTITION WALLS
- 104. EXISTING GLASS PARTITION WALLS
- 105. NEW GLASS PARTITION WALLS
- 106. EXISTING GLASS PARTITION WALLS
- 107. NEW GLASS PARTITION WALLS
- 108. EXISTING GLASS PARTITION WALLS
- 109. NEW GLASS PARTITION WALLS
- 110. EXISTING GLASS PARTITION WALLS
- 111. NEW GLASS PARTITION WALLS
- 112. EXISTING GLASS PARTITION WALLS
- 113. NEW GLASS PARTITION WALLS
- 114. EXISTING GLASS PARTITION WALLS
- 115. NEW GLASS PARTITION WALLS
- 116. EXISTING GLASS PARTITION WALLS
- 117. NEW GLASS PARTITION WALLS
- 118. EXISTING GLASS PARTITION WALLS
- 119. NEW GLASS PARTITION WALLS
- 120. EXISTING GLASS PARTITION WALLS
- 121. NEW GLASS PARTITION WALLS
- 122. EXISTING GLASS PARTITION WALLS
- 123. NEW GLASS PARTITION WALLS
- 124. EXISTING GLASS PARTITION WALLS
- 125. NEW GLASS PARTITION WALLS
- 126. EXISTING GLASS PARTITION WALLS
- 127. NEW GLASS PARTITION WALLS
- 128. EXISTING GLASS PARTITION WALLS
- 129. NEW GLASS PARTITION WALLS
- 130. EXISTING GLASS PARTITION WALLS
- 131. NEW GLASS PARTITION WALLS
- 132. EXISTING GLASS PARTITION WALLS
- 133. NEW GLASS PARTITION WALLS
- 134. EXISTING GLASS PARTITION WALLS
- 135. NEW GLASS PARTITION WALLS
- 136. EXISTING GLASS PARTITION WALLS
- 137. NEW GLASS PARTITION WALLS
- 138. EXISTING GLASS PARTITION WALLS
- 139. NEW GLASS PARTITION WALLS
- 140. EXISTING GLASS PARTITION WALLS
- 141. NEW GLASS PARTITION WALLS
- 142. EXISTING GLASS PARTITION WALLS
- 143. NEW GLASS PARTITION WALLS
- 144. EXISTING GLASS PARTITION WALLS
- 145. NEW GLASS PARTITION WALLS
- 146. EXISTING GLASS PARTITION WALLS
- 147. NEW GLASS PARTITION WALLS
- 148. EXISTING GLASS PARTITION WALLS
- 149. NEW GLASS PARTITION WALLS
- 150. EXISTING GLASS PARTITION WALLS
- 151. NEW GLASS PARTITION WALLS
- 152. EXISTING GLASS PARTITION WALLS
- 153. NEW GLASS PARTITION WALLS
- 154. EXISTING GLASS PARTITION WALLS
- 155. NEW GLASS PARTITION WALLS
- 156. EXISTING GLASS PARTITION WALLS
- 157. NEW GLASS PARTITION WALLS
- 158. EXISTING GLASS PARTITION WALLS
- 159. NEW GLASS PARTITION WALLS
- 160. EXISTING GLASS PARTITION WALLS
- 161. NEW GLASS PARTITION WALLS
- 162. EXISTING GLASS PARTITION WALLS
- 163. NEW GLASS PARTITION WALLS
- 164. EXISTING GLASS PARTITION WALLS
- 165. NEW GLASS PARTITION WALLS
- 166. EXISTING GLASS PARTITION WALLS
- 167. NEW GLASS PARTITION WALLS
- 168. EXISTING GLASS PARTITION WALLS
- 169. NEW GLASS PARTITION WALLS
- 170. EXISTING GLASS PARTITION WALLS
- 171. NEW GLASS PARTITION WALLS
- 172. EXISTING GLASS PARTITION WALLS
- 173. NEW GLASS PARTITION WALLS
- 174. EXISTING GLASS PARTITION WALLS
- 175. NEW GLASS PARTITION WALLS
- 176. EXISTING GLASS PARTITION WALLS
- 177. NEW GLASS PARTITION WALLS
- 178. EXISTING GLASS PARTITION WALLS
- 179. NEW GLASS PARTITION WALLS
- 180. EXISTING GLASS PARTITION WALLS
- 181. NEW GLASS PARTITION WALLS
- 182. EXISTING GLASS PARTITION WALLS
- 183. NEW GLASS PARTITION WALLS
- 184. EXISTING GLASS PARTITION WALLS
- 185. NEW GLASS PARTITION WALLS
- 186. EXISTING GLASS PARTITION WALLS
- 187. NEW GLASS PARTITION WALLS
- 188. EXISTING GLASS PARTITION WALLS
- 189. NEW GLASS PARTITION WALLS
- 190. EXISTING GLASS PARTITION WALLS
- 191. NEW GLASS PARTITION WALLS
- 192. EXISTING GLASS PARTITION WALLS
- 193. NEW GLASS PARTITION WALLS
- 194. EXISTING GLASS PARTITION WALLS
- 195. NEW GLASS PARTITION WALLS
- 196. EXISTING GLASS PARTITION WALLS
- 197. NEW GLASS PARTITION WALLS
- 198. EXISTING GLASS PARTITION WALLS
- 199. NEW GLASS PARTITION WALLS
- 200. EXISTING GLASS PARTITION WALLS
- 201. NEW GLASS PARTITION WALLS
- 202. EXISTING GLASS PARTITION WALLS
- 203. NEW GLASS PARTITION WALLS
- 204. EXISTING GLASS PARTITION WALLS
- 205. NEW GLASS PARTITION WALLS

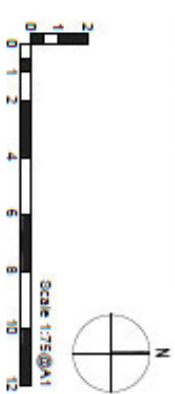
NOTES: Usable activities can take place anywhere within the walls. The position of loose furniture and equipment is shown for departmental approval only. (Fitting equipment is indicated but may be removed subject to the risk assessment carried out under the Regulatory Reform (Fire Safety) Order 2005 or by agreement with the fire officer.





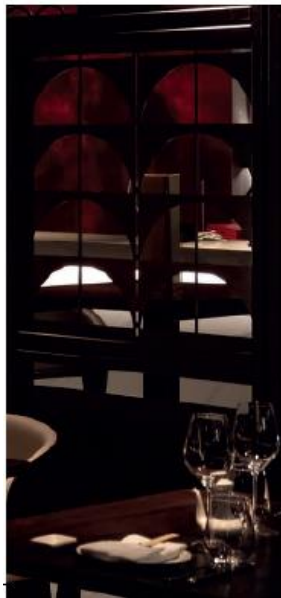
- NEW FUNCTION AREA**
- 1. NEW MEETING ROOM
 - 2. NEW OFFICE SPACE
 - 3. NEW RECEPTION AREA
 - 4. NEW WAITING AREA
 - 5. NEW STORAGE ROOM
 - 6. NEW TOILET ROOM
 - 7. NEW STAIRCASE
 - 8. NEW ENTRANCE
- NEW FUNCTION AREA - CLIMATE CONTROL SYSTEMS**
- 1. NEW MEETING ROOM
 - 2. NEW OFFICE SPACE
 - 3. NEW RECEPTION AREA
 - 4. NEW WAITING AREA
 - 5. NEW STORAGE ROOM
 - 6. NEW TOILET ROOM
 - 7. NEW STAIRCASE
 - 8. NEW ENTRANCE

ADDITIONAL: Licenable activities can take place anywhere within the red line. The position of loose furniture and equipment is shown for diagrammatic purposes only. Firefighting equipment is indicated but may be moved subject to the risk assessment carried out under the Regulatory Reform (Fire Safety) Order 2005 or by agreement with the fire officer.



Applicants presentation





AKI 秋津
LONDON

REGENERATING
1 CAVENDISH SQUARE
LONDON

THE SITE

CAVENDISH SQUARE



CAVENDISH SQUARE IS SITUATED ON THE CORNER OF CAVENDISH SQUARE AND MARGRET STREET. ONCE A FORMER BANKING HALL, THE BUILDING IS A GRADE II LISTED PROPERTY AND IS OFFICIALLY NAMED AFTER THE EARL OF OXFORD'S WIFE, HENRIETTA CAVENDISH-HOLLERS.

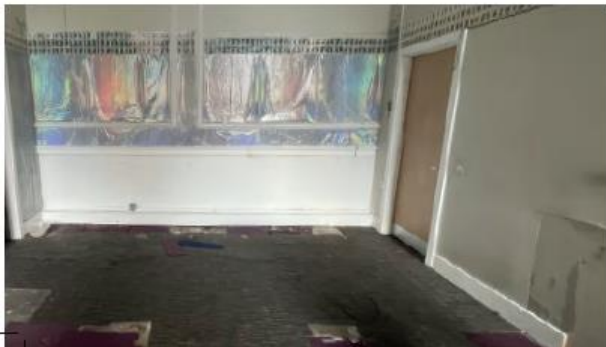
THE BUILDING

This elegant building was laid out in 1717-18 with the primary purpose of an aristocratic home. In 1825 it was then formerly converted into a five-bay bank by Sir Claude Scott, who then, in 1873, extended the building's footprint eastwards by four bays to provide more functional space for general bank expansion services. Over the last few decades, the building has been formally operated by NatWest. However, the branch was closed over five years ago, and today is used as 'Meanwhile Space' for temporary accommodation. The building was once surrounded by affluent trade, food and drink, which were of frequent historical reference in relation to Cavendish Square, as captured in literature and art. Today, the site remains a smart and desirable address. The following photograph presentation is evident in the building's aristocratic history and the requirement for significant conservation and restoration work



CAVENDISH SQUARE GARDENS

1, CAVENDISH SQUARE
TODAY



THE PROPOSAL

THE DB GROUP HAS PLANS TO DEVELOP TO RESTORE 1 CAVENDISH SQUARE TO ITS FORMER GLORY AND BRING IT BACK INTO USE BY CREATING A UNIQUE RESTAURANT DESIGNED IN AN ELEGANT, SOPHISTICATED AND CONTEMPORARY STYLE.

For this, they will be engaging Francis Sultana, a London (St James' based) International Leading Interior Designer (AD USA, France 100, H & G UK 100) to create a restaurant of international distinction. Every detail, from the historical conservation of the building to the engagement of leading British artisans, will be engaged to make this one of the leading restaurants in London.



THE RESTAURANT

The Ground floor will house a grand dining room in what was the banking hall taking advantage of the elegantly proportioned room ceiling level. The concept endeavours to create harmony between the building's architecture, scale and historical elegance, creating a most contemporary vision for its renewed life as a leading restaurant and considering its most spectacular menus to bring the building into the most priceless experience at every level.

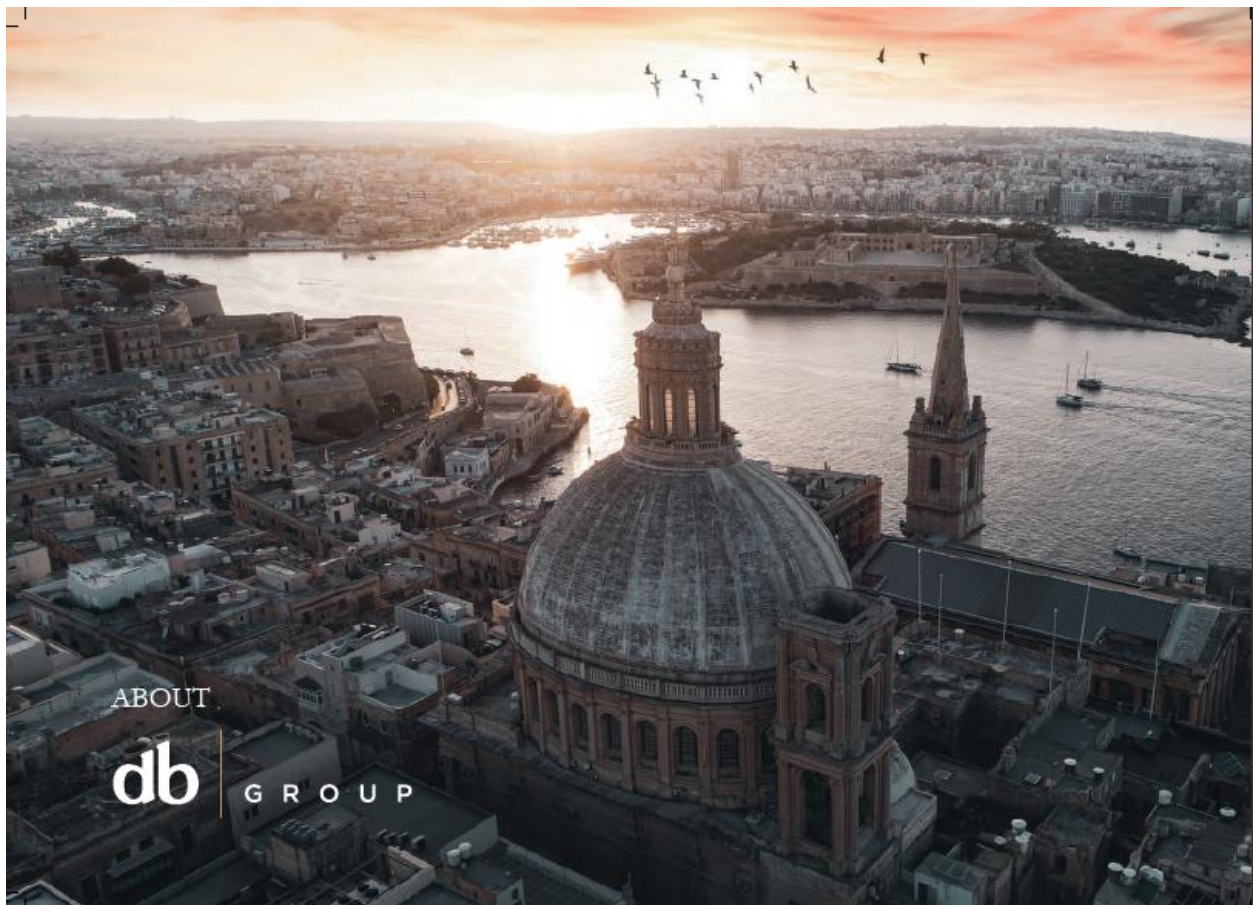
THE LOUNGE

THE LOWER GROUND LEVEL
WILL HOST A LOUNGE AREA;
THIS WILL BE A RENAISSANCE.

The inspiration of these spaces will be that of a 1950's elegant place, where pre and postdinners can have a place to relax and have cocktails in a fashionable style reminiscent of 20th-century Hollywood scene movies. Dining The upper mezzanine floor will house a dining space, which the 'winter garden' space will inspire, that will be both interior and exterior use. with enclosed terrace space - creating the ambience.



THE MALTA HOTELS &
RESTAURANTS ASSOCIATION
SUPPORTS THE PROJECT



THE DB GROUP IS ONE OF MALTA'S LARGEST COMPANIES, WITH A FOOTPRINT IN THE HOSPITALITY, LEISURE, CONTRACT CATERING, PROPERTY DEVELOPMENT AND HEALTHCARE SECTORS.

Still a family business, the Group employs around 4,700 people across all the businesses. It owns and operates a range of high-end restaurants, hotels.

db | GROUP

Period	EBIDTA	Revenue
FYE 2020	€27m	€59m
FYE 2021	€6m*	€17m
FYE 2022	€21m*	€40m
FYE 2023 (forecast)	€29m**	€82m

* Impacted by Covid19

** Including share of associates' profits



EXAMPLE OF RESTAURANTS

MALTA

THE DB GROUP OWNS AND OPERATES A NUMBER OF HIGH-END RESTAURANTS, INCLUDING ONES IN REGENERATED HISTORIC SITES DATING BACK TO THE 17TH CENTURY IN THE CAPITAL CITY VALLETTA.



With an ever-changing culinary landscape, the Group kept abreast of evolving, and ever more exacting, gastronomic choices and standards. This is path that led to the Group's high-end restaurants - Aki, LOA and Amami.



Further submissions received on 9.5.2023.

AKI
1 Cavendish Square

Applicants Submissions to the Westminster City
Council for a New Premises Licence

INDEX

Tab	Description	Pages
1.	Letter to Resident <small>NB - Presentation omitted as same as in original papers to avoid duplication</small>	1
2.	Amalgamation of Conditions	2
3.	Dispersal Policy	6
4.	Menu	8

24th April 2023

[REDACTED]

Application for a new Premises Licence, Aki, 1 Cavendish Square, London, W1G 0LA

Application Reference: 23/00825/LIPN

I have received a copy of your Representation from Westminster City Council, in relation to our application for a new premises licence and I thought I would take this opportunity to introduce myself and our company.

DB Group is one of Malta's largest companies that operate fine dining restaurants and hotels. We are very excited about our newest proposed concept for 1 Cavendish Square. We are interested in restoring and redeveloping the former bank building into one of our flagship fine dining restaurant's known as "Aki". Aki is a contemporary Japanese fine dining restaurant that will have modern twists on Japanese traditional dishes. Please see a copy of the presentation accompanying this letter for the full details of the project.

Please rest assured that we always look to work in a spirit of partnership and always try to support the local community surrounding our premises. We do not intend or want to upset our neighbours and local community. We hope that you will be our guests, after all.

This application was made after careful consultation and analysis of the area. We are a fine dining restaurant and not a public house or nightclub. We have already agreed a number of sensible conditions during the pre-application consultation period with the authorities and believe that these will sensibly strike the right balance for us to operate and ensure that your enjoyment of your premises and the area are protected. I attach a copy of these conditions for your consideration.

I can be reached at [REDACTED] at any time so please do not hesitate to contact me.

Also, I would like to welcome you to the site as may be convenient to discuss the Restaurant Concept in more detail and the application with you in person. You can ask me about how the operation works and how we will operate in that area and hopefully I can put your mind at ease with the way customers leave etc.

Many thanks for your time in considering this letter, and I hope to hear from you soon.

Yours sincerely,

[REDACTED]

Managing Director

**1 CAVENDISH SQUARE
AMALGAMATED PROPOSED CONDITIONS
26/4/23**

PREVENTION OF PUBLIC NUISANCE

1. Save in the areas shaded in yellow the premises shall only operate as a restaurant
 - (i) in which customers are shown to their table,
 - (ii) where the supply of alcohol is by waiter or waitress service only,
 - (iii) which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at the table using non disposable crockery (except chopsticks),
 - (iv) which do not provide any take away service of food or drink for immediate consumption,
 - (v) which do not provide any take away service of food or drink after 23.00, and
 - (vi) where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises and bona fide taking substantial table meals there and provided always that the consumption of alcohol by such persons is ancillary to taking such meals.

Notwithstanding this condition customers are permitted to take from the premises part consumed, and resealed bottles of wine supplied ancillary to their meal.

2. During the hours of operation, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises, and that this area shall be swept and or washed and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business.
3. Substantial food and non-intoxicating beverages, including drinking water, shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.
4. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and to leave the area quietly.
5. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before collection times.

6. Loudspeakers shall not be located in the entrance lobby or outside the premise building.
7. Notices shall be prominently displayed at any area used for smoking requesting patrons to respect the needs of local residents and use the area quietly.
8. The premises licence holder shall ensure that any patrons smoking outside the premises do so on an orderly manner and are supervised by staff so as to ensure that there is no public nuisance or obstruction of the public highway.
9. A direct telephone number for the manager at the premises shall be publically available at all times the premises is open. This telephone number is to be made available to residents and businesses in the vicinity.
10. No noise generated on the premises, or by its associated plant or equipment, shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
11. A noise limiter must be fitted to the musical amplification system set at a level determined by and to the satisfaction of an authorised officer of the Environmental health Service, so as to ensure that no noise nuisance is caused to local residents or businesses. The operational panel of the noise limiter shall then be secured by key or password to the satisfaction of officers from the Environmental health Services and access shall only be by persons authorised by the Premises Licence Holder. The limiter shall not be altered without prior agreement with the Environmental health Service. No alteration or modification to any existing sound system(s) should be effected without prior knowledge of an authorised officer of the Environmental health Service. No additional sound generating equipment shall be used on the premises without being routed through the sound limiter device.
12. No fumes, steam or odours shall be emitted from the licenced premises so as to cause a nuisance to any persons living or carrying on business in the area where the premises are situated.

PREVENTION OF CRIME AND DISORDER

13. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of

recordings shall be made available immediately upon the request of Police or authorised officer throughout the preceding 31 day period.

14. A staff member from the premises who is conversant with the operation of the CCTV shall be on the premises at all times when the premises are open to the public. This staff member shall be able to show Police recent data or footage with the absolute minimum of delay when requested.
15. An incident log shall be kept at the premises and made available on request to an authorised officer of the City Council or the Police, which will record the following:
 - a) All crimes reported to the venue;
 - b) All ejections of patrons;
 - c) Any complaints received concerning crime and disorder;
 - d) Any incidents of disorder;
 - e) All seizures of drugs or offensive weapons;
 - f) Any refusal of sale of alcohol.
16. There shall be no striptease or nudity and all persons shall be decently attired at all times unless the premises are operating under the provisions of a Sexual Entertainment Licence.
17. Any event shall be risk assessed and should the risk assessment deem it necessary the requisite number of SIA licensed door supervisors shall be on duty at the premises whilst the event/operation is taking place and up to at least 30 minutes after the event has finished. The risk assessment shall also include a dispersal policy for the event. The risk assessment and dispersal policy shall be retained and available for inspection by the Licensing Authority and the Police for 31 days after the event

PREVENTION OF CHILDREN FROM HARM

18. A challenge 21 proof of age scheme shall be operated at the premise where the only acceptable forms of identification are recognised photographic identification cards such as a driving licence, passport or proof of age card with the PASS hologram.

PUBLIC SAFETY

19. The approved arrangements at the premises, including means of escape provisions, emergency warning equipment, the electrical installation and mechanical equipment, shall at all material times be maintained in good condition and full working order.
20. The means of escape provided for the premises shall be maintained unobstructed, free of trip hazards, be immediately available and clearly identified in accordance with the plans provided.

21. All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.
22. All emergency doors shall be maintained effectively self-closing and not held open other than by an approved device.
23. The edges of the treads of steps and stairways shall be maintained so as to be conspicuous.
24. Curtains and hangings shall be arranged so as not to obstruct emergency safety signs or emergency equipment.

WORKS CONDITIONS

25. No licensable activities shall take place at the premises until the Environmental Health Consultation Team has determined the capacity of the premises and the Licensing Authority has replaced this condition on the licence with a condition detailing the capacity so determined.
26. Before the premises open to the public, the plans as deposited will be checked by the Environmental health Consultation Team to ensure they are an accurate reflection of the premises constructed. Where there are minor changes to the premises layout during the course of construction new plans shall be provided to the Environmental Health Consultation Team and the Licensing Authority.
27. No licensable activities shall take place at the premises until the premises has been assessed as satisfactory by the Environmental Health Consultation Team at which time this condition shall be removed from the Licence by the licensing authority.

ADDITIONAL CONDITIONS AGREED WITH THE POLICE

28. A minimum of 2 SIA licensed door supervisors shall be on duty at the Premises on Fridays and Saturday from 9pm until 30mins past close.
29. The supply of alcohol in the basement lounge shall be by waiter or waitress service only save for a maximum of 15 persons by the bar area shaded green or during private pre-booked functions
30. There shall be no externally promoted events at the premises and details of any event shall be kept in a register or electronic system that will be made available to the police on request.



DISPERSAL POLICY FOR AKI, 1 CAVENDISH SQUARE

This Dispersal Policy has been implemented to assist in the promotion of the four licensing objectives, in particular crime and disorder, public nuisance, and public safety. This document is subject to change from time to time as it is a working best practices document that may change through discussions with interested parties and more specifically with our neighbours.

1. Management are aware of the potential for neighbourhood noise and disturbance at the time that customers leave at closing time. Management have agreed to implement a written dispersal policy to move customers from the premises and the immediate vicinity in such a way so as to cause minimum disturbance or nuisance to neighbours. Every effort will be made by staff to minimise any potential nuisance and it will be the responsibility of all members of staff to support this policy.

Winding-down Period

2. Management have put into place an effective “wind-down” procedure in order to facilitate prompt closure of the premises and orderly dispersal pattern by customers.
3. At closing additional staff are directed to work in the customer areas near the front entrance. Customers are informed that the premises are about to close and are directed towards the nearest exit.
4. Given the style of the business there is a gradual departure of customers, and the premises are frequently not at capacity at closing time.
5. Internal lighting levels will be increased during the last 30 minutes of trading.
6. The winding down period outlined above ensures that customers disperse gradually prior to cessation of trade.
7. We are proud of our building and the area we work in. We will endeavour to keep the area clean and attractive for our patrons and our neighbours. This means dealing with debris outside our frontage that may have nothing to do with us but in the interests of maintaining good standards in the area we will still clear it up.

Door Supervisors

8. When applicable, door supervisors shall be maintained until the premises are closed and shall be in position early enough in the evening to ensure that procedures for promoting public safety and preventing public nuisance are effective. This will be risk assessed on a regular basis.
9. DB Group staff are trained to know:-
 - (a) where the nearest mode of public transport is

- (b) details of taxis and a number is available at the reception
 - (c) location of noise sensitive premises and to minimise the potential for any⁷ disturbance to those premises.
 - (d) general local knowledge so that if customers decide to move on the door staff can help them with directions.
10. DB Group duty Managers are assigned key roles and these are split between supervising the dispersal and general control of the vicinity.
 11. They are easily identifiable in uniforms and before each night there will be a team briefing to allocate the roles.
 12. There is an end of night team meeting to discuss any ways that the premises may improve the dispersal of patrons and any actions points are added into each supervisor's job cards.
 13. They will be trained to direct customers on departure to transport links away from local residents. They will be directed towards Regent Street/Oxford Circus and away from local residents.

Notices

14. Notices shall be displayed at customer exits and in prominent positions requesting that patrons respect the needs of local residents and leave the premises and area quietly.
15. All employees are given appropriate instructions and training to encourage customers to leave the premises and the area quietly.

Incident Reports

16. All incidents of crime or disorder or nuisance are to be reported by the designated premises supervisor or responsible member of staff.
17. The licence holder shall ensure that the details of all complaints are recorded in an occurrence book.
18. When required, DB Group staff shall be in place at the exits to wish customers farewell and ask them to leave quietly and shall answer any questions regarding transport availability. DB Group do not tolerate departing customers congregating outside of the premises.
19. DB Group should at all times be aware of activity outside of the premises and endeavour by their presence to minimise bad behaviour. They should be aware of potential areas of difficulty (nearby residences) and provide a presence in those places to minimise potential problems.
20. Whilst carrying out their legitimate duties outside of the premises all staff are trained not to behave in a manner likely to disturb the neighbourhood, conversation and laughter must be quiet and any communication is usually digital through an earpiece.



INSPIRED BY THE LAND OF THE RISING SUN

Taking its name from akitsu, which means 'dragonfly', AKI aims to reflect the elegance and sophistication this insect demonstrates in its sleek body and flying pattern.

IZAKAYA DINING

We invite our guests to enjoy a sophisticated twist on the traditional izakaya style of Japanese dining.

Food will be served as ready, we encourage our guests to share and enjoy the variety of dishes available from our menu.

IZAKAYA JAPANESE 'TAPAS'

Wagyu Gyoza 19.00

Kabocha Puree | Sweet Soy
(Add shaved alba truffles as a supplement)

Shrimp Tempura 18.00

Snap Peas | Spicy Mayo
Black Truffle Vinaigrette

Asparagus Tempura 12.00

Chili | Kaffir Leaf Jam

Edamame 6.50

Chili & Garlic Salt

Kakisu 11.50

Gillardeau Oyster With Ponzu Sauce
Spring Onion | Salmon Roe

Anchovy 'Temaki' 12.00

Fresh Anchovy Fillets | Yuzu
Wasabi Ricotta | Spinach | Tobiko |
Liquorice

Blue Lobster Tempura 35.00

Spicy Mayo | Keluga Caviar

Agedashi Tofu 12.50

Fried Tofu & Eggplant | Steamed Shitake
Ginger Cream Sauce

Hokkaido Scallop 19.00

Ikura | Garlic Chips
(Add osetra caviar as a supplement)

Duck Harumaki 17.00

Duck Spring Rolls | Hoisin | Chilli |
Cucumber

Wagyu Bao Buns 25.00

Pulled Wagyu Beef Short Rib
Pickled Vegetables | Peanut Mayo
(Add shaved alba truffles as a supplement)

SIGNATURE DISHES⁹

Whole Lobster Aged In Beef Fat 95.00
Yuzukosho Vinaigrette | Tempura Artichoke

Baby Back Iberico Pork Ribs 30.00

Sesame Glaze | Sansho Pepper
Cashew Nuts | Lime

Miso Black Cod 50.00

Nori Prawns | Yuzu Garlic Butter Sauce

Surf & Turf 80.00

Robata Grilled Red Prawns
Bone Marrow | Razor Clams | Foie Gras
Truffle Ponzu Cream

Duck Breast 30.00

Teriyaki Honey | Passionfruit | Lavander

Turbot Sakamushi 60.00

Sake Steamed Turbot | Roasted Mango
Hokkaido Sea Urchin Sauce

Wagyu A5 Sirloin 95.00

Yuzu Kosho Butter | Foie Gras
Pickled Plums
(Add roasted bonemarrow as a supplement)

FROM OUR DRY AGER

(Prices depending on market price,
weight and aged date)

Beef

Striploin
Cote Du Beouf
Sirloin
Tomahawk

Pork

Chuleta De Bellota
Iberico Shoulder Rack

Fish

Wild King Fish
Scottish Salmon

SIDES

Oyster Mushrooms 14.00

Truffle Butter Ponzu

Grilled Asparagus 12.00

Sweet Soy & Sesame

Yaki Udon Noodles 22.00

Confit Duck | Mushrooms | Pork
Belly | Cashew Nuts | Spinach |
Oyster Sauce

Aki Baked Potato 11.00

Yuzu Cream & Chives

Charred Corn & Tofu 11.00

Smoked Miso Butter |
Dancing Bonito

Potato Fries 9.00

Wasabi Salt

Aki Fried Rice 22.00

Crispy Wagyu Short Rib Meat |
Corn | Spring Onions | Confit
Egg Yolk | Soy Sauce | Crispy
Onions

Truffle Fries 15.00

Triple Cooked Potato Chips |
Sliced Fresh Truffles | Truffle
Salt

RAW & SEARED

10

Hamachi Carpaccio 24.00

Hamachi Yellowtail
Tosazu Sauce | Grapefruit

Mukozuke 26.00

Raw Scottish Langoustine | Tokyo
Turnip | Yuzu | Kaluga Caviar

Akazaebi Abura 27.00

Seared Red Prawns | Sesame Oil
Yuzu Soy Sauce

Toro Sumiso 25.00

Seared Toro Tuna Belly | Karashi
Sumiso | Chives

Kagoshima Wagyu Tartare 35.00

Mincing Wagyu Fillet | Sudachi
Myoga Ginger | Anchovy
Mayonnaise
(Add shaved alba truffle as a
supplement)

Hotate Usuzukuri 25.00

Hokkaido Scallop Carpaccio |
Yuzu Vinaigrette | Oscietra Caviar
| Umeboshi | Red Shiso Powder

Picanha Tataki 23.00

Seared Australian Picanha | Fried
Egg | Grated Foie Gras | Ponzu
Sauce | Garlic Chips

SUSHI & MAKI ROLLS

Rock 'N' Roll 17.50

Shrimp Tempura | Amberjack
Raw Shrimp | Avocado | Spicy Sauce

Hotate Roll 18.50

Canadian Scallop | Avocado | Pak Choi
Fried Capers | Ginger Sauce | Yamagobo

Chu Toro Roll 19.50

Tuna Belly | Avocado | Seared Foie Gras
Teriyaki Sauce | Maldon Salt

Blu Lobster Roll 25.50

Seared Blue Lobster | Avocado | Chives |
Ginger

Flamed Wagyu Roll 21.50

Flamed Wagyu Picanha | Avocado
Fried Shallots | Shiso | Yakiniku Sauce

Vegan Roll 16.50

Sesame Soybean Sheet | Carrot | Cucumber |
Avocado | Vegan Mayo | Sriracha

Surf & Turf Roll 19.50

Raw Beef Fillet | Canadian Scallop
Cream Cheese | Truffle | Togarashi

Duck Roll 16.50

Confit Duck Leg Meat | Hoisin Sauce
Crispy Leeks | Sesame Seeds

Fried Sumo Roll 17.50

Akami Tuna | Salmon | Alaskan King Crab
Avocado | Yoghurt

Spicy Tuna Roll 18.50

Akami Tuna | Japanese Mayo | Togarashi
Spring Onion | Sambal Oelek

GUNKAN 1 Piece

Lobster Out 9.00

Blue Lobster Tartare | Amberjack | Wasabi | Oscietra Caviar

Toro Out 8.00

Chu Toro Tuna Belly | Tobiko | Spicy Mayonnaise

Aki Gunkan 7.00

Scottish Salmon | Quail Egg | Salmon Roe | Chives | Truffle

Vegeterian 7.50

Cucumber | Cream Cheese | Wakame | Avocado

(Add Oscietra Caviar as a supplement to any of the above
dishes) 25.00 per 10gr

SASHIMI 3 Pieces

Red Prawn 17.00 - Hokkaido Scallop 12.00
Otoro Tuna 19.00 - Scottish Salmon 10.00
Atlantic Black Cod 18.00
Alaskan King Crab 20.00

12 Piece Platter 41.00

18 Piece Platter 60.00

NIGIRI 2 Pieces

A5 Wagyu 20.00 - Gillardeau Oyster 17.00
Scottish Salmon 10.00 - Octopus 12.00
Chu Toro Tuna Belly 18.00
Japanese Yellow Tail 18.00

6 Piece Platter 39.00

10 Piece Platter 62.00

ROBATA & KUSHIYAKI

SEAFOOD

Salmon Teriyaki 24.00
Smoked Scottish Salmon | Kombu Kelp
| Teritaki Glaze | Peashoots

Yaki Hotate 15.00
Hokkaido Scallop Skewer With Wasabi
& Shiso

Black Cod Saikyo Yaki 42.00
Saikyo Miso Marinade | Japanese
Pickles

BBQ Octopus Skewers 28.00
Japanese Bbq Glaze | Spring

Hay Smoked Lobster 90.00
Smoked And Grilled Blue Lobster
& Yuzukosho Butter

MEAT

Yuzu Baby Chicken 25.00
Soy & Sake Marinade | Pickled Radish
Yuzu Mayonnaise

Iberico Pork Belly Skewers 35.00
Butterscoth Miso | Black Garlic Powder
Green Apple

Hojicha Smoked Lamb Cutlets 42.00
Korean Spices | Yuzu Honey

48 Hrs Wagyu Short Rib 60.00
Maple Teriyaki | Garlic Chips

**Japanese Kobe A5 Sirloin
140.00 per 100gr**
Garlic & Ginger Sauce | Smoked Maldon Salt
(Add Rosted Bonemarrow as a Supplement)

VEGETABLES

**Shitake Mushroom &
Tofu Skewers 12.00**
Soy Glaze | Fried Garlic

Miso Cauliflower Skewers 12.00
Crispy Kale | Spring Onion
Peanuts

Yaki Asparagus 12.00
Sweet Soy | Sesame
Chilli

DESSERTS

Smoked Coconut Parfait 15.00
Passionfruit Sauce | Lychee | Raspberry Puree

Dark Chocolate & Green Tea Lava Cake 17.00
Cocoa Nibs | Pear Ice Cream

Milk Chocolate, Sesame & Caramelised Miso Tart 15.00
Tahini Crumble | Apricot Doughnut | Hibiki Whiskey Ice Cream
Puffed Grains & Honey

Hot Matcha Brownie 16.00
Vanilla Ice Cream | White Chocolate
& Miso Sauce

Baked Yuzu Cheesecake 15.00
Matcha Crumble | Blueberries
Puffed Grains & Honey

Premises History

Appendix 3

There is no licence or appeal history for the premises.

CONDITIONS CONSISTENT WITH THE OPERATING SCHEDULE AND CONDITIONS PROPOSED BY A PARTY TO THE HEARING

When determining an application for a new premises licence under the provisions of the Licensing Act 2003, the licensing authority must, unless it decides to reject the application, grant the licence subject to the conditions which are indicated as mandatory in this schedule.

At a hearing the licensing authority may, in addition, and having regard to any representations received, grant the licence subject to such conditions which are consistent with the operating schedule submitted by the applicant as part of their application, or alter or omit these conditions, or add any new condition to such extent as the licensing authority considers necessary for the promotion of the licensing objectives.

This schedule lists those conditions which are consistent with the operating schedule, or proposed as necessary for the promotion of the licensing objectives by a responsible authority or an interested party as indicated. These conditions have not been submitted by the licensing service but reflect the positions of the applicant, responsible authority or interested party and have not necessarily been agreed

Mandatory Conditions

1. No supply of alcohol may be made at a time when there is no designated premises supervisor in respect of this licence.
2. No supply of alcohol may be made at a time when the designated premises supervisor does not hold a personal licence or the personal licence is suspended.
3. Every supply of alcohol under this licence must be made or authorised by a person who holds a personal licence.
4.
 - (1) The responsible person must ensure that staff on relevant premises do not carry out, arrange or participate in any irresponsible promotions in relation to the premises.
 - (2) In this paragraph, an irresponsible promotion means any one or more of the following activities, or substantially similar activities, carried on for the purpose of encouraging the sale or supply of alcohol for consumption on the premises—
 - (a) games or other activities which require or encourage, or are designed to require or encourage, individuals to;
 - (i) drink a quantity of alcohol within a time limit (other than to drink alcohol sold or supplied on the premises before the cessation of the period in which the responsible person is authorised to sell or supply alcohol), or
 - (ii) drink as much alcohol as possible (whether within a time limit or otherwise);
 - (b) provision of unlimited or unspecified quantities of alcohol free or for a fixed or discounted fee to the public or to a group defined by a particular characteristic in a manner which carries a significant risk of undermining a licensing objective;
 - (c) provision of free or discounted alcohol or any other thing as a prize to encourage or reward the purchase and consumption of alcohol over a period of 24 hours or

less in a manner which carries a significant risk of undermining a licensing objective;

- (d) selling or supplying alcohol in association with promotional posters or flyers on, or in the vicinity of, the premises which can reasonably be considered to condone, encourage or glamorise anti-social behaviour or to refer to the effects of drunkenness in any favourable manner;
 - (e) dispensing alcohol directly by one person into the mouth of another (other than where that other person is unable to drink without assistance by reason of a disability).
5. The responsible person must ensure that free potable water is provided on request to customers where it is reasonably available.
6. (1) The premises licence holder or club premises certificate holder must ensure that an age verification policy is adopted in respect of the premises in relation to the sale or supply of alcohol.
- (2) The designated premises supervisor in relation to the premises licence must ensure that the supply of alcohol at the premises is carried on in accordance with the age verification policy.
- (3) The policy must require individuals who appear to the responsible person to be under 18 years of age (or such older age as may be specified in the policy) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and either—
- (a) a holographic mark, or
 - (b) an ultraviolet feature.
7. The responsible person must ensure that—
- (a) where any of the following alcoholic drinks is sold or supplied for consumption on the premises (other than alcoholic drinks sold or supplied having been made up in advance ready for sale or supply in a securely closed container) it is available to customers in the following measures—
 - (i) beer or cider: ½ pint;
 - (ii) gin, rum, vodka or whisky: 25 ml or 35 ml; and
 - (iii) still wine in a glass: 125 ml;
 - (b) these measures are displayed in a menu, price list or other printed material which is available to customers on the premises; and
 - (c) where a customer does not in relation to a sale of alcohol specify the quantity of alcohol to be sold, the customer is made aware that these measures are available.

A responsible person in relation to a licensed premises means the holder of the premise licence in respect of the premises, the designated premises supervisor (if any) or any individual aged 18 or over who is authorised by either the licence holder or designated premises supervisor. For premises with a club premises certificate, any member or officer of the club present on the premises in a capacity that which enables him to prevent the supply of alcohol.

8(i) A relevant person shall ensure that no alcohol is sold or supplied for consumption on or off the premises for a price which is less than the permitted price.

8(ii) For the purposes of the condition set out in paragraph 8(i) above -

(a) "duty" is to be construed in accordance with the Alcoholic Liquor Duties Act 1979;

(b) "permitted price" is the price found by applying the formula -

$$P = D + (D \times V)$$

Where -

(i) P is the permitted price,

(ii) D is the amount of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and

(iii) V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;

(c) "relevant person" means, in relation to premises in respect of which there is in force a premises licence -

(i) the holder of the premises licence,

(ii) the designated premises supervisor (if any) in respect of such a licence, or

(iii) the personal licence holder who makes or authorises a supply of alcohol under such a licence;

(d) "relevant person" means, in relation to premises in respect of which there is in force a club premises certificate, any member or officer of the club present on the premises in a capacity which enables the member or officer to prevent the supply in question; and

(e) "value added tax" means value added tax charged in accordance with the Value Added Tax Act 1994.

8(iii). Where the permitted price given by Paragraph 8(ii)(b) above would (apart from this paragraph) not be a whole number of pennies, the price given by that sub-paragraph shall be taken to be the price actually given by that sub-paragraph rounded up to the nearest penny.

8(iv). (1) Sub-paragraph 8(iv)(2) below applies where the permitted price given by Paragraph 8(ii)(b) above on a day ("the first day") would be different from the permitted price on the next day ("the second day") as a result of a change to the rate of duty or value added tax.

(2) The permitted price which would apply on the first day applies to sales or supplies of alcohol which take place before the expiry of the period of 14 days beginning on the second day.

9. Admission of children to the premises must be restricted in accordance with the film classification recommended by the British Board of Film Classification or recommended by this licensing authority as appropriate.

10. All persons guarding premises against unauthorised access or occupation or against outbreaks of disorder or against damage (door supervisors) must be licensed by the Security Industry Authority.

Conditions consistent with the operating schedule

11. Save in the areas shaded in yellow the premises shall only operate as a restaurant
 - (i) in which customers are shown to their table,
 - (ii) where the supply of alcohol is by waiter or waitress service only,
 - (iii) which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at the table using non disposable crockery (except chopsticks),
 - (iv) which do not provide any take away service of food or drink for immediate consumption,
 - (v) which do not provide any take away service of food or drink after 23.00, and
 - (vi) where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises and bona fide taking substantial table meals there and provided always that the consumption of alcohol by such persons is ancillary to taking such meals.Notwithstanding this condition customers are permitted to take from the premises part consumed, and resealed bottles of wine supplied ancillary to their meal.
12. During the hours of operation, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises, and that this area shall be swept and or washed and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business.
13. Substantial food and non-intoxicating beverages, including drinking water, shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.
14. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and to leave the area quietly.
15. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before collection times.
16. Loudspeakers shall not be located in the entrance lobby or outside the premise building.
17. Notices shall be prominently displayed at any area used for smoking requesting patrons to respect the needs of local residents and use the area quietly.
18. The premises licence holder shall ensure that any patrons smoking outside the premises do so on an orderly manner and are supervised by staff so as to ensure that there is no public nuisance or obstruction of the public highway.
19. A direct telephone number for the manager at the premises shall be publically available at all times the premises is open. This telephone number is to be made available to residents and businesses in the vicinity.
20. No noise generated on the premises, or by its associated plant or equipment, shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.

21. A noise limiter must be fitted to the musical amplification system set at a level determined by and to the satisfaction of an authorised officer of the Environmental health Service, so as to ensure that no noise nuisance is caused to local residents or businesses. The operational panel of the noise limiter shall then be secured by key or password to the satisfaction of officers from the Environmental health Services and access shall only be by persons authorised by the Premises Licence Holder. The limiter shall not be altered without prior agreement with the Environmental health Service. No alteration or modification to any existing sound system(s) should be effected without prior knowledge of an authorised officer of the Environmental health Service. No additional sound generating equipment shall be used on the premises without being routed through the sound limiter device.
22. No fumes, steam or odours shall be emitted from the licenced premises so as to cause a nuisance to any persons living or carrying on business in the area where the premises are situated.
23. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the preceding 31 day period.
24. A staff member from the premises who is conversant with the operation of the CCTV shall be on the premises at all times when the premises are open to the public. This staff member shall be able to show Police recent data or footage with the absolute minimum of delay when requested.
25. An incident log shall be kept at the premises and made available on request to an authorised officer of the City Council or the Police, which will record the following:
 - a) All crimes reported to the venue;
 - b) All ejections of patrons;
 - c) Any complaints received concerning crime and disorder;
 - d) Any incidents of disorder;
 - e) All seizures of drugs or offensive weapons;
 - f) Any refusal of sale of alcohol.
26. There shall be no striptease or nudity and all persons shall be decently attired at all times unless the premises are operating under the provisions of a Sexual Entertainment Licence.
27. Any event shall be risk assessed and should the risk assessment deem it necessary the requisite number of SIA licensed door supervisors shall be on duty at the premises whilst the event/operation is taking place and up to at least 30 minutes after the event has finished. The risk assessment shall also include a dispersal policy for the event. The risk assessment and dispersal policy shall be retained and available for inspection by the Licensing Authority and the Police for 31 days after the event
28. A challenge 21 proof of age scheme shall be operated at the premise where the only acceptable forms of identification are recognised photographic identification cards such as a driving licence, passport or proof of age card with the PASS hologram.
29. The approved arrangements at the premises, including means of escape provisions, emergency warning equipment, the electrical installation and mechanical equipment, shall at all material times be maintained in good condition and full working order.

30. The means of escape provided for the premises shall be maintained unobstructed, free of trip hazards, be immediately available and clearly identified in accordance with the plans provided.
31. All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.
32. All emergency doors shall be maintained effectively self-closing and not held open other than by an approved device.
33. The edges of the treads of steps and stairways shall be maintained so as to be conspicuous.
34. Curtains and hangings shall be arranged so as not to obstruct emergency safety signs or emergency equipment.
35. No licensable activities shall take place at the premises until the Environmental Health Consultation Team has determined the capacity of the premises and the Licensing Authority has replaced this condition on the licence with a condition detailing the capacity so determined.
36. Before the premises open to the public, the plans as deposited will be checked by the Environmental health Consultation Team to ensure they are an accurate reflection of the premises constructed. Where there are minor changes to the premises layout during the course of construction new plans shall be provided to the Environmental Health Consultation Team and the Licensing Authority.
37. No licensable activities shall take place at the premises until the premises has been assessed as satisfactory by the Environmental Health Consultation Team at which time this condition shall be removed from the Licence by the licensing authority.

Conditions proposed by the Metropolitan Police Service and agreed with the applicant.

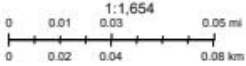
38. A minimum of 2 SIA licensed door supervisors shall be on duty at the Premises on Fridays and Saturday from 9pm until 30mins past close.
39. The supply of alcohol in the basement lounge shall be by waiter or waitress service only save for a maximum of 15 persons by the bar area shaded green or during private pre-booked functions
40. There shall be no externally promoted events at the premises and details of any event shall be kept in a register or electronic system that will be made available to the police on request.

Aki London 1 Cavendish Square London W1G 0LA



03/05/2023, 07:39:06

- Property Mailing List
- Ward Labels
- Borough Boundary - Mask
- Borough Boundary - Detailed
- Ward Boundaries



Resident Count 7

**Licensed premises with 75 metres of Aki London, 1 Cavendish Square, London
W1G 0LA**

Licence Number	Trading Name	Address	Premises Type	Time Period
22/07235/LIPDPS	Phoenix	37 Cavendish Square London W1G 0PP	Pub or pub restaurant with lodge	Monday; 07:00 - 03:00 Monday; 07:00 - 00:00 Tuesday; 07:00 - 00:00 Tuesday; 07:00 - 03:00 Wednesday; 07:00 - 03:00 Wednesday; 07:00 - 00:00 Thursday; 07:00 - 03:00 Thursday; 07:00 - 00:00 Friday; 07:00 - 00:00 Friday; 07:00 - 03:00 Saturday; 07:00 - 00:00 Sunday; 07:00 - 00:00 Sunday; 07:00 - 00:30
22/01124/LIPV	Swingers	15 John Prince's Street London W1G 0AB	Miscellaneous	Sunday; 10:00 - 23:00 Monday to Wednesday; 10:00 - 00:30 Thursday to Saturday; 10:00 - 01:00
14/02743/LIPN	(Cafe)	Ground Floor Gulliver 34-36 Margaret Street London W1G 0JE	Cafe	Monday to Sunday; 06:00 - 23:00
17/09691/LIPDPS	University Of Westminster	307 - 309 Regent Street London W1B 2HW	University	Sunday; 12:00 - 23:00 Monday to Saturday; 10:00 - 23:30
19/08518/LIPVM	MeatLiquor	Ground Floor 37-38 Margaret Street London W1G 0JF	Night clubs and discos	Monday; 10:00 - 03:00 Tuesday; 10:00 - 03:00 Wednesday; 10:00 - 03:00 Thursday; 10:00 - 03:00 Friday; 10:00 -

				03:00 Saturday; 10:00 - 03:00 Sunday; 10:00 - 03:00
19/12841/LIPN	No 6 Cavendish	Ground Floor 6 Cavendish Square London W1G 0PD	Shop	Monday to Sunday; 10:00 - 23:00
19/02094/LIPDPS	All Bar One	Marcol House 289-293 Regent Street London W1B 2HJ	Restaurant	Monday to Saturday 08: - 00:00 Sunday 09:00 – 23:00