



# PRINCIPAL TOWER

LONDON EC2



SUMMER NEWSLETTER 2017

[www.principaltower.com](http://www.principaltower.com)

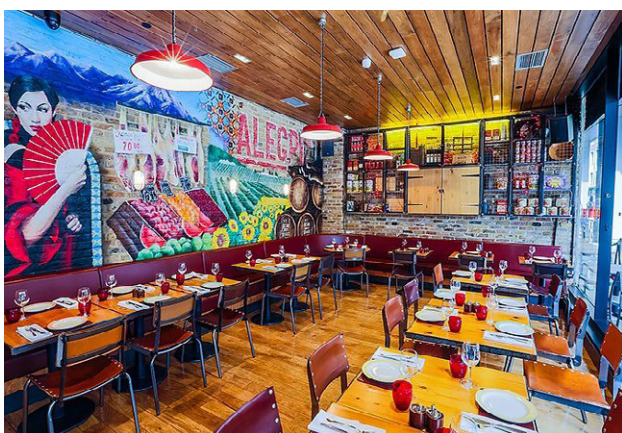




# SUMMER 2017 – PRINCIPAL TOWER

Information about the building,  
the local area and more

## WHAT'S HAPPENING IN THE AREA



### Camino comes to Principal Place

Opening October 2017

Principal Place, 115 Curtain Road, London EC2A 2BA

Award-winning Spanish tapas bar and restaurant group Camino come to Shoreditch this autumn, opening their fifth site on the ground floor of Principal Place.

Inspired by the Castile y León region of Northern Spain, the new restaurant and bar designed by B3 Designers (Lyle's, Gymkhana, Roka) will be vibrant yet relaxed, opening onto a beautiful heated terrace for outdoor drinking and dining all year round.



Camino create authentic, exciting tapas, using the best quality ingredients and traditional cooking techniques. In addition to the classics, Executive Chef Nacho del Campo, will also be working with local suppliers to create special dishes exclusive to the menu at Shoreditch. The passion for authenticity doesn't end with the food, with an award-winning wine list and drinks menu featuring Spain's best beers, cocktails, and Camino's legendary Spanish Serve G&Ts. Coupled with a buzzing bar and live music, it's the perfect place for after work drinks.



Camino Shoreditch will be open seven days a week, for lunch, dinner and everything in between. A variety of beautiful, flexible spaces will be available to hire for office parties, business meetings and private dining.

[camino.uk.com](http://camino.uk.com)

## WHAT'S HAPPENING IN THE AREA



### The Last Days of Shoreditch

**28th May – 27th August 2017**  
**288 Old Street, London, EC1V 9LA**

The revamped and renamed Last Days of Shoreditch Riviera will run every Thursday, Friday and Saturday throughout the summer, bringing cocktails, street food, resident DJs and karaoke to its site near Old Street roundabout. It comes with its own urban beach overlooked by palm trees and decking, plus cocktail and craft beer bars. Food will include burgers from Nanny Bills alongside London's first dedicated avocado bar from newcomer Belli Freschi.

Last Days of Shoreditch Riviera will be open every Thursday from 5–11.30pm, Friday from 5pm until midnight and Saturday from 6pm until midnight. Entry will be free on Thursdays and Fridays, and after 9pm on Saturdays, with tickets priced around £10 for some line-ups earlier on Saturdays

[lastdaysofshoreditch.co.uk](http://lastdaysofshoreditch.co.uk)



### First Thursdays at the Whitechapel Gallery

**6 July 2017, 6 – 9pm**  
**77-82 Whitechapel High St, London, E1 7QX**

Join special late night openings for Whitechapel Gallery First Thursdays. This week, the Whitechapel Gallery bookstore will be promoting the catalogue accompanying the new exhibition *A Handful of Dust*. The book is David Campany's speculative history of the last century, and a visual journey through some of its unlikeliest imagery. There's also wines, charcuterie and light bites at the wine bar.

You can also discover the east London art scene by taking a trip on the First Thursdays Bus Tour or take a stroll to galleries in the neighbourhood using the recommendations in our First Thursdays Walking Tour Map.

[whitechapelgallery.org/first-thursdays](http://whitechapelgallery.org/first-thursdays)

## New Openings

---

### Long Arm Pub and Brewery

[longarmbrewing.co.uk](http://longarmbrewing.co.uk)

20-26 Worship Street, London, EC2A 2D

Eco-minded beer lovers: there's a new pub that's entirely packaging free. The Long Arm Pub & Brewery, on Worship Street in Shoreditch, will manage such a feat by the virtue of its onsite micro-brewery, which allows it to skip bottling and serve beer directly from the tank to your glass.

There'll be food that looks well suited to a beery evening too, like fish tacos, 100% British beef burgers, chilli salt squid, croquettes and Mexican sopes (a thick tortilla topped with meat and vegetables.)

The venture is being looked after by Tom and Ed Martin, who are behind The Botanist, The Jugged Hare as well as the Long Arm Brewing Co based out in West Ealing. The beer (and the gin, presumably) will be overseen by in house brewing expert Guillermo Alvarez Schulenburg, who comes from a long line of brewing experts.

Opened 1 July 2017.



---

### Temper

[temperrestaurant.com](http://temperrestaurant.com)

2 Angel Court, 30 Throgmorton Street,  
London, EC2R 7HJ

The Soho taco restaurant from meat expert Neil Rankin is now set to open a second Temper in the City. The open fire is back, but this time it'll be used to cook curry.

The curries, cooked on the open flames, will draw on influences from all over the world, and he'll be using the kind of creative ingredients you expect from him – including bone marrow in the meatball masala. You can also try mutton rolls, laksas lamb belly, and for the brave, a fiery lamb scotch bonnet vindaloo. On top of that, there's also Japanese-inspired dashi chip shop chicken, made with curry and dashi stock over temper-smoked chicken, and crisp egg with katsu.

The other thing to note is that gin will be a huge focus here, with 20 different types from the UK and beyond which includes a bottle of KI NO BI from the Kyoto Distillery, the first dedicated artisanal gin distillery in Japan – \*definitely\* one to try for gin aficionados.

Opening 24 July (there's a soft launch from 24-29 July with 50% off food).





---

### Nobu Shoreditch Hotel and Restaurant

[nobuhotelshoreditch.com](http://nobuhotelshoreditch.com)

10-15 Willow Street, London, EC2A 4BH

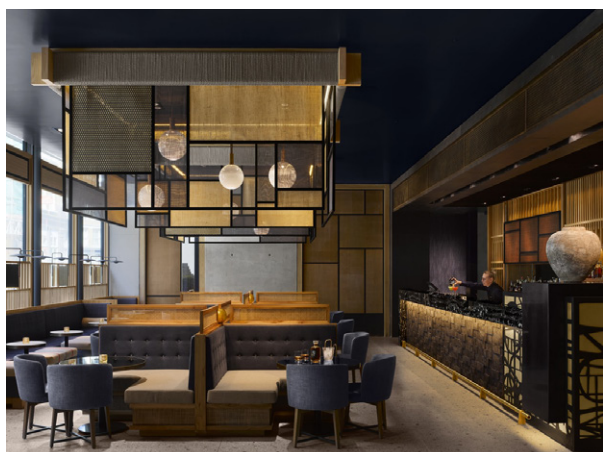
Nobu have opened hotels across the globe, but this is their first European one, right in the heart of Shoreditch. And, of course, that means Shoreditch has a new Nobu restaurant too.

It seats 240 and has “a series of innovative culinary experiences, specially created for Nobu Shoreditch”. If you can't get into the restaurant, you can order the food in the lobby bar, meeting spaces and, if you're lucky enough to be staying in the hotel, on the 24-hour in-room dining. You can expect the usual Japanese, Peruvian and other South American elements, and Nobu classics like Black Cod Miso and Yellowtail Sashimi with Jalapeño, with some Nobu Shoreditch exclusives too.

On top of that, there's a four-level terrace, which can fit 80 people as well as a semi-private dining space overlooking the custom-built, open kitchen for 18. The restaurant has its own bar and they'll have vintage sakes, limited edition Japanese whiskies and rare champagnes.

The hotel has 243 rooms (starting from £250) all designed with a contemporary feel, including 7 suites, each with a balcony that overlooks the courtyard and the pocket garden downstairs. The exclusive Nobu Suite has a view of the city, as well as a lounge and dining area. We'll assume that Robert De Niro will have his eye on that one if he's staying over.

Opened in June 2017.



---

### Bob Bob Exchange

[bobbobexchange.com](http://bobbobexchange.com)

The Leadenhall Building, 122 Leadenhall Street  
London, EC3V 4AB

Bob Bob Ricard's new restaurant Bob Bob Exchange has opened on the third floor of one of the most recognisable new skyscrapers, The Leadenhall Building — better known as the Cheesegrater.

It is the first public restaurant to launch in the building, and features the same tableside 'press for Champagne' buttons which have become so famous at the Soho original. The restaurant is primarily made up of booths and seats 180 with private rooms for a further 120.

The menu focuses on seasonal meat, fish and vegetables cooked on an open grill or smoked on-site. There will also be a small 'restaurant-within-a-restaurant' serving Japanese dishes for just nine diners at a time.

There will be regular auctions for fine wines at cost happening live in the restaurant. It leads on from Bob Bob Ricard in Soho which is already known for serving very well-priced fine wines with small mark-ups.

“The restaurant breaks new ground in both design and culinary offering,” said owner Leonid Shutov in a press release put out by the developers, “and delivers an interior that is both urban and contemporary.”

Open now.



## SELECTING THE MARBLE FOR PRINCIPAL TOWER

Back in March, Foster Interiors journeyed to Italy, to personally select the slabs of Arabescato Corchia marble to be used for Principal Tower.

The quarry was near the top of the mountain, above the beautiful Tuscan town of Levigliani.

The quarry itself is owned by a small collective of 16 local people who have been mining there for many years, carving out 30 ton slabs and carefully transporting them down the mountain to their workshop.

Here the slabs will be cut individually to the exacting specifications set out by Fosters Interiors, before being shipped to London.





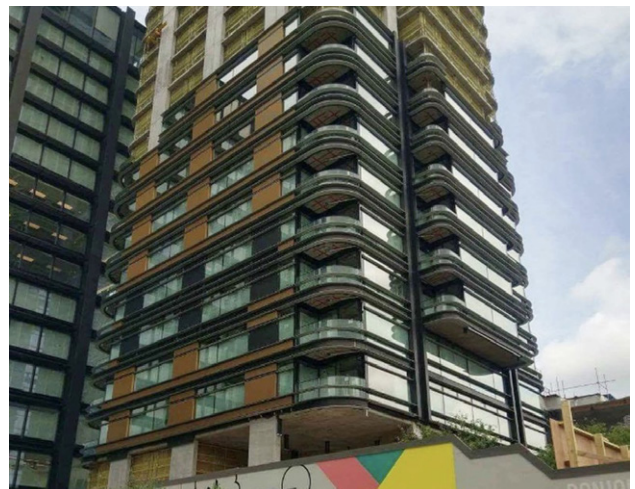
## CONSTRUCTION UPDATE

Construction of the main tower structure is progressing well. The core and perimeter columns have now been cast to the underside of Level 27, and Level 24 floor slab is complete. The tower crane was successfully raised in height again in early June to allow the structure to continue being built. Installation of the cladding panels is now up to Level 9, with the mechanical, electrical and dry lining installation advancing close behind.

In the basement, works have also continued to progress well, with the structure below the tower now complete, and both blockwork and installation of mechanical and electrical has commenced.



The marketing suite is due to open at Principal Place in September. In the meantime, we have set up a temporary marketing suite at the Multiplex site office, on 224 Shoreditch High Street.



The piazza is now accessible from Shoreditch High Street.

## SOCIAL MEDIA

Receive our latest updates from our social media accounts:



@principaltower  
CLICK TO VIEW



@principaltower  
CLICK TO VIEW



@principaltower  
CLICK TO VIEW

You can contact us with any further queries at  
[info@principaltower.com](mailto:info@principaltower.com)

T: +44(0)20 3883 3333

JOINT VENTURE MANAGED BY

**Brookfield**

**CONCORD**  
PACIFIC



[www.principaltower.com](http://www.principaltower.com)