



TOWN AND COUNTRY PLANNING ACT 1990 (AS AMENDED)

PLANNING STATEMENT

**RETROSPECTIVE PLANNING PERMISSION FOR FLUE EXTRACTION
SYSTEM AND ANCILLARY PLANTS AND MACHINERY TO REAR OF KUA
'AINA RESTAURANT (CLASS A3 USE) AT 40 GOODGE STREET, LONDON,
W1T 2QP**

Revision B

6 July 2015

CS Planning & Associates
74 Makepeace Road
Northolt
Middlesex
UB5 5UG

Tel: +44 (0)7462 898 828

©CS Planning & Associates

All rights reserved. No part of this document may be reproduced in any form or stored in a retrieval system without the prior written consent of the copyright holder.

Contents

1	INTRODUCTION.....	1
1.1	BACKGROUND	1
1.2	ABOUT THE APPLICANT.....	1
1.3	THE APPLICATION SITE	1
1.4	PLANNING DESIGNATIONS.....	4
2	FLUE EXTRACTION SYSTEM AND ANCILLARY PLANTS	6
2.1	PREVIOUS INSTALLATION.....	6
2.2	CURRENT INSTALLATION	7
3	NATIONAL PLANNING POLICY	9
3.1	INTRODUCTION	9
3.2	MATERIAL CONSIDERATION – GENERAL PRINCIPLES	9
3.3	PRESUMPTION IN FAVOUR OF SUSTAINABLE DEVELOPMENT	9
3.4	DESIGN	9
3.5	VISUAL IMPACT.....	10
3.6	POLLUTION (NOISE AND AIR QUALITY)	10
3.7	HISTORIC ENVIRONMENT	11
4	LOCAL PLANNING POLICY	12
4.1	CAMDEN CORE STRATEGY (2010).....	12
4.2	CAMDEN DEVELOPMENT POLICIES (2010).....	12
4.3	FITZROVIA AREA ACTION PLAN (2014)	13
5	PLANNING ASSESSMENT	14
5.1	PRINCIPLE OF DEVELOPMENT.....	14
5.2	URBAN DESIGN.....	14
5.3	NOISE	14
5.4	AIR VENTILATION	14
5.5	SUMMARY	15

APPENDICES

- Appendix 1 - Further information regarding Kua 'Aina Restaurant
- Appendix 2 - Photographs of Previous and Existing Installations
- Appendix 3 - Planning Drawings
- Appendix 4 - Proposed Mitigation re Noise Attenuation (Acoustical Control Engineers Ltd)

1 INTRODUCTION

1.1 Background

- 1.1.1 This 'Planning Statement' has been prepared by CS Planning & Associates on behalf of 'KA Sandwich Fitzrovia Ltd' (the Applicant) and supports a retrospective full planning application to the London Borough of Camden (the Local Planning Authority ["LPA"]) in relation to a flue extraction system and ancillary plants and machinery to the rear of a class A3 restaurant at 40 Goodge Street, London, W1T 2QP. It is notable that the applicant is also proposing to alter the design of the flue stack in order to address air ventilation issues.

1.2 About the Applicant

- 1.2.1 Kua 'Aina is a restaurant founded on the North Shore of Oahu, Hawaii in 1975 and is operated independently under license in the UK since 2011. It specializes in char-grilled buns, sandwiches & salads.
- 1.2.2 In London, there are currently 2 no. of restaurants located in Goodge Street (the application site) and Carnaby Street. Further information about the restaurant and the type of food it serves are contained at **Appendix 1**.
- 1.2.3 The restaurant also has a website: <http://kua-aina.co.uk/>

1.3 The Application Site

- 1.3.1 The application site is currently a class A3 restaurant operated by Kua 'Aina and located on the northern side of Goodge Street (the A5204).

Figure 1.1 – Site Location



- 1.3.2 The operating hours of the restaurant is Monday-Friday (8am to 10.30pm) and Saturday-Sunday (10am to 10.30pm).
- 1.3.3 The restaurant is approximately 180m from Goodge Street tube station to the north-east and is surrounded by a number of class A1 shops and class A3 restaurants on the ground floor and residential flats on the upper floors.
- 1.3.4 A typical view of Goodge Street is shown in **Figure 1.2**.

Figure 1.2 – Typical Views along Goodge Street



- 1.3.5 Details of the application site's relevant planning history is shown in **Figure 1.3**. It shows that the site has been used as class A3 restaurant use since at least 1958.

Figure 1.3 – Relevant Planning History

Application Number	Site Address	Development Description	Status	Date Registered	Decision
2014/2888/A	40 Goodge Street London W1T 2QP	Display of replacement externally illuminated fascia and projecting signs and a non-illuminated menu board sign.	FINAL DECISION	01-05-2014	Granted
2014/2886/P	40 Goodge Street London W1T 2QP	Installation of replacement shopfront, awning and external seating area.	FINAL DECISION	01-05-2014	Granted
9480144	40 Goodge Street W1	The display of the following signs: (1) An internally illuminated projecting box sign at first floor level measuring 92cm by 55cm; (2) An internally illuminated hanging sign positioned below the canopy at ground floor level and measuring 124cm by 18cm. as shown on one unnumbered drawing.	FINAL DECISION	19-09-1994	Part Approve/Part Refuse
9201385	40 Goodge Street W1	Change of use and works of conversion to provide a one bedroom flat on the first floor and a three bedroomed maisonette on the second and third floors as shown on drawing number 9226-02A revised by letter dated 4 March 1993.	FINAL DECISION	11-12-1992	Grant Full or Outline Planning Permissn.
9000279	40 Goodge Street W1	Installation of new facade for restaurant. (Plans submitted).	FINAL DECISION	06-06-1990	Withdrawn after Reg'n (not used on PACIS
8700289	40 Goodge Street W1	Established Use Certificate for office use. *(No plans submitted).	FINAL DECISION	06-02-1987	Grant Established Use Certificate
CTP32062	40 Goodge Street, W1	Change of use of part of the basement from stores to use as an extension to the restaurant on ground floor and the remainder of the basement.	FINAL DECISION	09-03-1981	Permission
CA/273/1965	at No.40 Goodge Street, Camden.	at No.40 Goodge Street, Camden. An illuminated double-sided projecting sign at first floor level, with white letters reading GT. PAUL'S EMPLOYMENT AGENCY BRANCH OFFICE PHONE NO. MUS 6561 on a black background. Sverall height 15ft. depth 1ft. 6ius. projection 3ft.	FINAL DECISION	21-10-1965	Refusal
CTP6307	No. 40 Goodge Street, Camden	The use of the first floor of No. 40 Goodge Street, Camden as an extension to the existing restaurant on the ground floor.	FINAL DECISION	05-12-1958	Conditional

1.3.6 The planning application is supported by this 'Planning Statement' and the following submission documents:

- Completed full planning application form and completed certificate.
- Site location plan (1:1250 @ A4).
- Block plan (1:500 @ A3).
- Planning drawings ('60756-02 RevA'; '60756-03 RevA'; and '60756-04 RevA').
- Acoustic Assessment.

1.3.7 The relevant planning application fee of **£385.00** has also been paid online via the Planning Portal (Portal Ref. PP-04328257) and is based on the site area of 7.1m² (i.e. the area taken up by the plant and machinery) and Category 5 of the planning fee regulations (i.e. 'plant and machinery').

1.4 Planning Designations

1.4.1 The land use planning designations of the application site is shown in **Figure 1.4**.

1.4.2 The site falls within the Fitzrovia Area Action Plan as well as being within a neighbourhood centre and the Charlotte Street Conservation Area. It is notable that the site is not a listed building.

Figure 1.4 – Planning Designations (Policies Map)



-  Designated View
2B.1 Parliament Hill oak tree to Palace of Westminster -
Viewing Corridor
-  Central London Area
Central London Area (Clear Zone Region) CLA
-  Conservation Area
Charlotte Street
-  Fitzrovia Area Action Plan
-  Neighbourhood Centre

2 FLUE EXTRACTION SYSTEM AND ANCILLARY PLANTS

2.1 Previous Installation

- 2.1.1 The application site previously had a flue extraction system, an air-conditioning system and cold water tanks to the rear of the property. These were demolished in approximately August 2014 as part of the internal refurbishment of the premises prior to the opening of Kua 'Aina in October 2014 in order to meet current building regulations for such installations.
- 2.1.2 The previous flue stack was 'L-bend' shaped as the upper tip of the structure bent inwards towards the building to discharge across the roof and this is shown in **Figure 2.1**. Further photographs are contained at **Appendix 2**.

Figure 2.1 – Previous Flue Stack



2.2 Current Installation

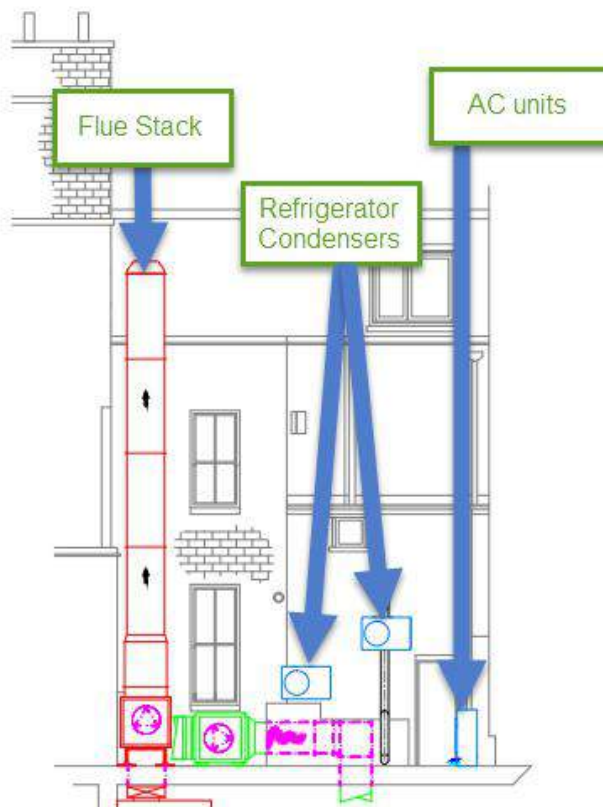
- 2.2.1 The current flue extraction installation that is subject of this retrospective planning application is shown in Figure 2.2.

Figure 2.2 – Existing Flue Stack



- 2.2.2 The relevant planning drawings are contained at **Appendix 3**. The flue stack was built as 'like-for-like' as possible and as such, the new stack was built to the same overall height as the previous one, but with a vertical discharge (rather than horizontal) as we were advised that is the preferred/better type. We are now aware that the discharge point is not sufficiently high in certain wind conditions to clear the highest window of a neighbouring property, so as part of this application we are proposing to amend the flue by either: 1) restoring the L-bend to discharge horizontally over the flat roof of the premises (i.e. Option 1) or 2) increase the height of the stack so that it still discharges vertically but clears neighbouring windows (i.e. Option 2).
- 2.2.3 If Option 1 is followed, the flue will be altered with an 'L-bend' with a maximum height of approximately 7.6m (see Option 1 of the planning drawing ref. '60756-03 RevA') or, if Option 2 is preferred, the flue will be increased in height by 2.9m (see Option 2 – drawing ref. '60756-04 RevA') to approximately 10.9m.
- 2.2.4 The applicant's preference is to implement Option 2 although it will appreciate the views of the LPA when deciding which option should be implemented.
- 2.2.5 It is notable that this retrospective planning application also encompasses the 2 no. of Air Conditioning (AC) plants mounted to the rear wall of the application building as well as the 2 no. of refrigerator condenser plants located on the floor level (see **Figure 2.3**) which replace the previous air handling units and cold water tank systems which were also mounted on the rear wall, adjoining wall and flat roof.

Figure 2.3 – Locations of Flue Stack, AC Plants and Condenser Plants



3 NATIONAL PLANNING POLICY

3.1 Introduction

- 3.1.1 The National Planning Policy Framework (NPPF) sets out the land use planning policies for England and was published in 2012. The NPPF offers advice on a wide range of issues and is supported by the Planning Practice Guidance (PPG) published in 2014.
- 3.1.2 Planning policy and guidance found within the NPPF and PPG provides a presumption in favour of sustainable development that should be the basis for every plan, and every decision.
- 3.1.3 Those policies and guidance of most relevance to the development are considered in detail below.

3.2 Material Consideration – General Principles

- 3.2.1 Paragraph 2 of the NPPF states that planning law requires applications for planning permissions to be determined in accordance with the development plan, unless material considerations indicate otherwise. Paragraph 2 also stipulates that the NPPF is a material consideration in planning decisions.

3.3 Presumption in Favour of Sustainable Development

- 3.3.1 As outlined above the NPPF and PPG have a presumption in favour of sustainable development, which should be seen as the golden thread running through both plan-making and decision-taking.
- 3.3.2 Paragraph 14 of the NPPF states that for development control decisions this presumption – where it is engaged and unless material considerations indicate otherwise – requires development proposals in accordance with the development plan to be approved ‘without delay’ and, where the plan is ‘absent, silent or [its] relevant policies are out of date’, that planning permission is granted unless either ‘any adverse impacts of doing so would significantly and demonstrably outweigh the benefits, when assessed against the policies in this Framework taken as a whole’, or ‘specific policies in this Framework indicate development should be restricted’.

3.4 Design

- 3.4.1 Design is dealt with by paragraph 56 of the NPPF which states that the Government attaches importance to the design of the built environment. The NPPF is further supported by PPG which recognises that achieving good design is about creating places, buildings or spaces that work well for everyone, look good, last well and will adapt to the needs of future generations.

3.5 Visual Impact

- 3.5.1 Paragraph 56 of the NPPF states that the Government attaches great importance to the design of the built environment, is indivisible from good planning, and should contribute positively to making places better for people.
- 3.5.2 Paragraph 60 stipulates that planning policies and decisions should not attempt to impose architectural styles or particular tastes and they should not stifle innovation, originality or initiative through unsubstantiated requirements to conform to certain development forms or styles. It is, however, proper to seek to promote or reinforce local distinctiveness.

3.6 Pollution (Noise and Air Quality)

- 3.6.1 Paragraph 120 of the NPPF states that to prevent unacceptable risk from pollution, planning policies and decisions should ensure that new development is appropriate for its location.
- 3.6.2 Paragraph 008 of the PPG (Ref ID: 30-008-20140306) recognises the broad four types of mitigation in relation to noise:
- **Engineering** – reducing the noise generated at source and/or containing the noise generated.
 - **Layout** – where possible, optimise the distance between the source and noise-sensitive receptors and/or incorporating good design to minimise noise transmission through the use of screening by natural or purpose built barriers, or other buildings.
 - **Using planning conditions/obligations** to restrict activities allowed on the site at certain times and/or specifying permissible noise levels differentiating as appropriate between different times of day, such as evening and late at night.
 - **Mitigating** the impact on areas likely to be affected by noise including through noise insulation when impact is on a building.
- 3.6.3 Paragraph 008 of the PPG (Ref ID: 32-008-20140306) provides examples of how air quality could be mitigated and includes:
- The design and layout of development to increase separation distances from sources of air pollution.
 - Using green infrastructure to absorb dust and other pollutants.
 - Means of ventilation.

3.7 Historic Environment

- 3.7.1 Paragraph 128 of the NPPF stipulates that in determining planning applications, LPAs should require an applicant to describe the significance of any heritage assets affected including any contribution made by their setting.
- 3.7.2 Paragraph 113 of the NPPF also stipulates that where a proposed development will lead to substantial harm to or total loss of significance of a designated heritage asset, LPAs should refuse consent, unless it can be demonstrated that the substantial harm or loss is necessary to achieve substantial public benefits and outweigh the loss of harm.

4 Local Planning Policy

4.1 Camden Core Strategy (2010)

- 4.1.1 The Camden Core Strategy was adopted in 2010.
- 4.1.2 Relevant planning policies include policies CS1; CS5; CS7; CS9; and CS17.
- 4.1.3 Policy CS1 (Distribution of Growth) states that the Council will focus Camden's growth in the most suitable locations, and manage it to make sure that it delivers opportunities and benefits and achieve sustainable development.
- 4.1.4 Policy CS5 (Managing the Impact of Growth and Development) stipulates that the Council will protect the amenity of Camden's residents and those working in and visiting the borough by making sure the impact of developments on their occupiers and neighbours is fully considered; seek to ensure development contributes towards strong and successful communities by balancing the needs of development with the needs and characteristics of local areas and communities; and require mitigation measures where necessary.
- 4.1.5 Policy CS7 (Promoting Camden's Centres and Shops) states that the Council will promote successful and vibrant centres throughout the borough to serve the needs of residents, workers and visitors by making sure that food, drink and entertainment uses do not have a harmful impact on residents and the local area.
- 4.1.6 Policy CS9 (Achieving a Successful Central London) stipulates that the Council will manage the location and concentration of food, drink and entertainment uses and their impact as well as to support residential communities within Central London by protecting amenity.
- 4.1.7 Policy CS17 (Making Camden a Safer Place) states that the Council will aim to make Camden a safer place by measures such as addressing the impact of food, drink and entertainment uses, particularly in Camden Town, Central London and other centres.

4.2 Camden Development Policies (2010)

- 4.2.1 The Camden Development Policies was adopted in 2010.
- 4.2.2 The relevant planning policies include: DP1 and DP12.
- 4.2.3 Policy DP1 (Mixed Use Development) states that the Council will require a mix of uses in development where appropriate in all parts of the borough.
- 4.2.4 Policy DP12 (Supporting Strong Centres and Managing the Impact of Food, Drink, Entertainment and other Town Centre Uses) whereby the Council will consider:

- The cumulative impact of food, drink and entertainment uses taking into account the number and distribution of existing uses.
- The impact of the development on nearby residential uses and amenity.
- Noise and vibration generated either inside or outside of the site.
- Fumes likely to be generated and the potential for effective and unobtrusive ventilation.

4.2.5 Furthermore, Policy DP12 stipulates that to manage potential harm to amenity or the local area, the Council will, in appropriate cases, use planning conditions and obligations to address the following issues:

- Hours of operation.
- Noise/vibration, fumes and the siting of plant and machinery.
- The storage and disposal of refuse and customer litter.

4.3 Fitzrovia Area Action Plan (2014)

4.3.1 The Fitzrovia Area Action Plan (AAP) was adopted in 2014. The AAP's purpose are as follows:

- Developing a vision for the area shared by the Council, key community groups and key landowners.
- Ensuring that growth takes place in a way that balances the need for residential, institutional and commercial uses whilst supporting the residential community.
- Ensuring that growth delivers to the maximum benefits to the area.

4.3.2 Page 86 of the AAP recognises that the Charlotte Street Character Area (in which the application site falls within) is a destination for food, drink and entertainment with a London-wide reputation. The area also has a large residential population and there is much activity on the street.

4.3.3 Page 51 states that the relevant AAP objective for this area is to contribute to the key objectives and ensuring growth takes place in a way that strikes an appropriate balance between residential, institutional and commercial uses and supporting the residential community by providing a range of facilities, services and places through guiding commercial uses to the most appropriate locations and promoting independent and specialist shops.

5 PLANNING ASSESSMENT

5.1 Principle of Development

- 5.1.1 The use of the application has been under class A3 use for an established period of time (i.e. since at least 1958). The existing flue extraction system and ancillary plants and machinery are necessary for the function of the restaurant. Therefore, such facilities are considered acceptable in principle.

5.2 Urban Design

- 5.2.1 The existing flue extraction system and ancillary plants and machinery are located to the rear of the property where there are already similar types of development within the surrounding vicinity. Whilst the site is located in a Conservation Area, the fact that the development well hidden (it can only be accessed privately) and is located behind the street frontage of Goodge Street means that the amenity and setting of the Charlotte Street Conservation Area is preserved. The presence of other plants and machinery to the rear of Goodge Street means that the development is not considered to detract from the character of the surrounding area.

5.3 Noise

- 5.3.1 An Acoustic Assessment has been undertaken by a noise specialist and has been submitted as part of this retrospective planning application. The Assessment concludes that at present, the noise level generated by the development exceeds Camden Council's criteria by 17dBA.
- 5.3.2 A set of noise attenuation and mitigation measures are proposed and this is set out by the mitigation proposals from Acoustical Control Engineers Limited. A copy of this is contained at **Appendix 4**.
- 5.3.3 The Acoustic Assessment concludes that such mitigation proposals should be sufficient to attenuate the noise impact to neighbouring residential properties.

5.4 Air Ventilation

- 5.4.1 In order to dissipate the cooking fumes generated by the restaurant, the applicant proposes the alteration to the flue stack design to either an 'L-bend' design or increasing the height of the flue stack by an additional 2.9m.
- 5.4.2 The applicant prefers the latter option as this would better dissipate the fumes upwards, thus minimising the impacts to nearby residential properties.

- 5.4.3 In order to dissipate the cooking fumes generated by the restaurant, the applicant proposes the alteration to the flue stack design to either match the previous 'L-bend' design (Option 1) or increasing the height of the flue stack by an additional 2.9m with a vertical discharge (Option 2).
- 5.4.4 The applicant prefers the latter option as the applicant understands that it better meets the current recommendations and would better dissipate the fumes upwards at a height that does not impact nearby residential properties.

5.5 Summary

- 5.5.1 The above demonstrates that the development is acceptable from a planning perspective and will meet all applicable requirements once the approved alterations and mitigation measures are implemented.

Appendix 1

Further Information Regarding Kua 'Aina Restaurant

• SHARE SELECTION

•
•
•

[Click here to print](#)

MailOnline

Sunday, Jul 5th 2015 1AM 12°C 4AM 10°C 5-Day Forecast
[Home](#) [Top](#)

This isn't just any burger, this is Barack Obama's favourite burger! Hawaii's pride and joy Kua 'Aina lands in London

By [Bianca London for MailOnline](#)

Published: 18:54, 24 March 2013 | Updated: 18:54, 24 March 2013

President Barack Obama can eat whatever his taste buds desire, and rather than slaving over the stove himself he is treated to a banquet of delicacies served up by his loyal band of in-house chefs.

But what many people are unaware of is that Obama's dish of choice is a classic, meaty burger. And no, not a lobster burger, but a lava-grilled half-pound avocado burger.

The legend himself caused an international media frenzy in 2008 when he was pictured ordering 24 burgers and 20 portions of fries for his team from Kua 'Aina- the famous shack-style eatery in Hawaii.

And now you can dine like a President too because Obama's favourite restaurant has landed on British shores.



It's here! Obama's favourite burger shack has landed in Soho

Tucked away just off Carnaby Street in London, Kua 'Aina is something entirely new to open its doors in Europe – a real Hawaiian restaurant.

It literally feels like you've stepped off the Hawaiian shores and pulled up a chair in the local beach shack. Totally unfussy and unpretentious, Kua 'Aina - brother to the original Kua 'Aina that has been serving surfers and tourists on Hawaii's North Shore since 1975- is the ideal place for burger lovers.

Decked out with bright colour-washed walls, rustic wooden flooring, bamboo roofing and surfboards in every nook and cranny, this eatery brings summer to a dreary day in the capital.



Packed full of Hawaiian deco and surfboards galore, it feels like you've stepped straight off the beach

While it is famed for its succulent burgers, there is actually a host of dishes on offer from char-grilled sandwiches, grilled mahi-mahi, wafu dressed salads and classic American-style fluffy pancakes, but the Hawaiian burger is an absolute must, naturally.



The burgers aren't greasy and come with a whole variety of toppings- avocado is a must

The menu - an homage to traditional, hearty surfer cuisine - uses the highest quality ingredients to create hand-made half-pound burgers and you don't leave feeling greasy and guilty because the char-grilled cooking method actually makes it feel somewhat good for you.

Juices from the meat drip onto the rocks under the hot grills, flaring back into the meat, producing a smoky, rich flavour and locking all the moisture and tenderness into the meat.

Toppings are extensive and burger fans will rejoice with what's on offer. Cheddar, Swiss or Monterey Jack Cheese, crispy bacon, scooped avocado, grilled halloumi and grilled pineapple can all be enjoyed alongside crunchy skin-on fries or delicious chunky sweet potato chips, and the homemade coleslaw is a must.

It's the unique cooking method and seasonings that have earned their burgers a cult following for nearly 40 years and it's honestly the best burger we have ever tasted, and with the US President as a loyal fan, it seems we are in good company.

Kua Aina, 26 Foubert's Place, London, W1F 7PP, 020 7287 7474 <http://www.kua-aina.co.uk/>



Comments (3)

Share what you think

Newest

Oldest

Best rated

Worst rated



, London, United Kingdom, 2 years ago

I've been here a long time ago, the avocado in burgers isn't my kind of thing but if you're into it, by all means. I mean Market above Jubilee Market at Covent Garden is my burger vice of choice.

Light Pupu *Hawaiian for Appetizer!*

**HOT ROASTED
MACADAMIA NUT MIX** 2.95
**HAWAIIAN SALSA
and CORN CHIPS** 3.95

Hamburgers *Lava Grilled*

All our burgers are lava-grilled, juicy, medium & served on our golden seeded bun baked daily, just for us, with tomato, crisp lettuce, grilled onions & mayo, unless requested otherwise.

	1/3LB	1/2LB
CLASSIC	6.45	7.45
CHEESE	7.45	8.45
AVOCADO	7.95	8.95
BACON	7.95	8.95
PINEAPPLE	7.95	8.95
PORTOBELLO MUSHROOM	7.95	8.95
BACON and CHEESE	8.95	9.95
AVOCADO and BACON ..	9.45	10.45

Our 100% beef burgers are made by hand using premium cuts of grass-fed beef sourced from only quality-assured farms in the West Country

Add More Sun!

Cheddar, Swiss or Monterey Jack Cheese ..1.00 each

Crispy Bacon, Half Avocado, Dill Pickle,
Grilled Halloumi, Grilled Aubergine, Portobello Mushroom,
Grilled Peppers or Grilled Pineapple 1.50 each

Homemade BBQ sauce ... FREE

**CAN BE ADDED TO
YOUR SANDWICH
or SALAD TOO**



Sandwiches *Lava Grilled*

All served on a choice of our toasted bread or bun with crisp lettuce, tomato & mayo, unless requested otherwise.

Chicken Breast

TERIYAKI	6.45	BLT	4.95
TERIYAKI and PINEAPPLE	7.95	ROAST TURKEY	5.45
ROSEMARY	6.45	ROAST TURKEY, BACON and CHEESE	7.95
ROSEMARY and HALLOUMI	7.95	AVOCADO, GRILLED ONION, CARROT and CHEESE (V)	4.95
HULI HULI (SPICY)	6.45	HALLOUMI and GRILLED PEPPERS (V)	5.45

Fish

MAHI MAHI FILLET	7.45	GRILLED AIOI AUBERGINE (V)	5.95
MAHI MAHI and MONTEREY JACK	8.45	GARLIC and THYME PORTOBELLO MUSHROOM (V)	5.95
SEARED AHI TUNA	7.45	HAWAIIAN CLUB TRIPLE SANDWICH	8.45
SEARED AHI TUNA and AVOCADO	8.95		

Sides

	REG	LRG
SKIN-ON FRIES	2.75	3.50
SWEET POTATO FRIES	3.50	4.25
COLESLAW (Home-made)	2.75	3.50
DILL PICKLE	1.50	

ADD MORE SUN
TO YOUR SANDWICHES
See under Hamburgers

ADD MORE SUN
TO YOUR SALAD
See under Hamburgers

Salads

BURGER NO BUN SALAD	6.45
TERIYAKI CHICKEN	6.45
ROSEMARY CHICKEN	6.45
MAHI MAHI FILLET	7.45
SEARED AHI TUNA	7.45
ROAST TURKEY	5.45
HULI HULI CHICKEN (SPICY)	6.45

SALAD DRESSINGS:

Balsamic or Wafu (Sesame & Ginger)

Allergies: We'd like to, but unfortunately we can't guarantee the absence of nuts. Please inform us about any allergies you may have or if you're unsure about any of our dishes.
Service Charge: We include a totally optional service charge of 10% for dining-in, BUT if we did NOT do a good job please let any of the team know and please feel free to ask for it to be removed immediately. 100% of cash and card tips go to our hard-working team. Mahalo!



Breakfast *Grilled to order!*

"ALOHA BREAKFAST"

Bacon, Sausage, Eggs, Tomato, Homemade
Smoky Beans, Mushroom & Toast 5.95

**GRILLED SMOKY
BACON SANDWICH** 2.95

**LORNE SAUSAGE
PATTY SANDWICH** 2.95

VEGGIE:
Grilled Portobello Mushroom Bap 2.95

ADD AN EGG 1.00

GRANOLA
With low-fat Yoghurt & Homemade
Tropical Fruit Compote 3.25

**BOTTOMLESS SPECIALITY
FILTER COFFEE** 3.45

Please ask for today's brew or flavour.

All-Day Fluffy American Pancakes or Waffles

STACKED WITH YOUR CHOICE OF:

Sugar, Lemon & Maple Leaf Syrup	3.95
Choose from Milk, Dark or White (or all 3!)	
Chocolate chips & Chocolate sauce	4.50
Banana or Blueberries (or both!) & Maple Leaf Syrup ..	4.50
Seasonal fresh Fruit & Homemade Compote	4.50
Crispy Bacon & Maple Leaf Syrup	4.95
Sausage & Egg with Maple Leaf Syrup	4.95

PLEASE TURN OVER (the menu, not you)



Hard Drinks

Beer

KONA BREWING CO. CRAFT BEERS

Longboard Lager, Firerock Pale Ale, Big Wave Golden Ale	4.50
Seasonal Guest Brew - Please ask us	5.00
DRAUGHT KONA LONGBOARD (Pint)	4.95
(4 Pint Pitcher)	18.95

Wines

Please ask your waiter or barman for our current wine list - all available by the glass or bottle. We source great value Whites, Reds & Rosés to complement our food & Prosecco to help celebrate an occasion.

Cocktails ALL £6.95

HOUSE TROPICAL PUNCH

KUA 'AINA'S BLOODY HAWAIIAN

Vodka, Tomato, Horseradish, Worcester Sauce

PASSION FRUIT BELLINI

Prosecco, Passion Fruit

FRUIT MARGARITA

Tequila, Triple Sec, Lime, Fruit

MANGO DAIQUIRI

Rum, Mango, Lemon

PINA COLADA

Rum, Pineapple, Coconut

TEQUILA SUNRISE

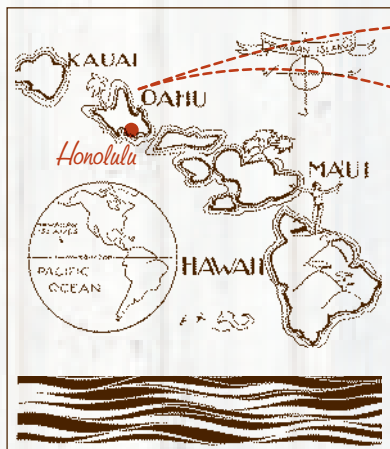
Tequila, Grenadine, Orange

MOJITO

Rum, Mint, Lime, Soda



If your favorite tipple is not listed, please just ask and we'll see what our Barman/Barwoman can do!



The unmistakable taste of Kua 'Aina since '75...

Terry Thompson opened the first Kua 'Aina Burger & Sandwich Grill on Hawaii's famous North Shore in 1975. Forty years on, his lava-grilled legendary burgers and succulent sandwiches continue to wow locals, surfers and visitors alike. We're proud to be bringing the unmistakable taste and warm welcoming spirit of Kua 'Aina to London.

Aloha and welcome all!



Soft Drinks



Chilled Drinks

COKE / DIET COKE (330ml)	1.95
FRESH SQUEEZED ORANGE JUICE (250ml)	2.45
FRESH PRESSED APPLE JUICE (250ml)	2.45
SUPER SMOOTHIES	3.95
BOTANICALLY BREWED	
ROSE LEMONADE	3.45
OLD JAMAICAN FIERY	
GINGER BEER (330ml)	1.95
SPRITE (330ml)	1.95
"ONE" MINERAL WATER 100% Profits to Water Aid Still or Sparkling (500ml)	1.95
"JUICY RED" HAWAIIAN PUNCH	1.95

Shakes ALL £3.95

CHOOSE FROM:

MALTED VANILLA
CHOCOLATE
STRAWBERRY
REAL BANANA
COCONUT



Hot



COFFEES

Espresso (Single)	1.55
(Double)	1.95
Americano	1.95
Latte	2.25
Cappuccino	2.25

TEAS (Pot for 1)

English Breakfast	1.95
Earl Grey	1.95
Green/Peppermint Tea	1.95

HOT CHOCOLATE ... 2.45

HAWAIIAN ISLANDS TEA COMPANY

🌸 Hibiscus Honey Lemon (Green)	2.25
🥥 Coconut Macadamia (Rooibos)	2.25
🍌 Guava Ginseng (Green)	2.25
🍷 Strawberry Lychee (Black)	2.25

Visit us online... **WWW.KUA-AINA.CO.UK**



@KuaAinaUK



facebook.com/KuaAinaUK

Appendix 2

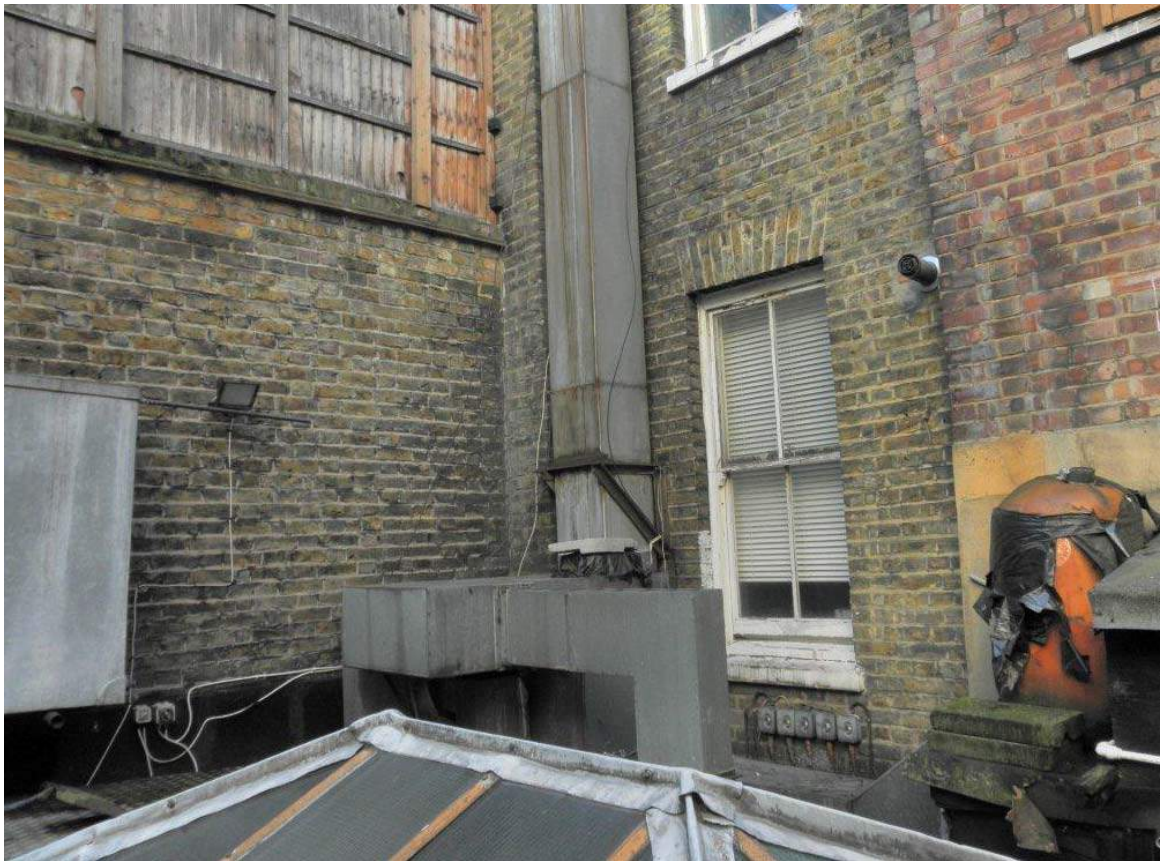
Photographs of Previous and Existing Installations

40 Goodge Street – Photos of Existing Flue Stack Installation





40 Goodge Street – Photos of Previous Flue Stack Installation (now demolished)







Appendix 3

Planning Drawings

SITE LOCATION PLAN

AREA 2 HA

SCALE: 1:1250 on A4

CENTRE COORDINATES: 529460 , 181726



Supplied by Streetwise Maps Ltd

www.streetwise.net

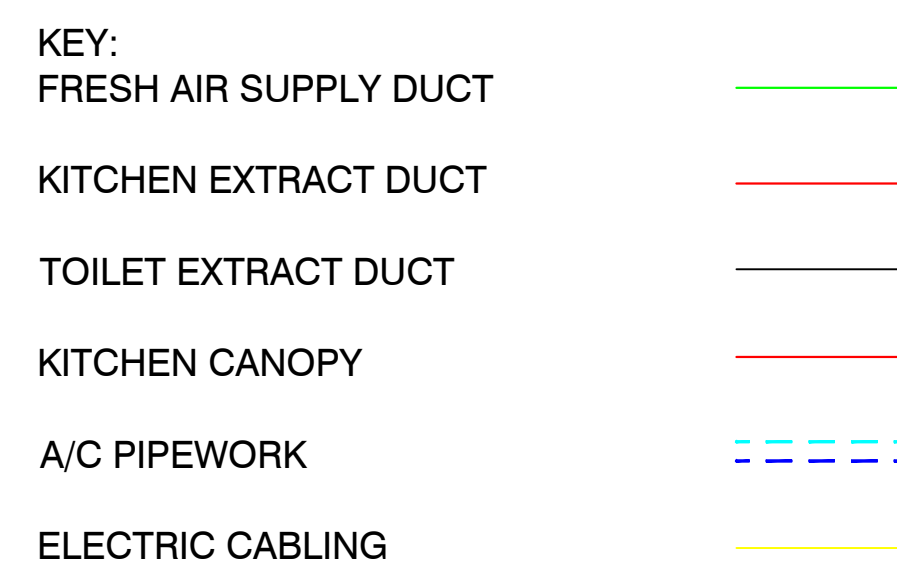
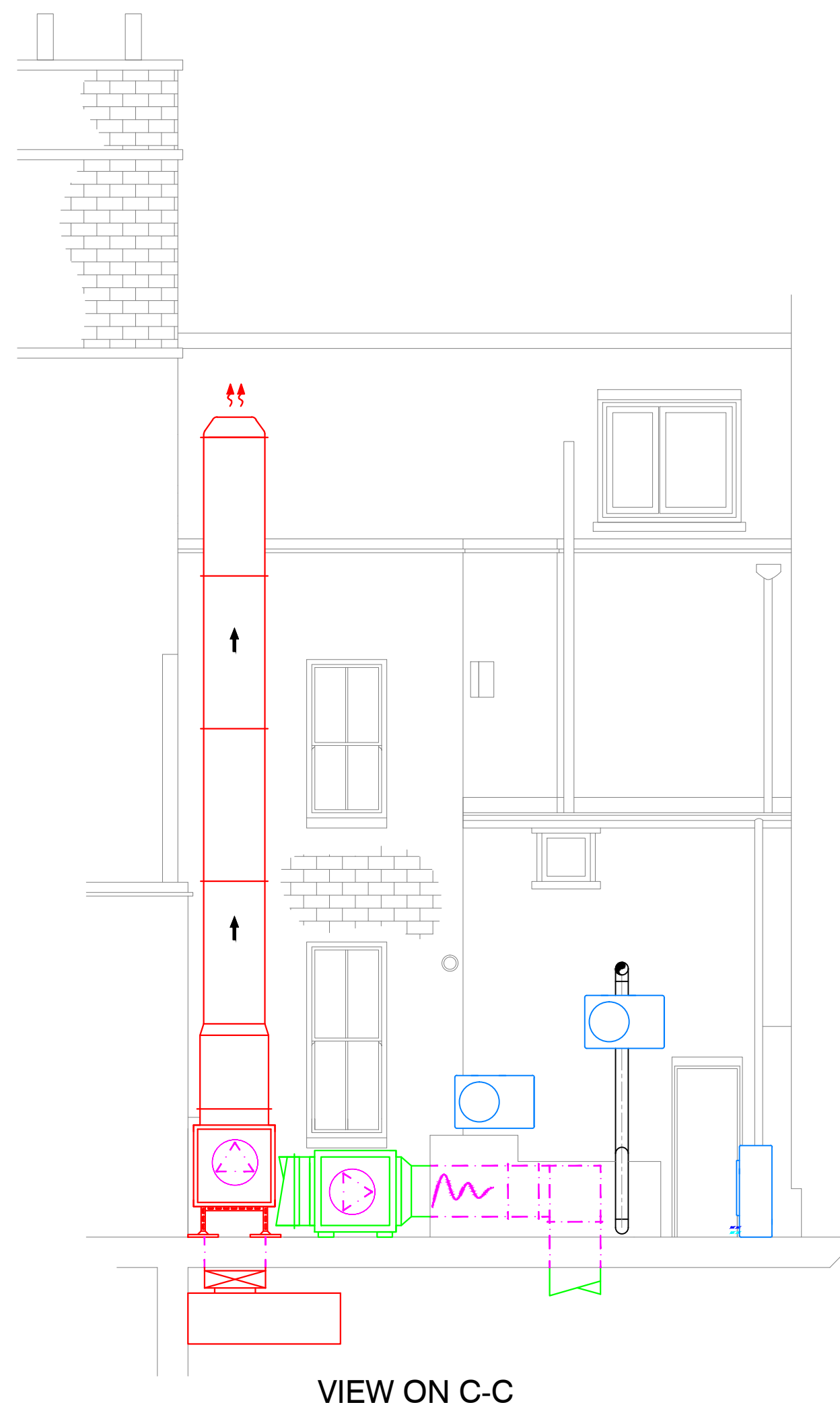
Licence No: 100047474

12:26:06 06/07/2015

BLOCK PLAN
AREA 130m x 130m A3
SCALE 1:500 @ A3
CENTRE COORDINATES: 529460, 181726



Supplied by Streetwise Maps Ltd
www.streetwise.net
Licence No: 100047474
06/07/2015 12:32:06



AS INSTALLED

[illegible][illegible]

Copyright of this drawings reserved and is issued on condition that it is not reproduced in part or in whole without written consent other than assigned

All dimensions to be verified on site by the Contractor prior to commencement of work. Any discrepancies not brought to our immediate attention shall be deemed to be the responsibility of the contractor.

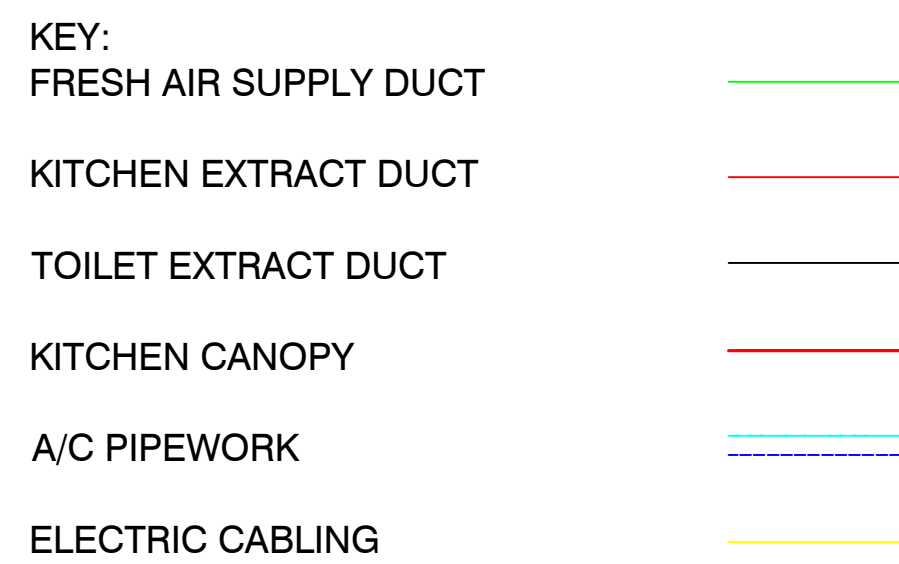
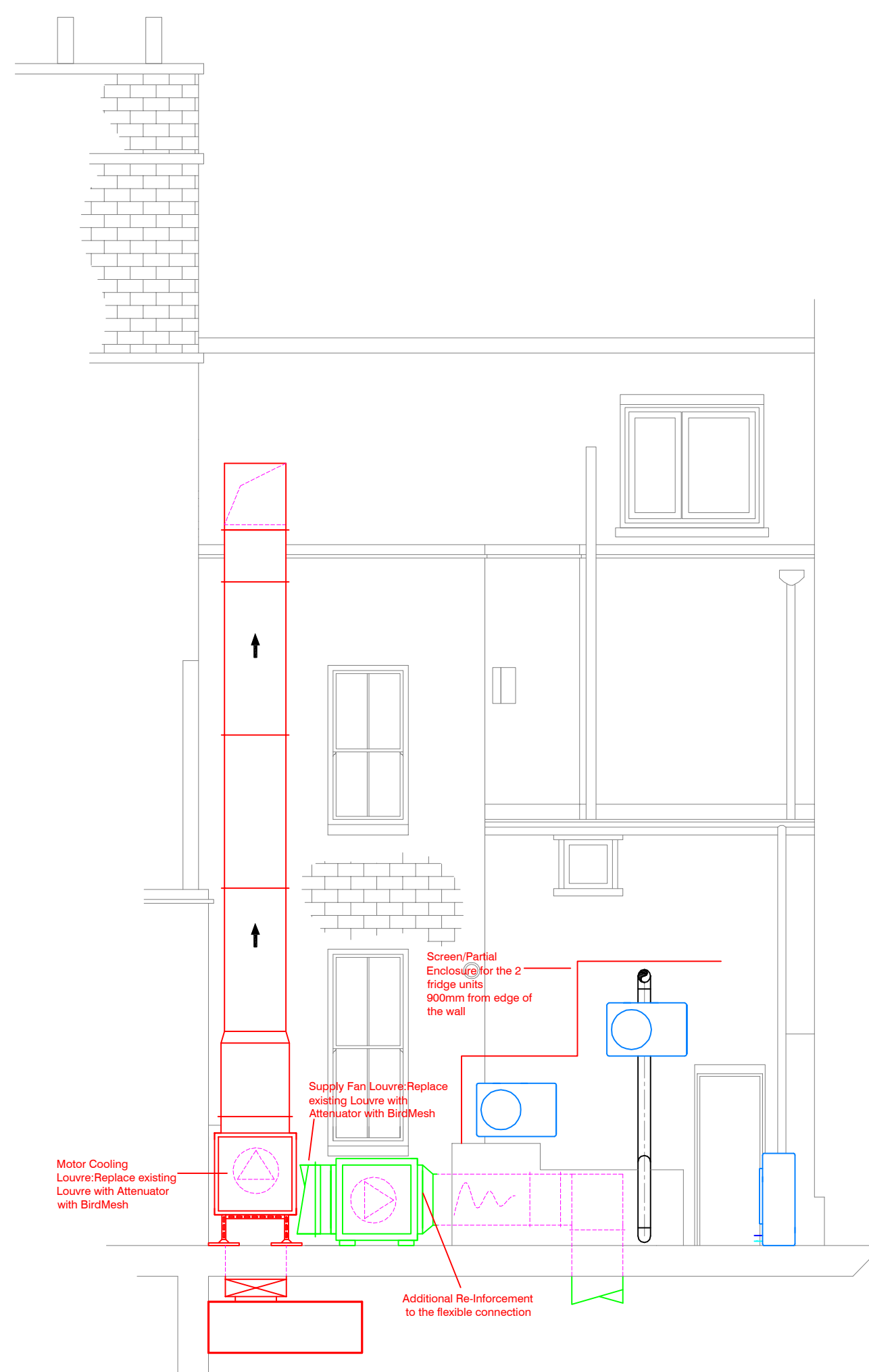


BCC Mechanical Services Ltd
Unit 34,
Slington House,
Rankine Road,
Basingstoke.
Hampshire
RG24 8PH

T +44 (0)1256 356101
F +44 (0)1256 357344

e-mail info@boommechanicalservices.co.uk

Client: KUA AINA	
Project: KUA AINA RESTAURANT 40, GOODGE STREET, LONDON	
Drawing Title: EXISTING ELEVATIONS & ROOF PLAN	
Scale: 1:50@A1	Date: 05.05.15
Drawing Number: 60756-02	Revision: A1
Drawing Status: Preliminary Drawing: <input type="checkbox"/> Approved Drawings: <input type="checkbox"/> Contract Drawing: <input checked="" type="checkbox"/> Record Drawing: <input type="checkbox"/>	Drawn By: NC
	Checked By: KC



NOTES:

[illegible]

Copyright of this drawings is reserved and is issued on condition that it is not reproduced in part or in whole without written consent other than assigned

All dimensions to be verified on site by the Contractor prior to commencement of work. Any discrepancies not brought to our immediate attention shall be deemed to be the responsibility of the contractor.

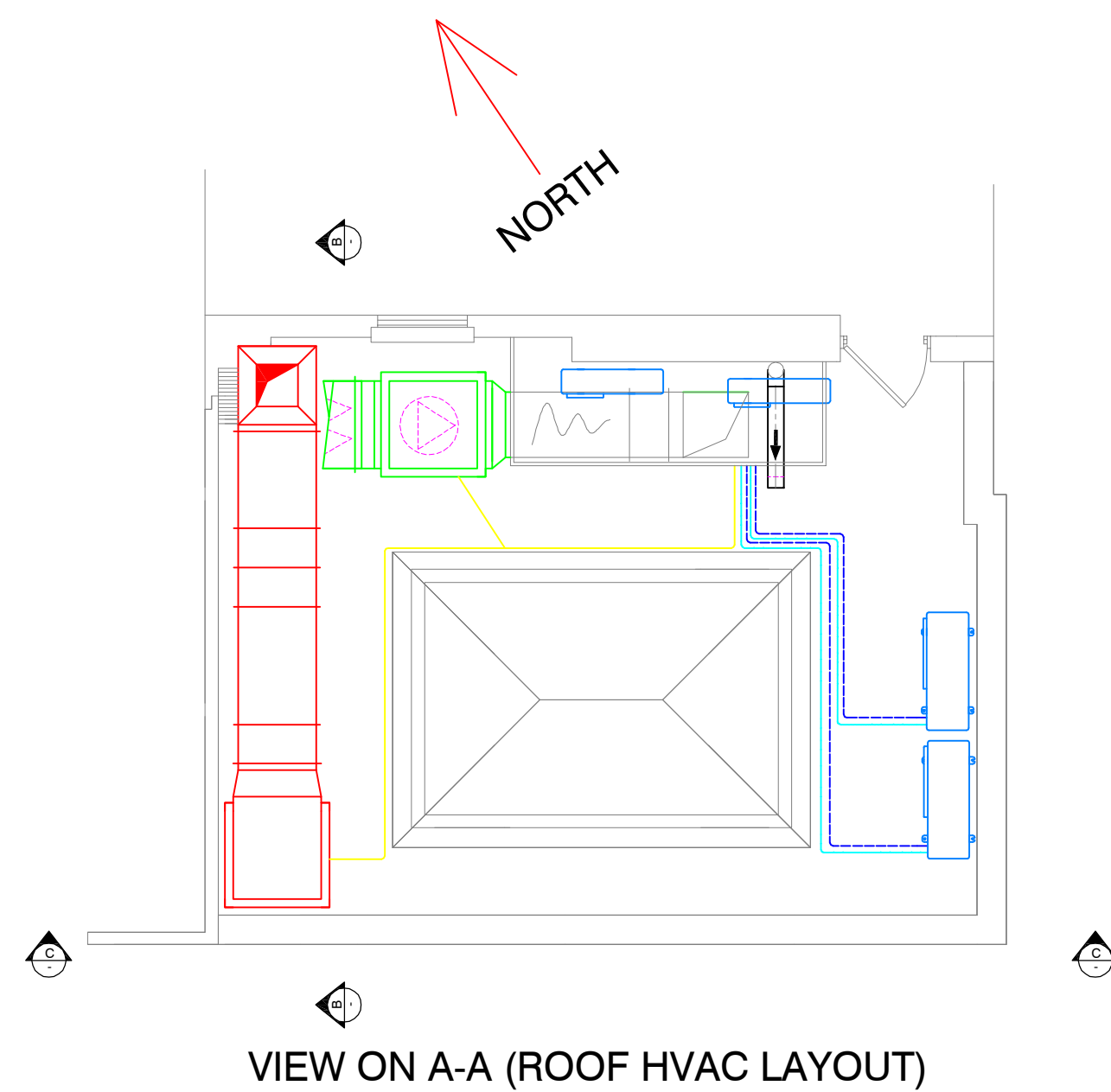
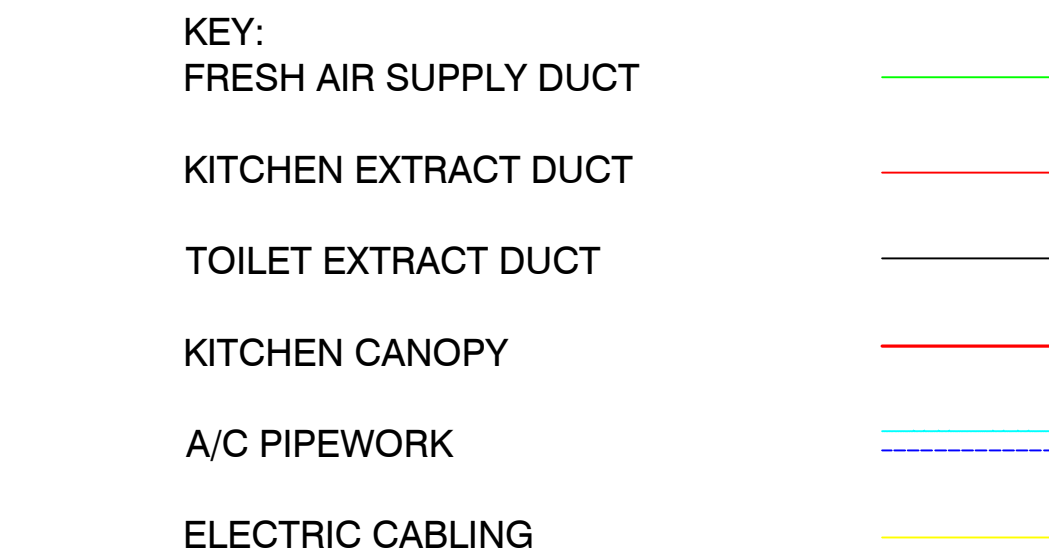
X1Templates & Logo'sibco- New style logo.jpg

BCC Mechanical Services Ltd
Unit 34,
Slington House,
Rankine Road,
Basingstoke.
Hampshire
RG24 8PH

+44 (0)1256 356101
+44 (0)1256 357344

mail info@bccmechanicalservices.co.uk

Client: KUA AINA		
Project: KUA AINA RESTAURANT 40, GOODGE STREET, LONDON		
Drawing Title: PROPOSED ELEVATIONS & ROOF PLAN (OPTION 1)		
Scale: 1:50@A1	Date: 05.05.15	
Drawing Number: 60756-03	Revision: A	
Drawing Status: Preliminary Drawing: <input type="checkbox"/> Approved Drawing: <input checked="" type="checkbox"/> Contract Drawing: <input type="checkbox"/> Record Drawing: <input type="checkbox"/>	Drawn By: NC	Checked By: KC



NOTES:

[illegible]

Copyright of this drawing is reserved and is issued on condition that it is not reproduced in part or in whole without written consent other than assigned

All dimensions to be verified on site by the Contractor prior to commencement of work. Any discrepancies not brought to our immediate attention shall be deemed to be the responsibility of the contractor.

41Templates & Logo'siboo- New style logo.jpg

CC Mechanical Services Ltd
Unit 34,
Slington House,
Rankine Road,
Basingstoke.
Hampshire
RG24 8PH

+44 (0)1256 356101
+44 (0)1256 357344

e-mail info@bccmechanicalservices.co.uk

Client: KUA AINA			
Project: KUA AINA RESTAURANT 40, GOODGE STREET, LONDON			
Drawing Title: PROPOSED ELEVATIONS & ROOF PLAN (OPTION 2)			
Scale: 1:50@A1		Date: 05.05.15	
Drawing Number: 60756-04		Revision: A	
Drawing Status: Preliminary Drawing: <input type="checkbox"/> Approval Drawing: <input checked="" type="checkbox"/> Contract Drawing: <input type="checkbox"/> Record Drawing: <input type="checkbox"/>		Drawn By: NC Checked By: KC	

Appendix 4

Proposed Mitigation re Noise Attenuation
(Acoustical Control Engineers Ltd)



ACOUSTICAL CONTROL Engineers

**GUARANTEED
SOLUTIONS TO YOUR
NOISE & VIBRATION
PROBLEMS**

To: Wing Kew Leung
Company: Kua 'Aina
Email: Wing.Leung@kua-aina.co.uk
Phone:
Project Ref: External plant attenuation system

Date: 30th June 2015
From: Richard A Collman
Our Ref: 14357-Q1
Email: RichardAC@acoustical.co.uk

Further to our site survey and subsequent discussion, we are pleased to confirm the cost for the supply, delivery & installation of the attenuation system designed for this project.

The attenuation system will consist of:

- ***High mass resiliently mounted supplementary flexible connections to both connections for each of the supply and extract fans***
- ***Replacement intake attenuator for the supply fan air intake***
- ***Replacement cooling aperture attenuation for the extract fan motor***
- ***Acoustic screen/ partial enclosures for the two refrigeration condensing units***

All for the sum of [REDACTED]

Our site survey confirmed that the most significant sources of noise contributing to the raised sound level at the nearest dwellings are:

- Breakout through the flexible connections of the supply & extract fans
- Sound from the supply fan egressing through the intake louvre
- Sound from the extract fan motor egressing through what we believe is the motor cooling aperture
- One of the refrigeration condensing units (the other produces a significantly lower sound level but it would still be appropriate to attenuate both to control the cumulative sound level being produced).

The supplementary flexible connections have been designed to increase the attenuation provided so that it does not significantly diminish that provided by the fan enclosures to optimise the acoustic performance achieved from this part of the system. In order to continue protecting neighbouring premises from vibration, this will provide a discontinuity for vibration that would otherwise be transmitted to the remainder of the duct system, whilst providing sufficient mass to achieve the required sound insulation performance.

The replacement supply fan air intake attenuation has also been designed to increase the attenuation provided so that it does not significantly diminish that provided by the supply fan enclosure to optimise the acoustic performance achieved from this part of the system.

The replacement extract fan motor cooling aperture attenuator has also been designed to increase the attenuation provided so that it does not significantly diminish that provided by the extract fan enclosure to optimise the acoustic performance achieved from this part of the system.

/Cont'd ...



ACOUSTICAL CONTROL Engineers

**GUARANTEED
SOLUTIONS TO YOUR
NOISE & VIBRATION
PROBLEMS**

The acoustic screens/ partial enclosures for the refrigeration condensing units will provide a combination of high performance acoustic screening immediately adjacent to the plant for maximum screening attenuation, together with acoustically absorptive surface treatment to control reflected sound and optimise the attenuation system's performance.

Would you please note the following:

- Validity:**
- The above prices are valid for 30 days from the date at the top of this quote and are subject to confirmation when full details of your contractual requirements are agreed.
 - Our quote is based on the information you have given to us which we assume to be correct.
- Start date:**
- 5-6 weeks from receipt of order, if required sooner please liaise.
- Delivery:**
- Included in the price above based on one delivery within the UK.
 - The prices assume that consignments convenient to us will be despatched. In the event of split deliveries or deliveries to alternative sites, additional costs may be incurred which will be passed on to you.
- Payment:**
- As we do not have any trading history with you, a pro-forma invoice will be issued.
 - Prices quoted are exclusive of VAT. Our Conditions of Contract apply to all orders.
- Site access:**
- The above prices assume:
 - Free, uninterrupted access to site during normal working hours and our not being delayed by other trades.
 - We reserve the right to review the above prices if progress is hampered by the above.
 - Our prices do not include for weekend or 'out of hours' work.
 - In the event of overtime being necessary on our part, we require all normal facilities for working to be provided, without charge.
- Site conditions:**
- Clear access to the area requiring treatment.

Exclusions:

- Any builders or electrical works (should not be necessary for the proposed work).

We trust that you find this quotation of interest and look forward to receiving your further instructions. In the meantime, if you require any additional information or assistance, please do not hesitate to contact us.

Yours sincerely,

for Acoustical Control Engineers Limited.

Richard A Collman BSc (Jt. Hons,) CEng, MIOA, Tech IOSH
Managing Director