

STARTERS

Edamame

Steamed Edamame With Maldon Salt

Plantain Chips

Served With Smoked Spicy Mayo

Truffle Nuts

Almond, Pecan and Cashew Nuts, Flavoured With Pecorino And Truffle Cheese

Spinach Miso Salad

Dry Miso, Parmigiano, Yuzu And White Truffle Oil Dressing

Burrata Avocado

Served with Yuzu Avocado Tartare

Bread & Butter

Sourdough Bread With Salted Butter

SKEWERS

Beef Tenderloin

Glazed With Sweet Sesame Sauce

Miso Aubergine

Miso Marinated Aubergine Served With Crème Fraiche And Pistachio Granella

Teriyaki Asparagus

Teriyaki Sauce, Sesame Seeds

CRISPY RICE

Beef Tataki

Black Angus Beef Tataki, Japanese Mayo And Truffle Caviar

Mushrooms

Roasted Shitake and Shimeji Mushrooms, Japanese Mayo, Teriyaki Sauce and Sesame Seeds

Tuna Tartare

With Wasabi Yuzu Mayo And Scallions

DESSERTS

Chocolate Brownie

Baked Brownie With Chocolate Ganache And Topped With Caramelized Hazelnuts

Strawberry & Cream Bites

Pastry Cream, Topped With Fresh Strawberries And Pistachio Granella

Lemon Merengue Bites

Lemon Curd And Italian Merengue

STARTERS

Edamame

Steamed With Maldon Salt

Plantain Chips

Served With Smoked Spicy Mayo

Truffle Nuts

Almond, Pecan and Cashew Nuts, Flavoured With Pecorino And Truffle Cheese

Spinach Miso Salad

Dry Miso, Parmigiano, Yuzu And White Truffle Oil Dressing

Burrata Avocado

Served with Yuzu Avocado Tartare

Prawn Dumplings

Served With Chili Ginger Soy Sauce

DESSERTS

Chocolate Brownie

Baked Brownie With Chocolate Ganache And Topped With Caramelized Hazelnuts

Strawberry & Cream Bites

Pastry Cream, Topped With Fresh Strawberries And Pistachio Granella

Lemon Merengue Bites

Lemon Curd And Italian Merengue

CRISPY RICE

Beef Tataki

Black Angus Beef Tataki, Japanese Mayo And Truffle Caviar

Yellowtail Tartare

With Wasabi Yuzu Mayo And Jalapeno

Mushrooms

Roasted Shitake and Shimeji Mushrooms, Japanese Mayo, Teriyaki Sauce and Sesame Seeds

Tuna Tartare

With Wasabi Yuzu Mayo And Scallions

SKEWERS

Beef Tenderloin

Glazed With Sweet Sesame Sauce

Miso Seabass

Oven Baked Chilean Seabass Marinated In Coconut Miso Sauce

Miso Aubergine

Miso Marinated Aubergine Served With Crème Fraiche And Pistachio Granella

Teriyaki Asparagus

Teriyaki Sauce, Sesame Seeds



£80 per person

STARTERS

Caviar, Oscietra Classic

Served with Blinis And Crème Fraiche

Edamame

Steamed With Maldon Salt

Burrata Avocado

Served with Yuzu Avocado Tartare

Prawn Dumplings

Served With Chili Ginger Soy Sauce

Smoked Salmon Blinis

Crème Fraiche, Truffle Caviar, Chives

SKEWERS

Beef Tenderloin

Glazed With Sweet Sesame Sauce

Miso Seabass

Oven Baked Chilean Seabass Marinated In Coconut Miso Sauce

Miso Aubergine

Miso Marinated Aubergine Served With Crème Fraiche And Pistachio Granella

Teriyaki Asparagus

Teriyaki Sauce, Sesame Seeds

CRISPY RICE

Beef Tataki

Black Angus Beef Tataki, Japanese Mayo And Truffle Caviar

Yellowtail Tartare

With Wasabi Yuzu Mayo And Jalapeno

Spicy Lobster

Poached Lobster Meat, Spicy Mayo And Chives

Tuna Tartare

With Wasabi Yuzu Mayo And Scallions

DESSERTS

Chocolate Brownie

Baked Brownie With Chocolate Ganache And Topped With Caramelized Hazelnuts

Strawberry & Cream Bites

Pastry Cream, Topped With Fresh Strawberries And Pistachio Granella

Lemon Merengue Bites

Lemon Curd And Italian Merengue

£120