



Canapé Menu

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Gyoza Tacos	Yellowtail with jalapeño and ponzu (59 kcal)	7
	Seared beef with truffle chilli dressing (252 kcal)	6
	Corn and courgette with spicy yuzu salsa v (95 kcal)	5
Cold	Tuna sashimi with tosazu (19 kcal)	6
	Hamachi tartare with jalapeño and ponzu (31 kcal)	6
	Cornish crab dressed with chilli and lemon (59 kcal)	8
	Yellowtail sashimi with truffle yuzu soy and miso salt (113 kcal)	8
	Seared beef tartare with black truffle ponzu (47 kcal)	6
	Stracciatella Pugliese and caramelised fig salad with aged balsamic v (70 kcal)	6
	Kohlrabi salad with crispy leeks and white goma dressing v (16 kcal)	6
Hot	Black cod with green chilli shiso salsa (46 kcal)	8
	Hand-dived scallop with wasabi salsa and lemon butter (197 kcal)	8
	Jumbo tiger prawns, chilli and Amalfi lemon garlic oil (174 kcal)	6
	Baby chicken roasted with lemon and miso butter (147 kcal)	6
	Wild mushroom risotto with aged Parmesan and black truffle (64 kcal)	6
	Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v (60 kcal)	6
	Crispy Japanese aubergine with black pepper and ginger v (100 kcal)	6
	Panzerotti of wild mushrooms and provolone with citrus tomato passata pugliese v (190 kcal)	6
Desserts	Assorted Mochi	6
	Coconut, honey roasted pistachio, passion fruit and mango v (80 kcal)	
	Hani	6
	Strawberry and mango salad with Greek yoghurt sorbet, mānuka honey, yuzu and toasted brioche v (51 kcal)	
	Matcha Tiramisù	6
	Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa v (330 kcal)	

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.
v Suitable for vegetarians. Adults require around 2000 kcal per day.