

Bespoke Dining Experience £70

Signatures

- Seared beef gyoza tacos with truffle chilli dressing (492 kcal)
- Stracciatella Pugliese and caramelised fig salad with aged balsamic v (422 kcal)
- Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy (171 kcal)
- Crispy king prawns with wasabi mayonnaise (565 kcal)
- Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v (363 kcal)
- Two hand-dived scallops with wasabi salsa and lemon butter (884 kcal)
- Baby chicken roasted with lemon and miso butter (482 kcal)

Desserts

- Matcha Tiramisù**
Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa v (661 kcal)
- Chīzukēki**
White chocolate cheesecake with passion fruit sorbet v (729 kcal)



Please scan the QR code for allergen and dietary information.

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.

Bespoke Dining Experience £85

Signatures

- Yellowtail gyoza taco with jalapeño and ponzu (107 kcal)
- Seared beef tartare with black truffle ponzu (186 kcal)
- Thinly sliced octopus with Amalfi lemon and green chilli dressing (45 kcal)
- Jumbo tiger prawns, chilli and Amalfi lemon garlic oil (698 kcal)
- Bucatini with 'nduja, San Marzano tomatoes and pecorino (736 kcal)
- Sea bass fillets and clams with San Marzano tomatoes, lemon, chilli and black olives (1208 kcal)
- Aged ribeye with Gorgonzola Dolce crème (563 kcal)

Desserts

- Karupiko**
Yoghurt and white chocolate mousse with Goma sponge and Calpico sorbet (841 kcal)
- Assorted Mochi**
Coconut, honey roasted pistachio, passion fruit and mango v (241 kcal)



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Bespoke Dining Experience
- Vegetarian £65

Signatures

- Lemon butter and shichimi sea salt edamame (382 kcal)
- Corn and courgette gyoza tacos with spicy yuzu salsa (192 kcal)
- Kohlrabi salad with crispy leeks and white goma dressing (94 kcal)
- Panzerotti of wild mushrooms and provolone with citrus tomato passata pugliese (569 kcal)
- Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil (363 kcal)
- Chargrilled cabbage steak with jalapeño truffle butter (936 kcal)
- Crispy Japanese aubergine with black pepper and ginger (501 kcal)

Desserts

- Hani
Strawberry and mango salad with Greek yoghurt sorbet, mānuka honey, yuzu and toasted brioche (194 kcal)
- Matcha Tiramisù
Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa (661 kcal)



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Bespoke Japanese Dining Experience £95

Signatures

- Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy (171 kcal)
- Seared beef tartare with black truffle ponzu (186 kcal)
- Kohlrabi salad with crispy leeks and white goma dressing v (94 kcal)
- Crispy king prawns with wasabi mayonnaise (565 kcal)
- Two hand-dived scallops with wasabi salsa and lemon butter (884 kcal)
- Black cod with green chilli shiso salsa (275 kcal)
- Baby chicken roasted with lemon and miso butter (482 kcal)

Desserts

- Karupiko**
Yoghurt and white chocolate mousse with Goma sponge and Calpico sorbet (841 kcal)
- Assorted Mochi**
Coconut, honey roasted pistachio, passion fruit and mango v (241 kcal)



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Bespoke Japanese Dining Experience - Vegetarian £75

Signatures

- Lemon butter and shichimi sea salt edamame (382 kcal)
- Corn and courgette gyoza tacos with spicy yuzu salsa (192 kcal)
- Avocado tartare, kohlrabi salad and ama soy (207 kcal)
- Courgette tataki with black truffle ponzu (163 kcal)
- Kohlrabi salad with crispy leeks and white goma dressing (94 kcal)
- Chargrilled cabbage steak with jalapeño truffle butter (936 kcal)
- Crispy Japanese aubergine with black pepper and ginger (501 kcal)

Desserts

- Chīzukēki**
White chocolate cheesecake with passion fruit sorbet (729 kcal)
- Matcha Tiramisù**
Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa (661 kcal)



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