



Peter
Street
Kitchen

À La Carte

Welcome to our À La Carte at Peter Street Kitchen

Contemporary Japanese

Small Plates

Edamame with lemon butter and chilli sea salt v	7
Tiger prawn tempura with wasabi mayo and spicy ponzu	14
Yellowtail sashimi with spicy yuzu soy	15
Tuna sashimi flat taco with truffle ponzu mayo	8
Beef tataki with truffle ponzu	16
Roasted aubergine with goma glaze v	12

Tartare

Salmon tartare with shiso soy	9
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Contemporary Mexican

Signature guacamole with homemade paprika-spiced nachos v	8
Crispy peppered calamari with tequila lime sauce	12
Matchstick chicken with habanero	10
Grilled corn on the cob with chilli, lime, cayenne pepper and Mexican cream cheese v	8

Salad

Crispy duck and pomegranate ensalada with papaya chilli dressing	9
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Sides

Mexican-spiced rice with cilantro and lime v	5.5
Mayan-spiced tenderstem broccoli v	5.5

Omakase

Experience the essence of Peter Street Kitchen's cuisine with our six-course signature tasting menu.

In honour of Japan, our Omakase menu comprises speciality dishes masterfully curated by our executive head chefs, Neil Armstrong and Matt Downes.

75

55 Vegetarian

Please speak to your waiter to find out more.

Our Omakase is available:
Wednesday and Thursday until 9pm
Friday and Saturday until 10pm

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 12.5% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.

Contemporary Japanese

Contemporary Mexican

Kitchen Entrées

Our Kitchen Entrées have been crafted by our expert culinary team to be enjoyed as individual courses or as sharing plates.

Chilean sea bass yasai zuke	32	Robata-grilled stone bass with charred kale and crushed Andean chilli lime sea salt	22
Seafood truffle risotto	20	28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus	26
Bincho grill Chilli-and-lemon-roasted baby chicken	18	Roasted aubergine with cilantro and red onion salad v	12
Toban-yaki with Japanese mushrooms and truffle v	18		

Our Kitchen Specialities

These specialities are our signature dishes that represent the very essence of our Kitchen.

King prawns wrapped in crispy filo pastry with creamy wasabi	12	Robata-smoked paprika ribs with mezcal glaze	14
Japanese A4 Wagyu beef with wasabi yuzu kosho, smoked sea salt and black pepper (per 75 grams)	60	Robata-grilled chicken skewers with lime and cilantro	17