

# Peter Street Kitchen

## À La Carte

### Contemporary Japanese

### Contemporary Mexican

#### Small Plates

Edamame with lemon butter and chilli sea salt	7
King crab tempura with ama ponzu	26
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	7
Beef tataki with truffle ponzu	16
Roasted aubergine with goma glaze	10
Tartare	
Salmon tartare with shiso soy	9

Signature guacamole with homemade paprika-spiced nachos	8
Crispy peppered calamari with tequila lime sauce	11
Matchstick chicken with habanero	9
Grilled corn on the cob with chilli, lime, cayenne pepper and Mexican cream cheese	7
Salad	
Crispy duck and pomegranate ensalada with papaya chilli dressing	9
Sides	
Mexican-spiced rice with cilantro and lime	3
Mayan-spiced tenderstem broccoli	5

#### 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
Seafood truffle risotto King crab, tiger prawn and Japanese mushrooms with ibuki rice, shichimi broth, truffle butter and garlic-roasted kale	20
Bincho grill Chilli-and-lemon-roasted baby chicken	18
Toban-yaki with Japanese mushrooms and truffle	18

Robata-grilled stone bass with charred kale and crushed Andean chilli lime sea salt	22
28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus	24
Roasted aubergine with cilantro and red onion salad	10

#### 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
Japanese A4 Wagyu beef with wasabi yuzu kosho, smoked sea salt and black pepper (per 75 grams)	55

Robata-smoked paprika ribs with mezcal glaze	14
Robata-grilled chicken skewers with lime and cilantro	17

#### 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.

65	
45 Vegetarian	
Please speak to your waiter to find out more.	

#### Desserts

Bentō Chocolate bento box with genmaicha ice cream	8
Hassaku Kuro goma cheesecake with hassaku orange sorbet	7
Kurīmu Passion fruit creme brûlée with coconut sorbet and umeshu jelly	7
Kudamono Exotic fruits with blackcurrant sorbet	8

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.