



Bespoke Dining Experience

£60

Signatures

Signature guacamole with homemade paprika-spiced nachos (556 kcal)
Crispy Baja fish tacos, cabbage slaw and habanero mayonnaise (419 kcal)
Kohlrabi salad with crispy leeks and white goma dressing v (113 kcal)
Habanero matchstick chicken (655 kcal)
Grilled soya mince empanadas with melted cheese, serrano chilli and cilantro red onion salad v (336 kcal)
Cod fillets with red chilli coriander salsa (220 kcal)
Baby chicken roasted with lemon and miso butter (595 kcal)

Sides

Roasted cauliflower with lemon and jalapeño breadcrumbs v (311 kcal)
Cilantro lime rice v (177 kcal)

Desserts

Hassaku
Kuro goma cheesecake with hassaku orange sorbet v (471 kcal)
Kurimu
Passion fruit crème brûlée with coconut sorbet and umeshu jelly (499 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 12.5% 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

£75

Signatures

Lemon butter and shichimi sea salt edamame (377 kcal)
Seared beef gyoza tacos with truffle chilli dressing (495 kcal)
Crispy duck and pomegranate with papaya chilli dressing (296 kcal)
Crispy filo king prawns with wasabi mayonnaise (573 kcal)
Seafood truffle risotto (537 kcal)
Sliced ribeye with truffle and wasabi butter (637 kcal)
Chargrilled cabbage steak with jalapeño truffle butter v (934 kcal)

Sides

Roasted cauliflower with lemon and jalapeño breadcrumbs v (311 kcal)
Cilantro lime rice v (177 kcal)

Desserts

Karupiko
Yogurt and white chocolate mousse with goma sponge
and Calpico sorbet v (661 kcal)

Kurimu
Passion fruit crème brûlée with coconut sorbet and
umeshu jelly (499 kcal)

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Bespoke Dining Experience – Vegetarian

£60

Signatures

Lemon butter and shichimi sea salt edamame (377 kcal)
Vegetable gyoza tacos with spicy lime avocado salsa (78 kcal)
Courgette tataki with black truffle ponzu (163 kcal)
Grilled soya mince empanadas with melted cheese, serrano chilli and cilantro red onion salad (336 kcal)
Black pepper vegetarian chicken (791 kcal)
Chargrilled cabbage steak with jalapeño truffle butter (934 kcal)
Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale (392 kcal)

Sides

Roasted cauliflower with lemon and jalapeño breadcrumbs (311 kcal)
Cilantro lime rice (177 kcal)

Dessert

Hassaku
Kuro goma cheesecake with hassaku orange sorbet (471 kcal)

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Bespoke Japanese Dining Experience

£85

特製料理

Signatures

Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy (170 kcal)

Beef tataki and truffle ponzu (291 kcal)

Prawn tempura with ama ponzu (554 kcal)

Kohlrabi salad with crispy leeks and white goma dressing (113 kcal)

Snow crab with butter, pepper and garlic (1007 kcal)

Chilean sea bass yasai zuke (399 kcal)

Baby chicken roasted with lemon and miso butter (595 kcal)

デザート

Desserts

Karupiko

Yogurt and white chocolate mousse with goma sponge and Calpico sorbet v (661 kcal)

Kurimu

Passion fruit crème brûlée with coconut sorbet and umeshu jelly (499 kcal)

The above is available for a maximum table size of 20 guests.

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v Suitable for vegetarians. Adults require around 2000 kcal per day.



Bespoke Japanese Dining Experience – Vegetarian

£65

特製料理

Signatures

Avocado tartare, kohlrabi salad and ama soy (208 kcal)

Seared courgette tataki with truffle ponzu (163 kcal)

Vegetable gyoza tacos with spicy lime avocado salsa (78 kcal)

Kohlrabi salad with crispy leeks and white goma dressing (113 kcal)

Roasted aubergine with goma glaze (222 kcal)

Black pepper vegetarian chicken (791 kcal)

Charred asparagus risotto with ibuki rice, shichimi broth
and garlic-roasted kale (392 kcal)

デザート

Desserts

Hassaku

Kuro goma cheesecake with hassaku orange sorbet (471 kcal)

Kudamono

Exotic fruits with blackcurrant sorbet (375 kcal)

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Adults require around 2000 kcal per day.