



May Fair
Kitchen

Festive Bespoke Dining Menu May Fair Kitchen

£85 per guest

Served with a glass of Moët & Chandon Brut Impérial NV or a Panettone Negroni

Signatures

Yellowtail gyoza taco with jalapeño and ponzu

Thinly sliced octopus with Amalfi lemon and green chilli dressing

Seared beef tartare with black truffle ponzu

Jumbo tiger prawns, chilli and Amalfi lemon garlic oil

Bucatini with 'nduja, San Marzano tomatoes and pecorino

Sea bass fillets and clams with San Marzano tomatoes, lemon,
chilli and black olives

Baby chicken roasted with lemon and miso butter

Dessert

Christmas pudding
with brandy sauce

Chīzūkēki

White chocolate cheesecake with passion fruit sorbet

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.