



## Festive Bespoke Dining Menu May Fair Kitchen

£85

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

### Signatures

Yellowtail gyoza taco with jalapeño and ponzu (107 kcal)

Thinly sliced octopus with Amalfi lemon and green chilli dressing (45 kcal)

Seared beef tartare with black truffle ponzu (186 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

Christmas pudding

with brandy sauce v (396 kcal)

Chīzūkēki

White chocolate cheesecake with passion fruit sorbet v (729 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 15% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.