



À La Carte



Please scan the QR code for
allergen and dietary information.

Izakaya

小さな食事 Small Eats	Lemon butter and shichimi sea salt edamame v (377 kcal)	8
タコス Gyoza Tacos (three per serving)	Grilled lobster with chilli and cilantro (227 kcal) Seared beef with truffle chilli dressing (495 kcal) Vegetable with spicy lime avocado salsa v (78 kcal)	19 14 9
海鮮盛合せ Kaisen Moriawase	Seafood Platter (865 kcal) Four oysters with chilli shiso dressing, Tiger prawns with cayenne pepper mayonnaise, Tuna sashimi with tosazu, Hamachi tartare with jalapeño and ponzu, Cornish crab dressed with chilli and lemon	85
特製料理 Signatures	Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy (170 kcal) Yellowtail sashimi with truffle yuzu soy and miso salt (340 kcal) Crispy filo king prawns with wasabi mayonnaise (573 kcal) Prawn tempura with ama ponzu (554 kcal) Beef tataki and black truffle ponzu (291 kcal) Kohlrabi salad with crispy leeks and white goma dressing v (113 kcal)	20 18 18 16 18 11

和牛 Japanese Wagyu (A5 Grade)	Gyoza tacos with truffle chilli dressing (three per serving) (495 kcal)	36
	Tataki and black truffle ponzu (80g) (247 kcal)	54
	Grilled ribeye with chilli truffle teriyaki (150g) (506 kcal)	68
	Wagyu fried rice (521 kcal)	28
ロバタ Robata	魚とシーフード-	
	Fish	
	Black cod with green chilli shiso salsa (275 kcal)	45
	Seafood truffle risotto (537 kcal)	20
	お肉	
	Meat	
	Baby chicken roasted with lemon and miso butter (595 kcal)	19
	Sliced ribeye with truffle and wasabi butter (251g) (637 kcal)	32
ベジタリアン Vegetarian	Black pepper vegetarian chicken v (791 kcal)	15
	Roasted aubergine with goma glaze v (222 kcal)	14

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.

Mexican

<i>Para Picar</i>	Signature guacamole with homemade paprika-spiced nachos v (556 kca)	8
Small Eats	Fondue de queso with chorizo and baked tortilla chips (1187 kcal)	9
<i>Platos Emblemáticos</i>	Crispy Baja fish tacos, cabbage slaw and habanero mayonnaise (two per serving) (419 kcal)	7
Signatures	Paprika-dusted calamari, green chilli, lime and cayenne pepper chilli mayonnaise (490 kcal)	15
	Habanero matchstick chicken (655 kcal)	10
	Crispy duck and pomegranate with papaya chilli dressing (296 kcal)	10

La Parrilla
Mexican Grill

Pescado

Fish

Stone bass with crushed Andean chilli lime sea salt (597 kcal) 25

Carne

Meat

Smoked paprika ribs with mezcal glaze (1197 kcal) 17

Smoked lamb cutlets served on a hot lava stone,
with habanero, chilli and lime

- Three (528 kcal) 28

- Four (697 kcal) 36

Fine cuts of skewered beef tenderloin served on a
hot lava stone, with lime, habanero and jalapeño salt

- Two (420 kcal) 16

- Three (574 kcal) 24

- Four (727 kcal) 32

Vegetariano
Vegetarian

Chargrilled cabbage steak with jalapeño truffle butter v (934 kcal) 12

Spiced Mexican fried rice v (444 Kcal) 13

Roasted buttered corn with salted chilli and lime v (332 kcal) 8

Grilled soya mince empanadas with melted cheese,
serrano chilli and cilantro red onion salad v (336 kcal) 10

Spiced lime asparagus v (117 kcal) 6

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Taste of Peter Street Kitchen*

58 per guest

To Share

Lemon butter and shichimi sea salt edamame v (377 kcal)

Crispy duck and pomegranate with papaya chilli dressing (296 kcal)

Paprika-dusted calamari, green chilli, lime and cayenne pepper chilli mayonnaise (490 kcal)

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

Stone bass with crushed Andean chilli lime sea salt (597 kcal)

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

Chargrilled cabbage steak with jalapeño truffle butter v (934 kcal)

Desserts

Chizukeki

White chocolate cheesecake with mango sorbet v (739 kcal)

Kurimu

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

* Taste of Peter Street Kitchen is served as a sharing experience for parties of two guests and above.

** Omakase and Signature Omakase is served as individual portions.

Only available as a choice for the whole table.

Omakase**

6 course signature tasting menu

80 per guest

With wine pairing

130 per guest

Small Plates

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

Beef tataki and black truffle ponzu (291 kcal)

Prawn tempura with cayenne pepper mayonnaise (554 kcal)

Black cod with green chilli shiso salsa (275 kcal)

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

Dessert

Karupiko

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

Signature Omakase**

Six-course signature tasting menu

125 per guest

With wine pairing

200 per guest

Small Plates

Yellowtail tartare with truffle yuzu soy and miso (178 kcal)

Seared tuna sashimi salad with Yama gobo and tosazu dressing (92 kcal)

Crispy calamari with Jalapeno emulsion (326 kcal)

Chilean Sea Bass yasai zuke (199 kcal)

Japanese Wagyu with Sakiyo miso and chilli truffle teriyaki (419 kcal)

Dessert

Hani

Amarena cherry and mango salad with cherry blossom ice cream, yuzu and shiso syrup, served with toasted brioche (202 kcal)

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