

Peter Street Kitchen
X
La Maison Moët & Chandon

Champagne Bar

This festive season, we celebrate the joie de vivre of Christmas with Moët & Chandon. Inspired by French elegance and Champagne craftsmanship, Peter Street Kitchen presents a limited-edition menu of Champagne cocktails, French Mediterranean cuisine, and a collection of our Japanese signatures.

Le Chic

The Sophisticated

Sweet | Elegant | Sparkling

The spirit of celebration, captured in a sparkling ode to Champagne.

Moët & Chandon Brut, Champagne & vanilla croissant cordial, citrus Champagne foam

Harmonie

Tribute

Fruity | Playful | Bright

A French twist on the iconic Cosmopolitan, topped with an exploding passion fruit bubble

Moët & Chandon Rosé, Belvedere infused with cranberry, orange liqueur,
Mah Kwan strawberry bitters, mixed berry cordial, fruit bubble

Cadeau

Gift

Festive | Magical | Warming

A sensory experience of the season, presented to your table in a gift box.

Moët & Chandon Brut, Calvados VSOP, green apple liqueur, elderflower,
apple, cinnamon and citrus cordial, Cocchi Americano, cinnamon mist

Moët & Chandon Champagne Collection

	Glass	Bottle	Magnum
Brut Impérial NV	16	90	180
Rosé Impérial NV	18	100	200
Grand Vintage 2016	23	130	
Grand Vintage Rosé 2016	23	130	
Nectar Impérial Rosé NV		120	

PSK x La Maison Moët & Chandon

Amuse-Bouche

Lotus Crisps

Addictive by nature, served with truffle lime mayonnaise

Crispy Matchstick Chicken

Lightly spiced with warm cayenne pepper butter

Mediterranean Fritto

Lightly battered calamari, prawns, courgette and aubergine, served with cayenne mayonnaise

Jamón Ibérico Croquettes

Fine Iberian ham and Manchego croquettes, served with jalapeño mayonnaise

Signatures

Grilled Hokkaido Scallops

Served in a chilli emulsion, topped with lime tomato salsa

Lobster Puffs

Baked 'escargot style' with Cognac, Gruyère and Dijon mustard crème

Seabass Carpaccio

Thinly sliced with shaved truffle, lime and diced Pink Lady apple

Pan-Fried Pizzette

- 'Nduja, creamy burrata and hot honey
- Tomato, mozzarella and basil

Greek Salad

Aged feta, heirloom tomatoes, cucumber, Nocellara olives and red onion

Pasta

Rigatoni Alla Vodka

A creamy and indulgent San Marzano sauce with vodka, 'Nduja, mascarpone, Parmesan and burrata

Black Truffle Tagliatelle

Fresh pasta ribbons with a rich parmesan crème and microplaned black truffle

Fish

Lemon Sole

Pan-fried fillets of lemon sole with Moët & Chandon crème, shallots, caviar and jalapeño oil

Carabinero Prawns

Grilled Spanish red prawns with chilli and Amalfi lemon garlic oil

Grill

Grilled Lamb Cutlets

Prime lamb cutlets in a Mediterranean herb crust, served with Padrón peppers

Filet Mignon

Seared filet mignon steak with chanterelle and aged Parmesan crème

Aged Ribeye

Fired ribeye steak with Gorgonzola Dolce crème (available with Wagyu for a £X supplement)

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.

Japanese Signature Collection

Small Fats

Edamame

Tossed in lemon butter and shichimi sea salt

Gyoza Tacos

Grilled Lobster

Topped with chilli and cilantro

Seared Beef

Served with truffle chilli dressing

Seasonal Garden Vegetables

Topped with a spicy lime avocado salsa

Signatures

Yellowfin Tuna Sashimi

Sashimi ribbons with kohlrabi salad and shiso soy

Crispy King Prawns

Wrapped in crunchy filo, served with wasabi mayonnaise

Beef Tataki

Seared briefly and served in black truffle ponzu

Kohlrabi Salad

Thinly sliced with crispy leeks and white goma dressing

Rokata

Black Cod

Rich and velvety, served with green chilli shiso salsa

Baby Chicken

Roasted with lemon and miso butter

Japanese Wagyu

Gyoza Tacos

Three Wagyu tacos with truffle chilli dressing

Tataki (80g)

Seared briefly and served in black truffle ponzu

Grilled Ribeye (150g)

Brushed with chilli truffle teriyaki

Wagyu Fried Rice

Vegetarian

Black Pepper 'Chicken'

Crispy vegetarian chicken with a black pepper crust

Glazed Aubergine

Roasted crispy aubergines with goma glaze