



A Taste of Peter Street Kitchen

Contemporary Japanese with Latin American influences

Tuesday 12th November 2024

£60 per person

Five-course dinner menu paired with your choice
of a Belvedere martini or cosmopolitan

Degustation Menu

Tostadas

Ají limo chicken with avocado purée and pico de gallo
Yellowfin tuna with lime truffle mayonnaise

Crispy coconut shrimps
With jalapeño emulsion

Chilean sea bass
Infused with sake and oven roasted in corn husks

French-trimmed lamb cutlets
With red anticucho, served on a hot lava stone

Dessert

Belvedere roasted Santa Rosa plum
With grape and red wine gel, macaron morsels, sage-infused
clotted cream ice-cream, and a crisp almond nougatine disc

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.



Paired with your choice from
**The Signature Belvedere
Cocktail Collection**

Cosmopolitan

Classic

A true classic that never goes out of style, combining Belvedere vodka, Cointreau, cranberry, and lime juice

Spiced

Honoring the flavours of Latin America with a playful blend of a spicy margarita and a cosmopolitan, with Belvedere vodka, cranberry, yuzu, chilli, orange peel, cordial, and citric acid

Spritz

Belvedere vodka, Aperol, cranberry juice, Fair passion fruit liqueur, Fever-Tree soda, and Moët & Chandon rosé to finish

Martini

Tonka Passion Fruit

Belvedere vodka, passion fruit purée, Passoã, tonka syrup, lime and yoghurt, topped with a foam of Whispering Angel rosé and wild strawberry

Olive

A dirty martini reimagined with Japanese flavours, featuring Belvedere vodka, tosazu and shiso sauce, Manchester vermouth blend (Cocchi-Noilly Prat Dry), and a green olive marinated in Mio sparkling sake

Café Exprés

A take on the espresso martini with Belvedere vodka, VIVIR Café tequila, Disaronno, macadamia syrup and espresso, garnished with a smoked almond tuile

BELVEDERE
VODKA

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