Bespoke Dining Experience

£65

Signatures

Signature guacamole with homemade paprika-spiced nachos

Crispy Baja fish tacos, cabbage slaw and habanero mayonnaise

Kohlrabi salad with crispy leeks and white goma dressing v

Habanero matchstick chicken

Grilled soya mince empanadas with melted cheese, serrano chilli and cilantro red onion salad v

Stone bass with crushed Andean chilli lime sea salt

Baby chicken roasted with lemon and miso butter

Spiced Mexican fried rice v

Desserts

Chīzukēki
White chocolate cheesecake with mango sorbet v

Kurīmu
Passion fruit crème brûlée with coconut sorbet and umeshu jelly

Please scan the QR code for allergen and dietary information.

The above is available for a maximum table size of 20 guests.
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.

Bespoke Dining Experience

£80

Signatures

Lemon butter and shichimi sea salt edamame

Seared beef gyoza tacos with truffle chilli dressing

Crispy duck and pomegranate with papaya chilli dressing

Crispy filo king prawns with wasabi mayonnaise

Seafood truffle risotto

Sliced ribeye with truffle and wasabi butter

Chargrilled cabbage steak with jalapeño truffle butter v

Desserts

Karupiko
Yogurt and white chocolate mousse with goma sponge and Calpico sorbet v

Kurīmu
Passion fruit crème brûlée with coconut sorbet and umeshu jelly

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Bespoke Dining Experience – Vegetarian

£60

Signatures

Lemon butter and shichimi sea salt edamame

Vegetable gyoza tacos with spicy lime avocado salsa

Courgette tataki with black truffle ponzu

Grilled soya mince empanadas with melted cheese, serrano chilli and cilantro red onion salad

Black pepper vegetarian chicken

Chargrilled cabbage steak with jalapeño truffle butter

Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale

Dessert

Chīzukēki
White chocolate cheesecake with mango sorbet v

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Bespoke Japanese Dining Experience

£95

特製料理
Signatures

Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy
Beef tataki and truffle ponzu
Prawn tempura with ama ponzu
Kohlrabi salad with crispy leeks and white goma dressing
Seafood truffle risotto
Black cod with green chilli shiso salsa
Baby chicken roasted with lemon and miso butter

デザート
Desserts

Karupiko
Yogurt and white chocolate mousse with goma sponge and Calpico sorbet v

Kurīmu
Passion fruit crème brûlée with coconut sorbet and umeshu jelly

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Bespoke Japanese Dining Experience – Vegetarian

£65

特製料理
Signatures

Avocado tartare, kohlrabi salad and ama soy

Seared courgette tataki with truffle ponzu

Vegetable gyoza tacos with spicy lime avocado salsa

Kohlrabi salad with crispy leeks and white goma dressing

Roasted aubergine with goma glaze

Black pepper vegetarian chicken

Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale

デザート
Desserts

Chīzukēki
White chocolate cheesecake with mango sorbet v

Kudamono
Exotic fruits with blackcurrant sorbet

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