

# W DINING SERIES

## A VEGAN MENU BY RAVINDER BHO GAL

### **Cocktail Mini-Masterclass: Eagle Eyed Sherry**

Star of Bombay Gin, Tio Pepe, Sake, St Germain, Yuzu, Apple, Chamomile Honey

### **To Begin**

Cauliflower Popcorn, Thai Basil Tempura, Black Vinegar and Chilli Dip

Beetroot and Walnut Kibbeh, Tahini, Pickled Chillies

**Paired With: Veramonte Chardonnay, Casablanca Valley, Chile**

### **To Follow**

Caramel Braised Tofu, Confit Garlic Rice, Smacked Chilli Cucumbers

Tempura Inari, Moong Dhal, Sweet and Sour Tomatoes, Turmeric Carrot Kraut

Sweet Potato Gnocchi, Asian Mushroom Ragout, Sweet Potato Crisps, Crispy Kale

**Paired With: Veramonte Cabernet Sauvignon, Casablanca Valley, Chile**

### **To Finish**

Rose, Coconut and Cardamom Doughnuts

**@theperceptionbar #wdiningseries #ravinderbhogal**

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. These dishes contain allergens. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergens or special dietary requirements that we should be made aware of, when preparing your menu request.

**W**  
LONDON  
LEICESTER SQUARE