



# Christmas Day Luncheon

**Tuesday 25<sup>th</sup> December 2018**

Served with a glass of Moët & Chandon Brut

## Menu

85

Yellowtail sashimi with spicy yuzu soy

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Goma-glazed roasted aubergine

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Black Pearl-peppered calamari with tequila lime sauce

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Blanched spinach and hazelnut salad with goma dressing

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Chilean sea bass yasai zuke

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Robata mezcal-glazed smoked paprika ribs

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28-day-aged rib-eye beef with wasabi butter

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Yoghurt and white chocolate mousse with goma sponge and calpico sorbet

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 10% will be added to your bill. All prices are inclusive of VAT.