

Peter Street Kitchen
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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 £17
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 £20
Fruity | Playful | Bright

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

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

Casteau

Gift £15
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

Anuse-Bouche

Lotus Crisps £8

Addictive by nature, served with truffle lime mayonnaise (409 kcal)

Crispy Matchstick Chicken £10

Lightly spiced with warm cayenne pepper butter (369 kcal)

Mediterranean Fritto £14

Lightly battered calamari, prawns, courgette and aubergine, served with cayenne mayonnaise (686 kcal)

Jamón Ibérico Croquettes £12

Fine Iberian ham and Manchego croquettes, served with jalapeño mayonnaise (818 kcal)

Signatures

Grilled Hokkaido Scallops £20

Served in a chilli emulsion, topped with lime tomato salsa (273 kcal)

Lobster Puffs £25

Baked 'escargot style' with Cognac, Gruyère and Dijon mustard crème (294 kcal)

Seabass Carpaccio £19

Thinly sliced with shaved truffle, lime and diced Pink Lady apple (412 kcal)

Pan-Fried Pizzette

- 'Nduja, creamy burrata and hot honey £16 (1127 kcal)

- Tomato, mozzarella and basil £13 (1042 kcal)

Greek Salad £15

Aged feta, heirloom tomatoes, cucumber, Nocellara olives and red onion (245 kcal)

Pasta

Rigatoni Alla Vodka £20

A creamy and indulgent San Marzano sauce with vodka, 'Nduja, mascarpone, Parmesan and burrata (683 kcal)

Black Truffle Tagliatelle £22

Fresh pasta ribbons with a rich parmesan crème and microplaned black truffle (844 kcal)

Fish

Lemon Sole £28

Pan-fried fillets of lemon sole with Moët & Chandon crème, shallots, caviar and jalapeño oil (821 kcal)

Carabinero Prawns £42

Grilled Spanish red prawns with chilli and Amalfi lemon garlic oil (457 kcal)

Grill

Grilled Lamb Cutlets £32

Prime lamb cutlets in a Mediterranean herb crust, served with Padrón peppers (566 kcal)

Filet Mignon £48

Seared filet mignon steak with chanterelle and aged Parmesan crème (882 kcal)

Aged Ribeye £35

Fired ribeye steak with Gorgonzola Dolce crème (607 kcal) (available with Wagyu for a £20 supplement (432 kcal))

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. Adults require around 2000 kcal per day.

Japanese Signature Collection

Small Eats

Edamame £8

Tossed in lemon butter and shichimi sea salt (382 kcal)

Gyoza Tacos

Grilled Lobster £14

Topped with chilli and cilantro (184 kcal)

Seared Beef £14

Served with truffle chilli dressing (495 kcal)

Seasonal Garden Vegetables £9

Topped with a spicy lime avocado salsa (84 kcal)

Signatures

Yellowfin Tuna Sashimi £18

Sashimi ribbons with kohlrabi salad and shiso soy (170 kcal)

Crispy King Prawns £16

Wrapped in crunchy filo, served with wasabi mayonnaise (575 kcal)

Beef Tataki £18

Seared briefly and served in black truffle ponzu (291 kcal)

Kohlrabi Salad £10

Thinly sliced with crispy leeks and white goma dressing (113 kcal)

Rokata

Black Cod £45

Rich and velvety, served with green chilli shiso salsa (275 kcal)

Baby Chicken £18

Roasted with lemon and miso butter (595 kcal)

Japanese Wagyu

Gyoza Tacos £36

Three Wagyu tacos with truffle chilli dressing (495 kcal)

Tataki (80g) £54

Seared briefly and served in black truffle ponzu (247 kcal)

Grilled Ribeye (150g) £68

Brushed with chilli truffle teriyaki (506 kcal)

Wagyu Fried Rice £26 (521 kcal)

(Vegetarian option available £12 (444 kcal))

Vegetarian

Black Pepper 'Chicken' £15

Crispy vegetarian chicken with a black pepper crust (791 kcal)

Glazed Aubergine £14

Roasted crispy aubergines with goma glaze (222 kcal)

Taste of Peter Street Kitchen* £55 per guest

To Share

Edamame

Tossed in lemon butter and shichimi sea salt (377 kcal)

Seabass Carpaccio

Thinly sliced with shaved truffle, lime and diced Pink Lady apple (412 kcal)

Kohlrabi Salad

Thinly sliced with crispy leeks and white goma dressing (94 kcal)

Mediterranean Fritto

Lightly battered calamari, prawns, courgette and aubergine, served with cayenne mayonnaise (686 kcal)

Jamón Ibérico Croquettes

Fine Iberian ham and Manchego croquettes, served with jalapeño mayonnaise (818 kcal)

Lemon Sole

Pan-fried fillets of lemon sole with Moët & Chandon crème, shallots, caviar and jalapeño oil (821 kcal)

Baby Chicken

Roasted with lemon and miso butter (595 kcal)

Desserts

Chizukeki

White chocolate cheesecake with mango sorbet (739 kcal)

Kurimu

Passion fruit crème brûlée with coconut sorbet and umeshu jelly (499 kcal)

*Taste of Peter Street Kitchen is served as a sharing experience for parties of two guests and above.

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Degustation Menu £105
With Moët & Chandon Champagne pairing £200

Seabass Carpaccio

Thinly sliced with shaved truffle, lime and diced Pink Lady apple (412 kcal)

Moët & Chandon Brut Impérial NV

Carabinero Prawns

Grilled Spanish red prawns with chilli and Amalfi lemon garlic oil (373 kcal)

Moët & Chandon Rosé Impérial NV

Black Truffle Tagliatelle

Fresh pasta ribbons with a rich parmesan crème and microplaned black truffle (422 kcal)

Moët & Chandon Grand Vintage 2016

A5 Wagyu

Fired Wagyu steak with Gorgonzola Dolce crème (432 kcal)

Moët & Chandon Grand Vintage Rosé 2016

Dessert

La Table

Inspired by the bespoke circular table created for the Moët & Chandon preview dinner, this dessert features a whipped white chocolate and Champagne ganache, topped with chilli caviar and a playful touch of popping candy (383 kcal)

Moët & Chandon Nectar Impérial Rosé NV

*Omakase Menu*** £80 per guest
With wine pairing £130 per guest

Yellowfin Tuna Sashimi

Sashimi ribbons with kohlrabi salad and shiso soy (170 kcal)

Nizawa Atago No Sakura, Junmai Daiginjo

Beef Tataki

Seared briefly and served in black truffle ponzu (218 kcal)

Saint Clair, Origin (Pinot Noir) Marlborough, New Zealand

Crispy King Prawns

Wrapped in crunchy filo, served with wasabi mayonnaise (385 kcal)

Chablis, La Chablisienne, La Sereine (Chardonnay) 2019

Black Cod

Rich and velvety, served with green chilli shiso salsa (137 kcal)

Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese) Piemonte 2023

Baby Chicken

Roasted with lemon and miso butter (242 kcal)

Russian River Valley Chardonnay, De Loach (Chardonnay)

Russian River Valley, USA 2022

Dessert

Karupiko

Yoghurt and white chocolate mousse with goma sponge and Calpico sorbet (661 kcal)

Floralis Moscatel Oro, Torres, Catalunya, Spain 2020

** Omakase is served as individual portions. Only available as a choice for the whole table.

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Merci
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