



CHOTTO
MATTE

New
Year's
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SET MENU

£150.00 per person

Glass of Pommery Brut Royal Champagne on arrival

Guacamole VG GF

Tomato salsa, tostada chips

Yellowtail "Nikkei" Sashimi GF

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

Sea Bass Ceviche GF

Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

Nikkei Gyoza

Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu

Sato Maki GF

Sea bass, salmon tartare, romano pepper, Chotto soy
flamed tableside

Yellowtail Jalapeño Maki GF

Asparagus, yuzu truffled soy

Black Cod Aji Miso GF

Chilli miso marinade, yuzu, chives

Wagyu Sirloin GF

Japanese grade A5 Wagyu beef, truffle teriyaki jus

DESSERT SELECTION

Matcha Crêpe Cake V

Hazelnut chocolate, dulce de leche, raspberry crunch

Warm Cinnamon Churros V

Dulce de leche, chocolate hazelnut sauce

Mochi Ice Cream Selection VG GF

Mango, coconut, green tea

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 15% will be added to your bill.



**CHOTTO
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**NYE
Bar &
Louinge**

Open Bar

£120.00 (per person)

From 11pm-1am

Cocktail Selection

Yuzu Martini

Bombay Sapphire Gin, sake, yuzu, lemon, basil

Watermelon Margarita

Enemigo 55 Blanco Tequila, Cointreau,
watermelon, lime

Kakigori

Haku vodka, Campari, lychee,
yuzu, raspberry

Flor de Manzana

Cîroc Vodka, sake, elderflower liqueur

Pisco Sour

Barsol Quebranta Pisco, lime, egg white, bitters

Non-Alcoholic

Paloma

Everleaf Forest, grapefruit soda,
agave, lime

Sakura No-Groni

Everleaf Mountain, cranberry juice,
lychee juice, lime

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Sparkling

Prosecco, Ruggeri Valdobbiadene Argeo, Brut, Italy

White Wine

2023 Picpoul de Pinet, Baron de Badassière
Burgundy, France

Red Wine

2022 Familia de Vinos Organic Fairtrade Malbec,
Pacheco Pereda Mendoza, Argentina

Rosé

2024 'Studio' Rosé, Miraval Southern France

Beer & Cider

Asahi Super Dry
Japanese Lager

Asahi Super Dry 0.0%

Soft Drinks

Coca-Cola

Diet Coke

Double Dutch Indian Tonic

Double Dutch Skinny Tonic

Double Dutch Soda

Double Dutch Lemonade

Double Dutch Ginger Ale

Double Dutch Pink Grapefruit

Double Dutch Ginger Beer