

## *Bespoke Dining Experience*

£65 per guest

### *Signatures*

#### **Lotus Crisps**

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

#### **Seasonal Vegetable Gyoza Taco**

Topped with a spicy lime avocado salsa (78 kcal)

#### **Kohlrabi Salad**

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

#### **Crispy Matchstick Chicken**

Lightly spiced with warm cayenne pepper butter (369 kcal)

#### **Rigatoni Alla Vodka**

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

#### **Seasonal Vegetables Fried Rice** (444 kcal)

### *Desert*

#### **Chīzūkēki**

White chocolate cheesecake with mango sorbet (739 kcal)

#### **Kurīmu**

Passion fruit crème brûlée with coconut sorbet and umeshu jelly (499 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. Please scan the QR code for allergen and dietary information.

## *Bespoke Dining Experience*

£80 per guest

### *Signatures*

#### **Edamame**

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

#### **Seared Beef Gyoza Taco**

Served with truffle chilli dressing (495 kcal)

#### **Seabass Carpaccio**

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

#### **Greek Salad**

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

#### **Black Truffle Tagliatelle**

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

#### **Aged Ribeye**

Fired ribeye steak with Gorgonzola Dolce crème (607 kcal)

### *Desert*

#### **Karupiko**

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

#### **Kurīmu**

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



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## *Bespoke Dining Experience - Vegetarian*

£60 per guest

### *Signatures*

#### Edamame

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

#### Seasonal Vegetable Gyoza Taco

Topped with a spicy lime avocado salsa (78 kcal)

#### Courgette Tataki

Grilled courgette in black truffle ponzu (163 kcal)

#### Kohlrabi Salad

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

#### Glazed Aubergine

Roasted crispy aubergines with goma glaze (222 kcal)

#### Black Pepper 'Chicken'

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

#### Seasonal Vegetables Fried Rice (444 kcal)

### *Desert*

#### Chīzūkēki

White chocolate cheesecake with mango sorbet (739 kcal)



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