

AN EXPERIENCE IN FLAVOUR

by Nicola Ducceschi

MAYFAIR MEZZE 40 1898 Kcal
A SELECTION OF THE FOLLOWING BELOW

Cold Selection

TABBOULEH (VE) 6

Homemade parsley salad with cracked bulgur wheat, tomato, mint, lemon juice and olive oil 180 Kcal

HUMMUS (VE) 7

Blend of chickpea purée, tahini and lemon juice 788 Kcal

MOUTABEL (VE) 7

Homemade chargrilled aubergine, blended with tahini and lemon juice, topped with fresh pomegranate seeds 326 Kcal

Hot Selection

KIBBEH 10

Cracked wheat shell filled with marinated minced lamb, onions and pine nuts 224 Kcal

SPINACH FATAYER 9

Oven baked filo pastry filled with spinach 330 Kcal

FALAFEL (VE) 7

Chickpea spiced croquettes with sesame seeds and served with tahini 674 Kcal

CHEESE SAMBOUSEK (V) 9

Lebanese pastry filled with sheep's cheese and parsley 894 Kcal

LAMB SAMBOUSEK 12

Lebanese pastry filled with minced lamb and parsley 1126 Kcal

Starters

SPICED LENTIL SOUP WITH FALAFEL AND CHILLI OIL (VE) 8.5

Red lentils cooked with olive oil, garlic, red chilli and cumin, served with a falafel and chilli oil 592 Kcal

TRADITIONAL SMOKED SALMON 25

Scottish traditional smoked salmon with shallots, capers, lemon and dill crème fraîche, served with brown toast 152 Kcal

MUMBAI STREET SAMOSA (V) 14

Spicy homemade vegetable and potato pastry parcels, served with a refreshing coriander, yoghurt and mint chutney 649 Kcal

CHOPPED GREENS, ARTICHOKES AND PARMESAN WITH AMALFI LEMON DRESSING (V) 20

Mediterranean fresh greens with diced avocado and artichokes, paired with aged Parmesan shavings and a citrusy, sweet lemon dressing 1203 Kcal

PAN FRIED KING PRAWNS 28

With a lemon, garlic and chilli butter emulsion, homemade lemon and thyme jam 742 Kcal

JINLING DUCK ROLLS 18

Aromatic crispy duck rolls with ginger, Szechuan spices and hoisin sauce 1477 Kcal

SAMBAL PRAWNS 26

Succulent, wok fried in a rich and aromatic Malaysian chilli sauce 387 Kcal

Robata

SOUTH COAST DOVER SOLE 80

Served with tarragon and lime tartare sauce 842 Kcal

FILLET STEAK BURGUNDY 55

Served with a silky mushroom purée, caramelised onions and an elegant, rich and warming red wine jus 1323 Kcal

LAMB CUTLETS TÜRKIYE 42

Marinated Welsh lamb cutlets, accompanied by moutabel and refreshing Arabic-style salad, finished with sweet smoked black honey 1182 Kcal

GAUCHO BEEF RIB EYE 48

Succulent 300gr rib steak, served with a tangy chimichurri sauce, sweetcorn purée and a refreshing parsley sauce 1166 Kcal

FARROUJ MESHWI 30

Boneless marinated grilled baby chicken, served with garlic sauce and Arabic-style salad 1564 Kcal

SEABASS CHERMOULA 25

Marinated whole seabass, served with a tangy sauce of herbs, spices and fresh lemon 1055 Kcal

Mains

HALIBUT PUTTANESCA 42

Delicately pan-fried with a flavoursome, slow cooked San Marzano tomato sauce, Sicilian capers, Taggiasca olives and anchovies 499 Kcal

CHANGDU KUNG PAO CHICKEN 24

Tender and succulent roasted chicken, Sichuan aromatics, peanuts, spring onion and chilli 803 Kcal

LINGUINE FRUTTI DI MARE 32

Tossed with a lightly spicy, rich seafood sauce with prawns, mussels, squid and octopus 868 Kcal

SICHUAN STIR FRIED LONGHORN BEEF 28

Wok fried beef with peppers, fried youtiao sticks and a Cantonese black pepper sauce 843 Kcal

LAMB KABSA 28

Marinated and slow cooked succulent lamb shoulder, served with fragrant nutty rice and spiced raisin and onion tfaya 1256 Kcal

LOBSTER RISOTTO 38

Arborio rice cooked al dente with our creamy lobster bisque and topped with a succulent lobster tail 1088 Kcal

OLD DELHI BUTTER CHICKEN 25

Tandoori chicken simmered in a creamy, spiced tomato sauce, served with fragrant basmati rice 1398 Kcal

LAMB BIRYANI 27

marinated lamb sautéed with masala sauce and layered with spiced saffron basmati rice and coriander, served with raita 1487 Kcal

PRAWN BIRYANI 25

Prawns sautéed with masala sauce and layered with spiced saffron basmati rice and coriander, served with raita 702 Kcal

Sauces

GREEN PEPPERCORN 4

Reduced beef jus with green peppercorn, brandy and cream 112 Kcal

MUSHROOM 4

Reduced beef jus with sautéed mushrooms, white wine and cream 110 Kcal

BEARNAISE (V) 7

Whipped egg yolk with tarragon, vinegar and clarified butter 650 Kcal

Sides

KOFFMANN FRENCH FRIES (V) 6 148 Kcal

GRILLED ASPARAGUS (VE) 12

With extra virgin olive oil & Maldon salt 206 Kcal

KOFFMANN FRENCH FRIES (V) 7.5

With parmesan and truffle oil 231 Kcal

ARABIC RICE (V) 6 364 Kcal

SAUTÉED POTATOES (V) 5

Sautéed in butter and rosemary 1077 Kcal

TENDERSTEM BROCCOLI (VE) 7.5

With garlic, chilli and almonds 231 Kcal

MASHED POTATO (V) 5 444 Kcal

ARABIC SALAD (VE) 6.5 291 Kcal

BUTTERED GREENS (V) 6

Leeks and curly kale sautéed in butter 664 Kcal

STIR FRIED PAK CHOI (VE) 7.5

With garlic and sesame 88 Kcal

Desserts

PARLAY TIRAMISU' (V) 12

Classic and enriched with an aromatic coffee mousse and pistachio praline 781 Kcal

BASQUE CHEESECAKE (V) 12

Slow baked and creamy, served with a tangy passion fruit coulis 518 Kcal

STICKY TOFFEE PUDDING (V) 12

Warm and rich, served with a smooth treacle toffee sauce and vanilla ice cream 1512 Kcal

CHOCOLATE FONDANT (V) 12

Indulgent, velvety and warming with blood orange sorbet and Verdemanda olive oil 891 Kcal

FRESH FRUIT PLATTER (VE) 12

Watermelon, melon, grapes, berries and pineapple 174 Kcal

SELECTION OF ICE CREAMS (V) 9

Vanilla, chocolate, pistachio 267 Kcal

SELECTION OF SORBETS (V) 9

Mango, strawberry, raspberry 276 Kcal

(V) Vegetarian

(VE) Vegan



The optional £1.23 on your bill guarantees that a life-changing GiftTree will be planted, to help counter balance the carbon footprint of your meal. www.gifttrees.com

If you have any allergies or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our dishes or drink serves. A discretionary 15% service charge will be added to your bill.