



Caviar Dishes

Blakes Blini with 30g of either Oscietra Caviar
Royal Beluga Caviar

Potato Soufflé, Caviar and Vanilla Ice Cream with 20g of
Either Oscietra Caviar , Royal Beluga Caviar

Starters

Miso Soup with Silken Tofu

Yellow Tail Carpaccio

Oak Smoked Scotch Salmon

Filetto Carpaccio con Parmigiano

Pan fried Oysters with Sesame Seed and Sweet Soy

Foie Gras des Landes with Quince Chutney and Brioche

Tortellini Foie Gras des Landes

Charred Rare Ahi Tuna on Lotus Crisps

Roast Sea Scallops with Ginger and Basil

Wok Fried Salt and Peppered Soft Shell Crabs

Orange Infused Salmon Sashimi with Pickled Ginger

Soufflé Suisse

Salads

Salad of Arugola and Parmigiano

Bocconcini Vine Ripe Cherry Tomatoes & Basil

Chicken and Pomelo Salad with Cashews and Nam Jim Sauce

Warm Spinach and Artichoke Salad with Pickled Ginger



Main Courses

Charred Tuna with Miso Dijon Dressing and Green Tea Noodles

Sea Bass Fillet with Soba Noodles and a Soy and Ginger Broth

Lobster Galangal with Jasmine Rice on Snake Beans

Black Cod with a Miso and Ginger Sauce

Grilled Dover Sole with Béarnaise Sauce

Baked Fillet of Veal, Sancho Pepper, Spring Onion and Wasabi sorbet

Lava Seared Calf's Liver with Meaux and Dijon Sauces and Truffle Mash

Rack of Lamb with Rosemary

Red Ginkgo Nut Curry with a Lime Risottini

Crispy Ginger Chicken with Garlic ginger sauce

Gyuniku Style Beef Fillet Teriyaki

Grilled Poussin with Thyme and Lemon

Baby Broad Beans , Leaf Spinach

Lime, Ginger, Coriander, Basmati, Cardamom or Clove Risottini

Sautéed Wild Mushrooms , Wild Rice

Gratin Dauphinois , Minted new Potatoes

Caramelised Button Onions , Romaine

Roast Butternut Squash , Baby Pak Choi

Truffle Mash

A discretionary 15% service charge will be added to your bill

Thank you