



### **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 Gingko 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