



Peter  
Street  
Kitchen

Hibachi Experience

# Welcome to the Hibachi Experience at Peter Street Kitchen.

Sharing a love for excellence and celebration, we are honoured to partner with the iconic and renowned Champagne house, Moët & Chandon. During this two-month residency, a transformed Peter Street Kitchen will offer an exquisite seven-course signature tasting menu with bespoke Champagne pairing, served on the Hibachi table.

## Hibachi Experience 135

Salmon tartare with shiso soy  
Yellowtail sashimi with spicy yuzu soy  
paired with  
*Moët & Chandon Rosé Impérial*

Seared beef tataki with truffle ponzu  
King crab tempura with ama ponzu  
paired with  
*Moët & Chandon Grand Vintage Rosé 2012*

Chilean sea bass yasai zuke  
**Bincho Grill**  
Chilli-and-lemon-roasted baby chicken  
paired with  
*Moët & Chandon Grand Vintage 2012*

## Dessert

Baked white chocolate cheesecake with  
Moët & Chandon Rosé Impérial sorbet  
paired with  
*Moët & Chandon Ice Impérial Rosé*



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 10% will be added to your bill.  
All prices are inclusive of VAT.



Peter  
Street  
Kitchen

Hibachi Experience

# Welcome to the Hibachi Experience at Peter Street Kitchen.

Sharing a love for excellence and celebration, we are honoured to partner with the iconic and renowned Champagne house, Moët & Chandon. During this two-month residency, a transformed Peter Street Kitchen will offer an exquisite seven-course signature tasting menu with bespoke Champagne pairing, served on the Hibachi table.

## Vegetarian Hibachi Experience 115

Avocado tartare with shichimi soy  
Chargrilled avocado flat taco with lime sea salt and wasabi sour cream  
paired with  
*Moët & Chandon Rosé Impérial*

Seared courgette tataki with truffle ponzu  
Veggie chicken tempura with creamy spicy mayo and chilli ponzu  
paired with  
*Moët & Chandon Grand Vintage Rosé 2012*

Goma-glazed roasted aubergine  
Japanese mushroom and truffle toban-yaki  
paired with  
*Moët & Chandon Grand Vintage 2012*

## Dessert

Baked white chocolate cheesecake with  
Moët & Chandon Rosé Impérial sorbet  
paired with  
*Moët & Chandon Ice Impérial Rosé*



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 10% will be added to your bill.  
All prices are inclusive of VAT.