



# MÉMOIRES OF MOËT

THE PETER STREET KITCHEN BRUNCH

FONDE  EN 1743

**MOËT & CHANDON**  
CHAMPAGNE



STEP INTO THE DARK AND DRAMATIC WORLD OF MÉMOIRES OF MOËT, A PETER STREET KITCHEN BRUNCH EXPERIENCE WHERE DAY IS NIGHT AND A REFINED JAPANESE AESTHETIC COMPLEMENTS A RICH COLOUR PALETTE AND LIVE SETS BY OUR RESIDENT DJs.

IN AN EXCLUSIVE PARTNERSHIP WITH THE MAISON OF MOËT & CHANDON, OUR MÉMOIRES OF MOËT BRUNCH INCLUDES FREE-FLOWING MOËT CHAMPAGNE COCKTAILS FOR THE PERFECT WAY TO CELEBRATE THE WEEKEND, ALONGSIDE AN EXQUISITE SELECTION OF DISHES FROM THE CRITICALLY ACCLAIMED AND AWARD-WINNING PETER STREET KITCHEN.

## BRUNCH EXPERIENCES

Inclusive of a signature Moët & Chandon cocktail on arrival  
£30.00 per guest

Inclusive of free-flowing Moët & Chandon cocktails throughout  
£55.00 per guest

### SIGNATURE COCKTAILS

#### Yuzu & Coconut Mojito

Havana 3-year rum, coconut purée, Moët & Chandon and yuzu syrup, mint, lime and Fever-Tree Soda

#### Lychee Martini

Tanqueray gin, Kwai Feh, Moët & Chandon and elderflower cordial, violette, lemon and cranberry

#### Passionfruit Royale

Skyv vodka, vanilla, passionfruit, raspberry purée and Moët & Chandon Brut

### CHAMPAGNE BY THE BOTTLE

Moët & Chandon  
Brut Impérial NV 60

Moët & Chandon  
Grand Vintage 2012 80

Moët & Chandon  
Rosé Impérial NV 85

Moët & Chandon  
Rosé Impérial Magnum NV 170

### TO START

Edamame  
with lemon butter and chilli sea salt

Yellowtail sashimi  
with spicy yuzu soy 15

Beef tataki  
with truffle ponzu 16

### SIGNATURES AND ROBATA

Please select one dish of your choice

Robata-grilled stone bass  
with charred kale and crushed Andean chilli lime sea salt

Crispy chicken and waffles  
Buttermilk baby chicken with maple butter, waffle and chilli maple syrup

Champagne and eggs  
Moët & Chandon-infused eggs with shichimi rib-eye beef, spinach, melted Monterey Jack cheese and crispy kale

Bincho grill  
Chilli-and-lemon-roasted baby chicken with Japanese greens

Charred asparagus risotto  
with ibuki rice, shichimi broth and garlic-roasted kale

Japanese soufflé pancakes  
with salted miso toffee butter and caramelised nashi pear

### DESSERTS

Please select one dessert of your choice

Bentō  
Chocolate bento box with genmaicha ice cream

Dōnatsu  
Crispy layered doughnut with milk chocolate, matcha green tea and dulce de leche crème

Cocktails are free flowing for 90 minutes from your arrival booking time. Terms and conditions apply.

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.