

COLD STARTERS

CARROT SALAD

Sunflower Seeds, Horseradish, and Pickled Quail Egg

ROASTED BEETROOT

Sheep's Milk Yoghurt, Quinoa Falafel, and Cumin

BASS CEVICHE

Avocado, Cucumber, and Shrimp Oil

MARINATED YELLOWTAIL

King Oyster Mushroom and Crispy Amaranth

FOIE GRAS

Tart with Cocoa and Plum + £10

CAVIAR (For the table)

*Imperial Osietra Caviar with Butternut Squash,
Smoked Shellfish, and Naan + £48 per person*

WARM STARTERS

ARTICHOKE

Variations and Broth with Mushrooms and Fennel

KING CRAB CHAWANMUSHI

Black Truffle and Daikon + £10

POACHED LOBSTER

Winter Squash, Bisque, and Saffron

AUBERGINE

Variations with Coriander and Roasted Garlic

MAINS

BLACK COD

Roasted with Napa Cabbage, Miso, and Kohlrabi

HALIBUT

Poached with Shiitake Mushroom, Garlic, and Pine Nuts

PARSNIP

Variations with Black Sesame and Ginger

ROASTED POUSSIN

Stuffed with Parmesan, Lemon, and Fennel

DRY-AGED DUCK

Honey and Lavender Glazed with Beetroot and Sauce Civet

A LA CARTE

STARTER, MAIN, DESSERT — 72

COLD, WARM, MAIN, DESSERT — 98

TASTING MENU

FOR THE TABLE — 145 per person

CAVIAR

Imperial Osietra Caviar with Butternut Squash, Smoked Shellfish, and Naan

BASS CEVICHE

Avocado, Cucumber, and Shrimp Oil

BLACK COD

Roasted with Napa Cabbage, Miso, and Kohlrabi

CELERIAC

Braised with Black Truffle

DRY-AGED DUCK

Honey and Lavender Glazed with Beetroot and Sauce Civet

TRIPLE CRÈME

Baked with Black Truffle, Honey, and Potato Bread

DESSERT