

LUNCH SET MENU

2 - Course 42 / 3 - Course 52

Additional glass of wine 15

Kaviari Kristal Caviar +150

30g Blini, Crème Fraiche

APPETISER

Cured Salmon

Pomelo, Cucumber, Avocado, Jalapeño

Courgette Soup (V)

Avocado, Feta, Sansho Crouton

Smoked Duck

Pickled Mushroom, Quinoa, Apple

Irish Oysters +12

Apple, Smoked Dashi, Wasabi

Foie Gras +12

Spiced Carrot, Bonito, Apple, Hazelnut

MAIN

Miso Pork Belly

Cauliflower, Savoy Cabbage, Crackling

Snapper

Kabocha Squash, Fennel, Sake

Pea Linguine (V)

Edamame, Broccolini, Mint, Parmesan

Stanbroke, Black Angus, Australia, MB 3 + 20

Strip 200g, Endive Salad, Red Wine Sauce

DESSERT

Chocolate Brulee

Blackberry, Speculoos Biscuit, Milk Chocolate

Exotic Trifle (V)

Coconut, Mango Compote, Lemon Grass Sorbet

Caramelized Banana

Coffee Puff, Yogurt Ice Cream

SIDES 8

House Salad

Baby Gem, Endive,
Ginger Honey Dressing

Roasted Mushrooms

Parsley, Garlic

Asparagus

Rapeseed Oil, Yuzu

Hokkaido Corn

BBQ, Butter

Hand-Cut Chips

Tosaka Salt

(V) Vegetarian

Prices are subject to service charge and prevailing government tax.
Our team will be happy to assist with any special dietary requirement.