



Bespoke Dining Experience £70

Signatures

Seared beef gyoza tacos with truffle chilli dressing (492 kcal)

Stracciatella Pugliese and strawberry salad with aged balsamic (388 kcal)

Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy (171 kcal)

Crispy king prawns with wasabi mayonnaise (565 kcal)

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v (363 kcal)

Two hand-dived scallops with wasabi salsa and lemon butter (884 kcal)

Baby chicken roasted with lemon and miso butter (482 kcal)

Desserts

Matcha Tiramisù

Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa v (661 kcal)

Chīzukēki

White chocolate cheesecake with passion fruit sorbet v (729 kcal)

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 15% will be added to your bill. All prices are inclusive of VAT.
v Suitable for vegetarians. Adults require around 2000 kcal per day.



Bespoke Dining Experience £85

Signatures

Yellowtail gyoza taco with jalapeño and ponzu (107 kcal)

Seared beef tartare with black truffle ponzu (186 kcal)

Thinly sliced octopus with Amalfi lemon and green chilli dressing (45 kcal)

Jumbo tiger prawns, chilli and Amalfi lemon garlic oil (698 kcal)

Bucatini with 'nduja, San Marzano tomatoes and pecorino (736 kcal)

Sea bass fillets and clams with San Marzano tomatoes, lemon, chilli and black olives (1208 kcal)

Aged ribeye with Gorgonzola Dolce crème (563 kcal)

Desserts

Karupiko

Yoghurt and white chocolate mousse with Goma sponge and Calpico sorbet (841 kcal)

Assorted Mochi

Coconut, honey roasted pistachio, passion fruit and mango v (241 kcal)

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Bespoke Dining Experience - Vegetarian £65

Signatures

- Lemon butter and shichimi sea salt edamame (382 kcal)
- Corn and courgette gyoza tacos with spicy yuzu salsa (192 kcal)
- Kohlrabi salad with crispy leeks and white goma dressing (94 kcal)
- Panzerotti of wild mushrooms and provolone with citrus tomato passata pugliese (569 kcal)
- Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil (363 kcal)
- Chargrilled cabbage steak with jalapeño truffle butter (936 kcal)
- Crispy Japanese aubergine with black pepper and ginger (501 kcal)

Desserts

Hani

Strawberry and mango salad with Greek yoghurt sorbet, mānuka honey, yuzu and toasted brioche (194 kcal)

Matcha Tiramisù

Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa (661 kcal)

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Bespoke Japanese Dining Experience £95

Signatures

Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy (171 kcal)
Seared beef tartare with black truffle ponzu (186 kcal)
Kohlrabi salad with crispy leeks and white goma dressing v (94 kcal)
Crispy king prawns with wasabi mayonnaise (565 kcal)
Two hand-dived scallops with wasabi salsa and lemon butter (884 kcal)
Black cod with green chilli shiso salsa (275 kcal)
Baby chicken roasted with lemon and miso butter (482 kcal)

Desserts

Karupiko

Yoghurt and white chocolate mousse with Goma sponge and Calpico sorbet (841 kcal)

Assorted Mochi

Coconut, honey roasted pistachio, passion fruit and mango v (241 kcal)

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v Suitable for vegetarians. Adults require around 2000 kcal per day.



Bespoke Japanese Dining Experience - Vegetarian £75

Signatures

- Lemon butter and shichimi sea salt edamame (382 kcal)
- Corn and courgette gyoza tacos with spicy yuzu salsa (192 kcal)
- Avocado tartare, kohlrabi salad and ama soy (207 kcal)
- Courgette tataki with black truffle ponzu (163 kcal)
- Kohlrabi salad with crispy leeks and white goma dressing (94 kcal)
- Chargrilled cabbage steak with jalapeño truffle butter (936 kcal)
- Crispy Japanese aubergine with black pepper and ginger (501 kcal)

Desserts

- Chīzukēki**
White chocolate cheesecake with passion fruit sorbet (729 kcal)
- Matcha Tiramisù**
Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa (661 kcal)

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