



Loved your glass?

Speak to our team about
taking home a bottle!



forever

SNACKS

GORDAL OLIVES (V)	9
RYE SOURDOUGH WITH UNPASTURISED LES FRÈRES MARCHAND BUTTER (V)	7
HOKKAIDO CORN CUSTARD & MURASAKI UNI (V)	37
DEHESA CANTABRIAN ANCHOVIES	18
TORTILLA DE CAMARONES WITH AMAEBI (V)	26
TOMATO, JAMÓN, PECORINO	30

PLATES

FOIE GRAS & CHICKEN LIVER PARFAIT ON TOAST	25
A5 YAMAGUCHI WAGYU 'NDUJA ON TOAST	23
BURRATA, SPICED HERB PASTE, PICKLED CHILI ON TOAST(V)	23
SPINACH FLAT BREAD, ANCHOVIES, MANCHEGO, PICKLED GARLIC (V)	18
<i>Add 3g N25 Hybrid Caviar +13</i>	
POLENTA, SPICED BEEF CHEEKS, FENNEL SALAD	32

CHARCUTERIE, CHEESE, CAVIAR

N25 KALUGA HYBRID CAVIAR - 30gm TIN	127
<i>BLINIDLI, CRÈME FRAICHE</i>	
JAMÓN IBÉRICO JUAN PEDRO DOMEQ - 40gm	52
WAGYU BRESAOLA CASALINGO - 40gm	24
LES FRÈRES MARCHAND CHEESES	28 / 38

DESSERTS

THAI TEA CRÈME CARAMEL, BRANDY SAUCE	21
ICE CREAM SANDWICH, MANGO, SAFFRON & WHITE CHOCOLATE	20
BLACK OLIVE OIL ICE CREAM, LAVENDER & LEMON SORBET MAGNUM	18
NAMA CHOCOLATES	12

for a while

SNACKS

NOT A BIKINI SANDWICH (V)	20
PAO DE QUEIJO (V) -20 min preparation time	18
KATSU CHICKEN WING, PRAWN & CHICKEN MOUSSELINE	21
POTATO ROULADE, WASABI SKYR, N25 CAVIAR	45
<i>Add 30g N25 Caviar tin +112</i>	

PLATES

KANPACHI CRUDO, AROMATIC PICKLES, CITRUS OIL, TROUT ROE	30
"MAMA GANOUSH" - THAI STYLE EGGPLANT SALAD (V)	24
FINGERLING POTATOS, CHORIZO, MUHAMMARA (V)	26
HASHWEH - DIRTY RICE (V)	20
SCISSOR-CUT PASTA, LEEK FONDUE, KABOCHA PUMPKIN (V)	28
ORECCHIETTE, CUTTLEFISH RAGU, FENNEL, PANGRATTATO	36
JAPANESE MADAI, ESCABECHE BRASSICA, RICE BERRY	42
DRY-AGED TURBOT, SPRING ONION RELISH, KOMBU DASHI, RAMPS SOUBISE	45
A5 YAMAGUCHI WAGYU RIBEYE, KAMPOT BLACK PEPPER SAUCE	98/100gm
FRIED CHICKEN "CASSOULATA", MUSSEL CARAMEL, CONFIT EGGPLANT	32
MAGRET OF DUCK, BANANA KETCHUP, JALAPEÑO SALAD, SPICED JUS	34

Chef's Choice Menu (price per guest)

2 plates + snacks - 68

4 plates + snacks - 128

5 plates + snacks - 168

(++46 wagyu mains)

(V) - vegetarian / vegetarian alternative available

For à la carte, we recommend at least 3 dishes per person

Prices are subject to 10% service charge and 9% goods and services tax

