

FESTIVE MENU

SHOWCASING A SELECTION OF ENTICING BESPOKE
ASIAN DISHES, OUR 4 COURSE FESTIVE MENU

AMUSE BOUCHE

Grilled Padron Pepper

Grilled Padron pepper,
Sichuan and raspberry salt

- Please select one dish per course
- £65 per head
- Includes a glass of champagne
- If you have any dietary requirements, please ask for assistance from a member of staff
- A discretionary service charge of 12.5% will be added to the total bill

1ST COURSE

Lobster Tail Roll

Lobster tail roll, fresh truffle,
yuzu, pickled mango and
black rice

Wagyu Beef Taco

Wagyu beef taco served
on a bed of rice cracker
with osetra caviar, foie
gras and nori

Wild Forest Mushrooms Ceviche

Wild forest mushrooms
ceviche, tiger milk, marsh
samphire

2ND COURSE

Popped Corn Monkfish Cheeks

Popped corn monkfish
cheeks, aji Amarillo dip,
ash salt

Lamb Belly Chicharron

Lamb belly chicharron,
jalapeno sauce, rainbow
radish and pea shoots salad

Warm Aubergine and Tofu Salad

Warm aubergine and tofu
salad, Pecan nuts, tamarind
yogurt, coriander

3RD COURSE

Whole Grilled Lobster

Whole grilled lobster,
yuzu hollandaise, tobiko,
sweet potato chips, micro
salad, ponzu

Aged Rib-eye Beef

Aged Rib-eye beef 8
OZ served with Chinese
mystery sauce, garlic, lotus
crisps, Padron pepper

Thai red mock duck curry

Thai red mock duck curry
served with lychee, baby
corn, beans and fragrant
green rice

DESSERT

Crumble

Crumble with soft meringue,
coconut ice cream and
coriander oil

Churros

Churros with coffee
and amaretto dip

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