

DININGS

SW3

Premium Menu

£150 per person

Wester Ross Salmon Crispy Rice
(Ullapool, Scotland) Yuzu emulsion, wasabi soy

Sashimi Omakase
Chef's selection of 5 kinds of sashimi

Sake Steamed Chicken and Cucumber Salad
Umami chilli oil, goma-dare vinaigrette

Ben's Potted Native Blue Lobster and Sweetcorn Croquette
(Newquay, Cornwall) Lobster miso bisque

Japanese Wagyu Beef Steamed Mini Burger Bun
(Gunma, Japan) Date Teriyaki sauce, spicy sesame emulsion

Amazake Soy Marinated Black Cod
Shio-koji cured roasted cauliflower, tahini miso, pickled vegetables

Sushi Selection
Bluefin tuna toro hagashi with pickled wasabi leaves
Sous vide A5 Wagyu beef truffle with truffle salsa
Wester ross salmon seared belly with yuzu ceviche

Shrimp Tempura Inside-out Roll
Tempura flakes, taramo sauce

Crispy Yellowtail "Temaki" Hand Roll
Yellowtail tartare, yuzu emulsion, tempura flakes, sweet soy

Chef's Selection of Desserts

Upgrade your menu to add a glass of champagne/English sparkling wine on arrival
(1 glass per person)

Gusbourne Brut Reserve 2020 - £19 per person

Philippe Gonet Blanc de Blancs NV - £22 per person

Billecart-Salmon Rosé NV - £26 per person

Tattinger Brut Millésimé 2015 - £34 per person