

NEW YEARS EVE MENU 2018

£130 per person

INCLUDES A GLASS OF PERRIER JOUËT CHAMPAGNE PER PERSON

17:30-18:30 £75 per person

FIRST COURSE

SASHIMI PLATTER

Tuna, salmon, hamachi

TUNA TARTARE

Avocado, wasabi ponzu, crispy rice

WAGYU BEEF NIGIRI (1 PIECE PER PERSON)

Ponzu jelly, truffled mushrooms, foie gras

TIGER MAKI (2 PIECES PER PERSON)

Prawns, crab, takuwan, sesame, beetroot yoghurt dressing

SECOND COURSE

JURASSIC PRAWNS

Miso garlic butter

CRISPY SOFT SHELL CRAB

Salad, green chilli aioli

CHICKEN SUI MAI

Foie gras, shiitake mushrooms, teriyaki sauce

THIRD COURSE

LOBSTER AND KING CRAB

Chilli and yuzu hollandaise

BLACK ANGUS BEEF SHORT RIBS

Sous vide served with teriyaki

JASMINE RICE

FOURTH COURSE

WHITE CHOCOLATE YUZU SHARING EGG (MINIMUM 2 PERSONS)

Crispy meringue, strawberry centre