

FLUTE

CHAMPAGNE & BUMP 125ml Glass of Billecart-Salmon Blanc de Blancs & 5g Oscîetre Caviar	35
CHAMPAGNE & CAVIAR Bottle of NV Billecart-Salmon Brut Reserve & 30g Siberian Baerii Caviar, Served with Traditional Accompaniments	185
MIXED VEGETABLE SPRING ROLLS (VE) Chilli Soy Dressing	14
TUNA TOSTADAS (VEA) Crushed Avocado, Pickled Chilli	16
TEMPURA NOBASHI PRAWNS Spicy Ranch Dressing	21
BETROOT CURED SALMON TARTARE, BLUE CORN TORTILLA Grapefruit, Trout Roe, Calamansi Dressing	19
SIBERIAN BAERII CAVIAR 30g	70
IMPERIAL OSCÎETRE CAVIAR 30g	115
Served With Traditional Accompaniments	
SCOTTISH LOBSTER & PRAWN BRIOCHE ROLLS Kewpie Mayo	20
SERRANO HAM CROQUETTES Pickled Gherkins	17
BUTTERMILK FRIED CHICKEN XO Mayo	17
HEREFORD BEEF SLIDERS Cheddar Cheese, Caramelised Onion	16
KATSU PORK TOASTED SANDO Pickled Slaw, Tonkatsu Sauce	21

(VE) Suitable for Vegans, (V) Suitable for Vegetarians

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens. Kindly note that due to seasonality, menu items may vary slightly.

A discretionary optional service charge of 15% will be applied to your bill.