

# FLUTE

## CAVIAR & CHAMPAGNE

CHAMPAGNE & A BUMP	35
125ml Glass of Billecart-Salmon Blanc de Blancs & 5g Oscietra Caviar by Kaviari Paris	
CHAMPAGNE & CAVIAR	185
Bottle of NV Billecart-Salmon Brut Reserve & 30g Siberian Baerii Caviar by Kaviari Paris	
<i>Served with Traditional Accompaniments</i>	

BAERII CAVIAR BY KAVIARI PARIS 30G 80  
*Served With Traditional Accompaniments*

OSCIETRA CAVIAR BY KAVIARI PARIS 30G 115  
*Served With Traditional Accompaniments*

## FOOD MENU

MIXED VEGETABLE SPRING ROLLS (VE) 15  
Chilli Soy

YELLOWFIN TUNA TOSTADAS (VEA) 16  
Crushed Avocado, Pickled Chilli

JAMÓN SERRANO CROQUETTES 16  
Dill Mayonnaise

BUTTERMILK FRIED CHICKEN 17  
Ranch Dressing

SCOTTISH LOBSTER & PRAWN BRIOCHE ROLLS 20  
Kewpie Mayonnaise

TEMPURA NOBASHI PRAWNS 20  
Spicy Ranch Dressing

HEREFORD BEEF SLIDERS 18  
Cheddar Cheese, Caramelised Onion Jam

ROASTED KING OYSTER MUSHROOM TACOS (VEA) 18  
Drunken Salsa, Green Tomato, Avocado, Serrano Chilli

HEREFORD SIRLOIN TACOS 22  
Drunken Salsa, Green Tomato, Avocado, Jalapeño

TRUFFLE PARMESAN FRENCH FRIES 12

## DESSERTS

CHEESE PLATE 15  
Crackers, Quince, Grapes

PASSIONFRUIT CREMEUX 15  
Caramelised Banana, Exotic Fruits, Lime Sorbet

CHOCOLATE MANGO DOME (VE) 15  
Mango Purée, Pineapple Sorbet

*(VE) Suitable for Vegans (VEA), Vegan Option Available.  
Please inform us of any allergies or intolerances 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.*

