



New Year's Eve

# Welcome to our kitchen. Home to an exquisite selection of contemporary Japanese and Mexican small plates.

## Four plates - £75 per person

Please select one dish per section

### To Start

A glass of Moët & Chandon Brut and our canapé selection

### Dinner Menu

Lemon butter and chilli sea salt edamame

Crispy rice with spicy salmon

Warm Wagyu beef with dried chilli and yuzu mayo flatbread

Roasted aubergine with rocoto chilli and wasabi sour cream flatbread

Black Pearl-peppered calamari with tequila lime sauce

Mexican matchstick chicken with habanero

Crispy duck and pomegranate ensalada with papaya chilli dressing

Our signature Mayan-spiced marinated chicken ensalada with cashews, black lime and sesame oil

Organic salmon with dried red chilli and lemon shiso salsa

Bincho Grill Chilli and lemon roasted baby chicken

28-day-aged rib-eye beef with yuzu kosho, smoked sea salt and black pepper

Japanese mushroom and truffle Toban-yaki

### Desserts

Yoghurt and white chocolate mousse with goma sponge and calpico sorbet

Raspberry parfait with shiso ginger ice cream and berry compote

Japanese yuzu mojito with rum & mint jelly and bergamot sorbet

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.