



Set Menu

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

Three dishes per person 22

Four dishes per person 27

Please select one dish per section

Salmon sashimi flat taco with wasabi sour cream

Dry-rubbed short rib soft taco with smoked chilli mayo

Mayan-spiced marinated chicken soft taco, with cilantro, black lime, garlic salsa and cayenne pepper mayo

Roasted aubergine flat taco with rocoto chilli and wasabi sour cream

Salmon tartare with shiso soy

Avocado tartare with shichimi soy

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

Crispy duck and pomegranate ensalada with papaya chilli dressing

Organic salmon with dried red chilli and lemon shiso salsa

Chilli and lemon roasted baby chicken

Tiger prawn and Japanese mushroom claypot with ibuki rice, shichimi broth and garlic roasted kale

Charred asparagus claypot with ibuki rice, shichimi broth and garlic roasted kale

Yoghurt and white chocolate mousse with goma sponge and calpico sorbet

Passion fruit brûlée with coconut sorbet and umeshu jelly

Raspberry parfait with shiso ginger ice cream and berry compote

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.