

# taste of abc kitchens

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## table snacks

**green chickpea hummus**  
*served with warm pitta and  
market crudités*

**guacamole**  
*datterini tomato salsa  
warm crunchy tortillas*

**dorsert crab toast**  
*green chili, dill, lemon aioli*

## light & bright

**heirloom beet carpaccio**  
*avocado purée, flavours of tartare*

**orkney sea scallop tartare**  
*shiso, kohlrabi, plum sesame*

## warm & sustaining

**crispy dover sole tacos**  
*aioli, cabbage, apple slaw*

**arroz con pollo**  
*crackling skin, lemon zest  
black pepper*

**whole roast cauliflower**  
*turmeric tahini, red zhug  
pistachio, date molasses*

## desserts

**salted caramel ice cream sundae**  
*candied peanuts and popcorn  
hotfudge sauce*

**coconut panna cotta**  
*tropical fruit, yuzu*

executive chef benjamin boeynaems  
chef jean-georges vongerichten

please inform us of any allergies and/or dietary requirements.  
all prices are inclusive of vat at the current rate.  
a discretionary service charge of 15% will be added to your bill.