

new year's eve

wednesday 31st december

250 per person

first course

dosa

pear & cardamom chutney,
coriander, sambal

roasted market beets

saffron coconut yoghurt, fresh herbs,
white balsamic, cucumber

orkney sea scallop tartare

shiso, kohlrabi, plum sesame

second course

crispy dover sole tacos

aioli, cabbage, apple slaw

charred grilled octopus

cuttlefish, kohlrabi slaw,
cashew, romesco

murasaki yam

black sesame, white sesame

third course

sautéed south coast john dory

fragrant broth with spinach,
basil lemon confit

charred duck breast

hibiscus & date jam, cabbage,
almond infusion

dessert

passion fruit flower

dark chocolate espresso tart

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.