

STARTER

Wagyu tartare, tomato miso, wagyu fat, soy sauce cured egg yolk	33
King trumpet ravioli, autumn truffle, zibibbo raisins, foie gras foam	35
Carabineros carpaccio, caviar, kombu dashi jelly, wasabi	35
Lobster, zucchini, caramelised lobster bisque, ponzu	45
Mushroom risotto, porcini, chanterelles, 52 months aged Parmigiano Reggiano	33

MAIN COURSE

Artichoke, pickled radishes, dill oil, ponzu	37
Kinmedai, yuzu-orange emulsion, edamame beans, artichoke	52
Monkfish, Jerusalem artichoke miso foam, porcini, caviar	52
Wood pigeon, king trumpet puree, celeriac, autumn truffle	58
Veal cheeks, potato mousseline, spring onions, pickled blueberries	45
Miyazaki Wagyu striploin, potato mousseline, summer truffle, wasabi	170

SIDES

MR French Fries, Parmigiano Reggiano & truffle	9
Fresh salad, orange, ponzu	9

12% Restaurant Cover charge will be added to the final bill