

VALENTINE'S MENU

Rose Miso-Infused Foie Gras & Dark Chocolate

Laurent Perrier Cuvée Rosé

Japanese Clear Soup

Houo Seitoku

Chef's Selection of 3 Seasonal Appetisers

Riesling Clos Clare

Grilled Plaice In Magnolia Leaves

Rioja Blanco Tondonia

Beaverbrook Special Nigiri



Dewazakura Ichiro

Wagyu Steak With Hoba Miso

Caro, Dom. Rothschild & Catena

Lemon & Champagne Sorbet

Sharing Dessert Plate

Double Chocolate Crème brûlée, Strawberry Daifuku, Yuzu Meringue Tarte

Vin Santo Fontodi

120 per person

(240 with Wine Pairing)

VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback. If we have not lived up to expectations, the service charge will be removed and every effort will be made to redeem ourselves. Please speak to our team about the gluten free dishes on our menu or if you require any other information regarding allergens.

