

# INDULGENCE MENU

125 per guest

Minimum of two guests

**Guacamole** ◆ VG, GF

Avocado, chalaquita & lime, corn tortilla

**Padron Peppers** GF

Lemon & yellow chilli salt

**Snow Crab Tostada**

Corn tortillas, avocado purée, yellow chilli & Oscietra caviar

**Wagyu Bao**

Smoked wagyu brisket, truffle emulsion, rocket cress



**Classic Sea Bass Ceviche** ◆ GF

“Leche de tigre”, red onion, sweet potatoes, jumbo corn

**Spicy Yellowfin Tuna Ceviche** ◆

Ponzu, red chilli & garlic, rice cracker

**Coconut Sea Bream Ceviche** GF

Limo chilli, fresh ginger & crispy plantain

**Argentinian Prawns** GF

Winter tomato gazpacho, pink pepper corn, prawn cracker

**Beef Tataki** GF

Red chilli, daikon, fig purée & truffle



**Miso Chilean Sea Bass Cazuela** ◆ GF

Bomba rice, chilli lime butter, sweet corn purée & pea shoots

**Australian Wagyu Sirloin**

Truffle jus, gem salad, wasabi cream & chimichurri

**COYA Chips** ◆ V, GF

Smoked tomato sauce & Peruvian cheese sauce



**Churros** V

Milk chocolate & dulce de leche sauce, orange zest

**Strawberry Suspiro** V, GF

Charred strawberries, caramelised meringue, strawberry sorbet, rhubarb purée, light vanilla cream

Origins of our produce Fish : Zone FAO 87/27/57/41/37  
Meat : France, UK, Spain, Chile, Italy

All prices are listed in GBP & are inclusive of VAT.

A discretionary 13% service charge will be added to your bill.

◆ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

If you have allergies or dietary enquiries,  
please speak to our staff prior to ordering.