

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

Manchego Cheesecake V, GF

Buckwheat crumble, Manchego cheesecake berries & hibiscus jam

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.