

FOR VALENTINE'S: "ONE NIGHT ONLY"

£110, for two

AVAILABLE 14TH FEBRUARY ONLY

Our newly minted "One Night Only" series celebrates rich world flavours with bold imaginative techniques, kicking off just in time for Valentine's.

THE LOBSTER SALAD

Lobster, green salad, Marie Rose sauce, orange juice, coriander with red amaranth.

SALMON KATSU BAO

Panko salmon, Japanese mayo, pickled cucumber with unagi sauce & coriander.

CHEF'S VALENTINE TASTING PLATTER

Blue fin tuna sashimi, salmon sashimi, prawn nigiri, salmon nigiri.

Served alongside our Valentine's Inside Out Roll with Prawn tempura, salmon, crab, cucumber, avocado, spring onion, Japanese & spicy mayo, topped with unagi sauce, coriander cress & tobiko.

A 13.5% service charge will be applied to all food and beverage pricing.

If you have a food allergy or intolerance, please inform your server upon placing your order.

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DESSERT

A reinterpretation of the Italian sweet treat – our cannoli, is filled with rich flavours, featuring strawberries, mango, mascarpone cheese & served with a chocolate lattice.

ACCOMPANIED BY A COCKTAIL PER PERSON

FUEGO DEL SOL

Planteray pineapple Rum, Ancho Reyes, Velvet Falernum lime juice, with grapefruit sherbet.

GET LUCKY

Conker Gin, Raspberry purée, fresh lemon, sugar syrup and topped with Prosecco.

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