PRIVATE DINING

MENU OPTION 1

FIRST COURSE

Tuna tartare - cucumber, avocado, miso, lotus chips

or

Kinoko mushroom salad, green peppercorn dressing (VG)

SECOND COURSE

Chef's selection of sashimi

THIRD COURSE

Grilled salmon – sesame green beans, lemongrass and ginger broth or

Teriyaki duck breast, orange, pomegranate and hazelnut salad

FOURTH COURSE

Vanilla and strawberry cheesecake - chocolate sesame soil

or

Exotic fruit and pomegranate salad - passion fruit and banana sorbet

£80pp

2 THE PRINCE AKATOKI LONDON