



PRIVATE DINING

MENU OPTION 3

FIRST COURSE

Yellowtail carpaccio – jalapeno, yuzu dressing, coriander cress
or

Pan-fried scallops – citrus soy glaze, samphire and seaweed salad

SECOND COURSE

Chef's selection of sashimi and nigiri

THIRD COURSE

Robata grilled A5 wagyu – grilled vegetables, spicy ponzu, truffle fries
or

Lobster – crushed new potatoes, asparagus, yuzu butter

FOURTH COURSE

Exotic fruit and pomegranate salad – passionfruit and banana sorbet

House wines & water (non-alcoholic options are available)



THE
PRINCE
AKATOKI
LONDON

£115pp

