



PRIVATE DINING

MENU OPTION 4 - VEGETARIAN

FIRST COURSE

Salt-baked heritage beetroot, miso dressing, honey-glazed walnuts

SECOND COURSE

Asparagus – truffle butter sauce, garlic and herb panko crumbs

THIRD COURSE

Robata grilled aubergine – chilli, spring onion, ginger miso,
vegetable crisps

FOURTH COURSE

Buttermilk panna cotta – sake jelly, blackberry compote,
sesame tuille

or

Dark chocolate fondant – matcha ice cream

£80pp



THE
PRINCE
AKATOKI
LONDON

