



ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MEETI

5-Course Tasting Menu

(available only from Tuesday – Friday)

Canapés



'Waldorf'

Semolina and barley brioche
extra virgin olive oil and honey butter

Warm Ibérico ham jelly
Parmesan, Bramley apple, nasturtium

Cured Cornish mackerel
sesame, kombu, spiced nage

Roast rack of Cumbrian lamb
wasabi, cucumber, lime

The cheese trolley
(optional extra course, £20 supplement)

Tuma yellow mille-feuille
brown butter, Tahitian vanilla ice-cream



Petit fours

£85 per person

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £145 per person)



Allergen information is available upon request
Please advise us of any allergies or dietary requirements
All prices inclusive of VAT
A discretionary 12.5% service charge will be added to your bill



ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MEETI

5-Course Vegetarian Menu

(available only from Tuesday – Friday)

Canapés



'Waldorf'

Semolina and barley brioche
extra virgin olive oil and honey butter

Chilled beetroot foam
Riesling vinegar, Bramley apple

Soy pickled turnip
sesame, kombu, spiced nage

Baby violet artichoke
hen of the wood, vin jaune

The cheese trolley
(optional extra course, £20 supplement)

Tuma yellow mille-feuille
brown butter, Tahitian vanilla ice-cream



Petit fours

£85 per person

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £145 per person)



Allergen information is available upon request
Please advise us of any allergies or dietary requirements
All prices inclusive of VAT
A discretionary 12.5% service charge will be added to your bill



ORMER MAYFAIR

by Sofian

EXECUTIVE CHEF SOFIAN MEETHI

5-Course Pescatarian Menu

(available only from Tuesday – Friday)

Canapés



'Waldorf'

Semolina and barley brioche
extra virgin olive oil and honey butter

Chilled beetroot foam
Riesling vinegar, Bramley apple

Cured Cornish mackerel
sesame, kombu, spiced nage

Braised West Coast turbot
globe artichoke, vin jaune

The cheese trolley
(optional extra course, £20 supplement)

Tuma yellow mille-feuille
brown butter, Tahitian vanilla ice-cream



Petit fours

£85 per person

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £145 per person)



Allergen information is available upon request
Please advise us of any allergies or dietary requirements
All prices inclusive of VAT
A discretionary 12.5% service charge will be added to your bill



ORMER MAYFAIR

by Sofian

EXECUTIVE CHEF SOFIAN MEETHI

5-Course Vegan Menu

(available only from Tuesday – Friday)

Canapés



'Waldorf'

Sourdough bread

extra virgin olive oil

Chilled beetroot foam

Riesling vinegar, Bramley apple

Soy pickled turnip

sesame, kombu, spiced nage

Baby violet artichoke

hen of the wood, vin jaune

Dark chocolate mousse

chocolate sorbet



Petit fours

£85 per person

Signature wine pairing

(Additional £85 per person)

Prestige wine pairing

(Additional £145 per person)



Allergen information is available upon request

Please advise us of any allergies or dietary requirements

All prices inclusive of VAT

A discretionary 12.5% service charge will be added to your bill