



ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MSETFI

7-Course Tasting Menu

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

Native lobster, cooked over coals
Sicilian tomato, pine nut

Roast rack of Cumbrian lamb
wasabi, cucumber, lime

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

'Peach ice tea'

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



Petit fours

£122 per person

Signature wine pairing
(Additional £122 per person)

Prestige wine pairing
(Additional £195 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



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EXECUTIVE CHEF SOFIAN MSETFI

7-Course Vegetarian Tasting Menu

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

Mushroom farfalle
Scottish girolles, tarragon

Baby violet artichoke
hen of the wood, vin jaune

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

'Peach ice tea'

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



Petit fours

£122 per person
Signature wine pairing
(Additional £122 per person)

Prestige wine pairing
(Additional £195 per person)



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7-Course Pescatarian Tasting Menu

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

Native lobster, cooked over coals
Sicilian tomato, pine nut

Braised West Coast turbot
globe artichoke, vin jaune

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

'Peach ice tea'

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



Petit fours

£122 per person

Signature wine pairing
(Additional £122 per person)

Prestige wine pairing
(Additional £195 per person)





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7-Course Vegan Tasting Menu

Canapés



'Waldorf'

Sourdough bread

extra virgin olive oil

Chilled beetroot foam

Riesling vinegar, Bramley apple

Soy pickled turnip

sesame, kombu, spiced nage

Saffron risotto

charred endive, nasturtium

Baby violet artichoke

hen of the wood, vin jaune

'Peach ice tea'

Dark chocolate mousse

chocolate sorbet



Petit fours

£122 per person

Signature wine pairing

(Additional £122 per person)

Prestige wine pairing

(Additional £195 per person)



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All prices inclusive of VAT

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