



PARK ROW

Festive Events 2023

This stylish and spectacular setting is quite literally the coolest place in Gotham City. Founded and operated by the infamous Oswald Cobblepot, it boasts the freshest fish from Gotham City Harbor. With Champagne, cocktails, exceptional food, live entertainment and decadence, what more could you ever desire?

Situated within a stunning Grade II listed art deco venue within the heart of London's theatre-land, guests will step off the streets of Soho and descend into Gotham City via a secret door in Wayne Manor, home to the famous billionaire



CANAPÉ MENU
50 PER PERSON

Iceberg Lounge mushroom parfait (pb)
mushroom parfait, umeboshi, crispy gyoza skin

Spinach salad (pb)
sweet soy sesame, tahini miso

Prawn chirashi
obsiblue prawn, ikura, fresh wasabi, shiso, pickles

Tuna crispy rice
spicy sesame aioli

Karaage
crispy chicken, sesame aioli, mixed pickles

Salmon tataki
aji amarillo, yuzu tiger milk, tomato salsa

Wagyu tartare taco
wagyu tartare, avocado, tamari soy, yuzu kosho, gyoza crispy skin

Mixed seasonal vegetables kushiyaki (pb)
asparagus, king oyster mushroom, baby onions, sweet soy glaze

Duck gyoza
sweet soy glaze

Beef bao
Short rib, asian slaw, wasabi aioli

“Scare” Crow-quettes (v)
sweet corn croquettes, gochujang aioli, black garlic crisps



‘Fruit of the Earth’ cheesecake
Sake lees, strawberries, cucumber, tarragon, lemon balm

(pb) Plant-based
(v) Vegetarian

CANAPÉ MENU
65 PER PERSON

Iceberg Lounge mushroom parfait (pb)
mushroom parfait, umeboshi, crispy gyoza skin

Spinach salad (pb)
sweet soy sesame, tahini miso

Prawn chirashi
obsiblue prawn, ikura, fresh wasabi, shiso, pickles

Tuna crispy rice
spicy sesame aioli

Karaage
crispy chicken, sesame aioli, mixed pickles

Salmon tataki
aji amarillo, yuzu tiger milk, tomato salsa

Wagyu tataki
truffle ponzu, truffle salsa, crispy garlic, yuzu kosho

Sea bass ceviche
jalapeño miso dressing, cucumber, masago, micro coriander

Wagyu tartare taco
wagyu tartare, avocado, tamari soy, yuzu kosho, gyoza crispy skin

Mixed seasonal vegetables kushiyaki (pb)
asparagus, king oyster mushroom, baby onions, sweet soy glaze

Duck gyoza
sweet soy glaze

Prawn gyoza
sweet soy glaze

Beef bao
Short rib, asian slaw, wasabi aioli

“Scare” Crow-quettes (v)
sweet corn croquettes, gochujang aioli, black garlic crisps

Miso black cod
roasted cauliflower, tahini miso, pickles



‘Fruit of the Earth’ cheesecake
Sake lees, strawberries, cucumber, tarragon, lemon balm

(pb) Plant-based
(v) Vegetarian

SET MENU
75 PER PERSON

Edamame (pb)
Maldon sea salt

Iceberg Lounge mushroom parfait (pb)
mushroom parfait, umeboshi, crispy gyoza skin

Spinach salad (pb)
sweet soy sesame, tahini miso

Karaage
crispy chicken, sesame aioli, mixed pickles

“Scare” Crow-quettes (v)
sweet corn croquettes, gochujang aioli, black garlic crisps

Salmon tataki
aji amarillo, yuzu tiger milk, tomato salsa

Calamari
wasabi aioli

Duck gyoza
sweet soy glaze

Beef kushiyaki
grilled fillet, teriyaki glaze

The Iceberg Lounge sashimi platter
Selection of 20 sashimi for four people

Miso black cod
roasted cauliflower, tahini miso, pickles

Nori waffle chicken
gochujang, chilli miso maple syrup, chives

Steamed rice (pb)
sesame

Grilled baby gem (v)
kimchi butter, bubu arare



Warm sancho chocolate fondant
chocolate, sancho pepper, cherry sorbet

(pb) Plant-based
(v) Vegetarian

PLANT BASED & VEGAN SET MENU
75 PER PERSON

Edamame (pb)
Maldon sea salt

Truffle Edamame (pb)
truffle, teriyaki

Nitro popcorn (pb)

Iceberg Lounge mushroom parfait (pb)
mushroom parfait, umeboshi, crispy gyoza skin

Spinach salad (pb)
sweet soy sesame, tahini miso

Seaweed salad (pb)
tosaka, wakame, lollo rosso, lollo biondi, spicy sesame vinaigrette

Avocado crispy rice (pb)
wasabi aioli

Nasu miso (pb)
grilled aubergine, caramelised sweet miso, toated sesame

Crispy tofu (pb)
seasonal mixed mushrooms, dashi broth, daikon

Mixed seasonal vegetables kushiyaki (pb)
asparagus, king oyster mushroom, baby onions, sweet soy glaze

Soba okayu (v)
buckwheat rice, dashi broth, spring onion, peas, broad beans, fresh wasabi

Only for Maroni (pb)
yakisoba, mushroom meatballs, moromi miso tomato sauce

Truffle fried rice (pb)
truffle salsa, truffle soy

Grilled asparagus (pb)
tahini miso

Tender stem broccoli (pb)



A selection of Sorbet

(pb) Plant-based
(v) Vegetarian

SET MENU
95 PER PERSON

Edamame (pb)
Maldon sea salt

Shishito peppers (pb)
grilled peppers, soy, shichimi, Maldon sea salt

Nitro popcorn (pb)

Iceberg Lounge mushroom parfait (pb)
mushroom parfait, umeboshi, crispy gyoza skin

Spinach salad (pb)
sweet soy sesame, tahini miso

Sashimi salad (pb)
hamachi, salmon, eel, obsiblue prawn, seabass, ikura, green apple,
cucumber, cress, wasabi vinaigrette

Tuna crispy rice (pb)
spicy sesame aioli

Yellowtail tataki
truffle soy, truffle salsa, nasturtium cress

Wagyu tataki
truffle ponzu, truffle salsa, crispy garlic, yuzu kosho

Karaage
crispy chicken, sesame aioli, mixed pickles

Wagyu tartare taco
wagyu tartare, avocado, tamari soy, yuzu kosho, gyoza crispy skin

Sea bass ceviche
jalapeño miso dressing, cucumber, masago, micro coriander

Tako kushiyaki
grilled octopus, sweet soy glaze

Chicken kushiyaki
grilled chicken, teriyaki glaze

Prawn tempura
Tiger Prawn, ponzu, sesame, shichimi

Duck gyoza
sweet soy glaze

Beef bao
Short rib, asian slaw, wasabi aioli

The Iceberg Lounge sashimi platter
Selection of 20 sashimi for four people

Miso black cod
roasted cauliflower, tahini miso, pickles

A5 Wagyu steak 150g
black salt, kizami wasabi, wafu chimichurri, burnt lime

Soba okayu (v)
buckwheat rice, dashi broth, spring onion, peas, broad beans, fresh wasabi

Truffle fried rice (pb)
truffle salsa, truffle soy

Grilled baby gem (v)
kimchi butter, bubu arare



Kiss from a rose
chiffon cake, raspberry, rose, Ojo De Dios hibiscus mezcals cream, yogurt ice cream

Knock knock puddin'
matcha mousse, mango ginger custard, raspberry, blueberry

SET MENU
125 PER PERSON

Edamame (pb)
Maldon sea salt

Nitro popcorn (pb)

Iceberg Lounge mushroom parfait (pb)
mushroom parfait, umeboshi, crispy gyoza skin

Spinach salad (pb)
sweet soy sesame, tahini miso

Lobster salad
avocado, cucumber, heritage tomatoes, sweet chilli soy

Tuna crispy rice (pb)
spicy sesame aioli

“Scare” Crow-quettes (v)
sweet corn croquettes, gochujang aioli, black garlic crisps

Wagyu bonbons
wagyu, duck liver, teriyaki glaze

‘New style’ sea bream tiradito
whole sea bream, ponzu, yuzu tiger milk, miso jalapeño, Maldon sea salt, lime

Truffle tuna tartare
akami tuna, truffle soy, crispy gyoza skin

Tuna taco
akami tuna, yuzu garlic, avocado, masago, gyoza crispy shell

Nasu miso (pb)
grilled aubergine, caramelised sweet miso, toasted sesame

Tako kushiyaki
grilled octopus, sweet soy glaze

Prawn gyoza
Tiger Prawn, ponzu, sesame, shichimi

Mixed seasonal vegetables gyoza (pb)
sweet soy glaze

Lobster bao
Asian slaw, yuzu aioli, ikura

The Iceberg Lounge sashimi plater
Selection of 20 sashimi for four people

Miso black cod
roasted cauliflower, tahini miso, pickles

A5 Wagyu steak 150g
black salt, kizami wasabi, wafu chimichurri, burnt lime

Tea for Mr Wayne?
duck breast, udon, soy marinated egg, smoked shiitake, ginger, Earl Grey broth

Tender stem broccoli (pb)
moromi miso

Truffle fried rice (pb)
truffle salsa, truffle soy



Kiss from a rose
chiffon cake, raspberry, rose,
Ojo De Dios hibiscus mezcal cream, yogurt ice cream

Knock knock puddin’
matcha mousse, mango ginger custard, raspberry, blueberry

‘Fruit of the Earth’ cheesecake
Sake lees, strawberries, cucumber, tarragon, lemon balm

ICEBERG LOUNGE

The nightlife in Gotham City is always thrilling especially when spending an evening at the Iceberg Lounge. This stylish and spectacular setting is quite literally the coolest place in Gotham City. Founded and operated by the infamous Oswald Cobblepot, also known as The Penguin, the design indulges his signature quirks with a giant penguin sculpture situated above the bar, and ornithological artworks adorning the walls. Relax in the luxurious banquette seating that curves around this magnificent space, and enjoy food fresh from Gotham City Harbour, as well as live entertainment featuring the likes of the Black Canary (Thursday to Saturday).

PERFECT FOR: Exclusive hire, lunch and dinner meetings, group dining, drinks parties, late night, live music

CAPACITY: 110 seated
499 standing





AMUSEMENT MILE

Add some theatricality to your event with one of our incredible Amusement Mile trollies. From nitro popcorn, ice-cream, edible balloons and pictures out of paintings and fountains – make it a party your guests will never forget.

Prices available upon request and subject to availability.



PENNYWORTH'S

This is the home away from home for billionaire Bruce Wayne and named in honour of the Wayne family's loyal butler Alfred.

Pennyworth's is an undisputed Art Deco masterpiece, with nods to Alfred's British past. Eagle-eyed diners may even spot artwork and heirlooms from the Wayne family's private collection. The whisky-focussed bar includes a rare bottling created for Park Row called Inishtree, named after the Scottish town where Castle Wayne is located. The bar also houses a unique and elegant whisky decanter – a specially designed cantilever system engineered to provide the perfect pour.

PERFECT FOR: Lunch and dinner meetings, drinks parties, late night

CAPACITY: 25 seated

