

PARK RO₩

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

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

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'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)

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

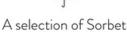
Soba okayu (v) buckwheat rice, dashi broth, spring onion, peas, broad beans, fresh wasabi

> 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)



(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

J 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

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

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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

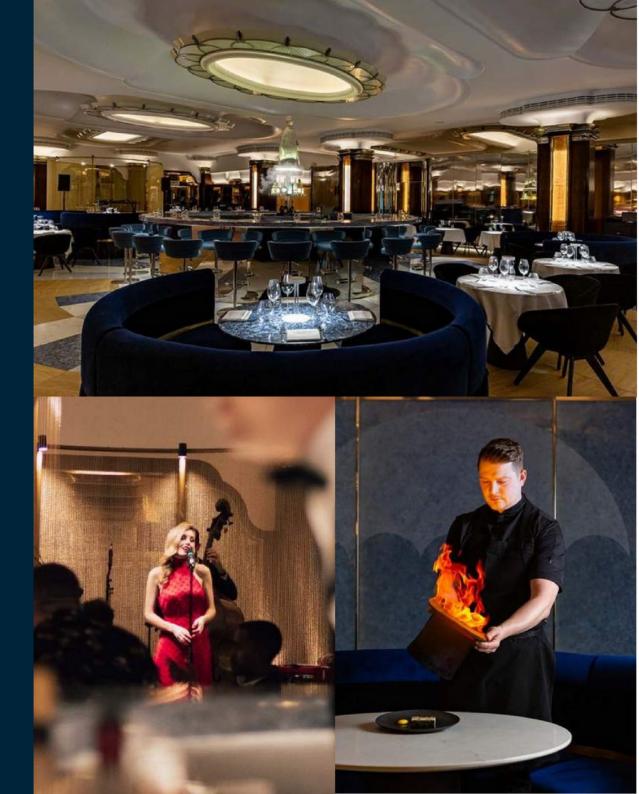
'Fruit of the Earth' cheesecake Sake lees, strawberries, cucumber, tarragon, lemon balm

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

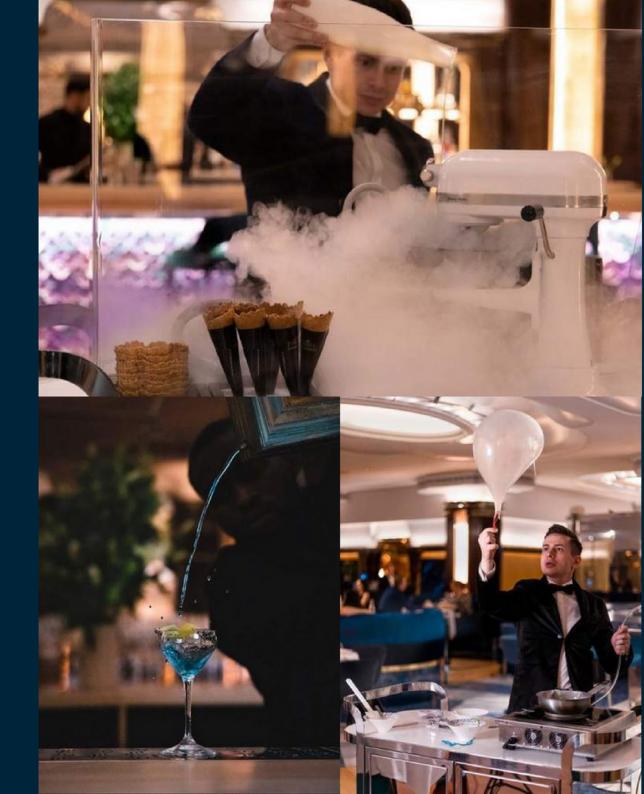




AMUSEMENT MILE

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

