



Start the carnival of life with a Passion Fruit Caipirinha

Fantasia

Colchester Oyster Tempura
daikon dressing, with Beluga caviar

Mestre Sala

Scottish King Scallops
Jerusalem artichoke purée, amasu kyuri, ikura, guzo garlic butter

Abre alas

Moriawase of sushi & sashimi to share
wild Alaskan Coho salmon, line caught wild seabass, Hiramasa &
asparagus tempura maki, new style rainbow maki, Gravadlax with a spicy
salmon tartare served in castelfranco

Quadra

Yakimono Lobster– ½ lobster per folião
with shiso butter, asparagus & kongō kinoko, fennel & radish salad

Enredo

Miyazaki Wagyu– grilled to perfection
spiced butternut squash purée, black garlic sauce, foie grass

Grande final

A trio of sobremesa to share
To keep you dancing till dawn

Please note that as our ingredients are purchased fresh, certain dishes or ingredients may be substituted

All our prices are inclusive of VAT

If you are allergic to any food product, please advise a member of the service team