

Sentaku

Choice

We recommend a selection of tasting dishes along with one main course and one dessert per person, but please feel free to select a menu to your liking

●	SEASONAL CANAPÉS		6.5
●	THAI RED CRAB	Tempura Soft Shell, Bisque Emulsion & Coconut	18
●	OCTOPUS SALAD	Radicchio, Flying Fish Roe & Plankton	10
●	KFV	Crispy Sweet Bread, BBQ Roscoff Onion & Mustard Relish	13
●	PASTRAMI	Iberico Pressa, Carrot & Wasabi	15
●	MANGO LASSI	Spiced Red Lentil with Durian, Rose & Jackfruit	9
●	SMOKED EEL & LEEK	Glass Dumpling, Apple Dashi & Pressed Leek	30
●	QUAIL KIEV	Morels, Wild Garlic Butter, Peas & Broad beans	33
●	LAMB	Israeli Cous Cous, Ras El Hanout & Preserved Apricot	36
●	BAO BUN	Teriyaki Aubergine, Candied Cashew & Sansho	26
●	ARTISAN CHEESE	Artisan Cheeses & Garnishes, Individually or to Share	18
●	MUSCATEL GRAPE	Muscatel Granita, Mint & Sudachi Lime	14
●	CHOCOLATE	Baked Chocolate Tart with Blood Orange Hazelnut Ice Cream	12
●	RHUBARB	Rhubarb Mousse Cannoli, Stem Ginger & Rice Pudding	16
●	MANDARIN TRIFLE	Japanese Peach, Sesame, Black Bean Genache	16

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