

SCOTT'S

THE PLATINUM AROWANA ROOM





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## THE PLATINUM AROWANA ROOM

Scott's new ground floor private space takes its name from one of the world's most unique and rare fish; the Platinum Arowana. Discreetly tucked behind the main restaurant, The Platinum Arowana Room will offer a more intimate private dining space, ideal for private business lunches, dinners and intimate social occasions.

Mirror panelled walls offset a show-stopping green, semi-precious stone floor and Lalique lights. The walls are adorned with works by Pierre-Auguste Renoir, Joan Miró, Émile Bernard and Marc Chagall.

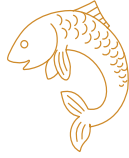
Parties of between six to eight guests will be able to choose from a special A La Carte menu featuring exclusive dishes only available to guests dining in The Platinum Arowana Room.





# SCOTT'S SAMPLE PLATINUM AROWANA MENU

*This menu is subject to seasonal changes.*



## OYSTERS

Lindisfarne Rocks (ENG)

Mixed oysters  
*with wild boar sausages*

Jersey Pearls (ENG)

Morecambe Bay Rocks  
(ENG)

Baked oyster  
*with wasabi and yuzu,  
shiso hollandaise*

Carlingford Rocks (NIR)

Île d'Oléron (FR)

Gillardeau (FR)

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## CAVIAR

Platinum

15g | 30g | 50g

Oscietra

15g | 30g | 50g

Beluga

15g | 30g | 50g



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### CRUSTACEA

Plateau de fruits de mer *for two*

Seared scallops in the shell  
*with chilli butter*

Tempura prawns  
*with spicy cocktail sauce*



### RAW

Mixed sashimi  
*A selection of fish, salmon tartar, taro crisps*

Spicy salmon tartare  
*with avocado*

Yellowtail and salmon sashimi  
*pickled ginger, wasabi  
and ponzu*

Ceviche  
*stone bass, tuna,  
plantain crisps*



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## STARTERS

Gravlax  
*with Swedish mustard dressing  
and pickled cucumber*

Chargrilled squid  
*fragrant herb salad, bang bang sauce  
and toasted peanuts*

Octopus carpaccio  
*spring onion, coriander and chilli*

Smoked salmon

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## FISH ON THE BONE

Fish of the day

Halibut

Fish for two

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## SOLE

Dover Sole  
*grilled or meunière*  
16oz | 22oz

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## LOBSTER

Thermidor

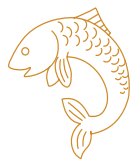
Grilled  
*with garlic butter and  
seashore vegetables*

Lobster mayonnaise



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## MAINS

Fillet of John Dory  
*mousseline potato, green asparagus  
and wild garlic*

Fillet of halibut  
*with Portland crab, charred hispi,  
fennel and bottarga*

Roasted cod  
*with cauliflower puree,  
chorizo dressing and rocket*

Blackened miso salmon  
*with pak choi and sesame*

Roasted shellfish for two  
*with garlic butter, lobster, scallops,  
langoustines and prawns*

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## MEAT

Bannockburn rib steak  
*Bearnaise and chips*

Fillet of beef  
*braised short rib with bone  
marrow crumb and kale*

Veal chop  
*with Tropea onions  
and morels*

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## SIDE ORDERS

Spinach  
*steamed, buttered or creamed*

Tenderstem broccoli  
*with chilli*

Green salad

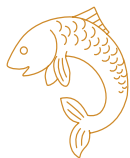
Roasted squash  
*with quinoa, tomato and harissa*



## THE PLATINUM AROWANA EXPERIENCE

*Exclusive to The Platinum Arowana Room. We kindly ask you and your guests to order in advance from this menu. We require pre-orders no later than five days prior to your event.*

£200



### STARTERS

*Platinum Arowana plateau de fruits de mer for two  
sashimi, caviar, lobster, oysters, salmon tartare and langoustines*

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*Twice baked lobster soufflé  
shaved truffle*

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*Golden pearl caviar*

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*Puff pastry baked scallop and lobster  
shellfish bisque*

### MAINS

*Newlyn Bay turbot  
hand dived scallop and Oscietra caviar*

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*Roasted black angus chateaubriand for two  
sautéed girolles, truffled potatoes, Périgord sauce*

### DESSERTS

*The Platinum Arowana dessert  
for the whole table to share*

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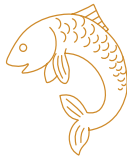
*Gold leaf salted caramel truffles*

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*Pink Champagne and strawberry jelly  
elderflower sorbet*







## FURTHER INFORMATION

### CAPACITY

The Platinum Arowana Room accommodates a maximum of eight guests seated on one table.

### DEPARTURE TIMES

Guests' Departure: Monday – Saturday 12.30am | Sunday 12.00am

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- Service charge: 15%
- Seasonal flowers are provided in The Platinum Arowana Room. We can provide details of the florist should guests require bespoke arrangements
- Tea lights are supplied to suit your table layout
- Complimentary Wi-Fi is provided
- Corkage is not permitted
- The Platinum Arowana Room has disabled access
- We do not have the facilities for DJs or dancing
- Children under 16 are not permitted



## THE PLATINUM AROWANA ROOM

### BOOKING

Catherine Gauld 020 7307 5784

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