



BY GORDON RAMSAY

CHEF MENU 1

to share

pea guac, prawn crackers

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tomato salad, house dressing, tofu cream

~

pumpkin tempura

~

aubergine & cabbage dumpling

~

pork belly bao, smoked hoi sin

~

grilled miso salmon, wasabi miso roe

~

baby chicken, wakame, lemon

~

garlic fried bok choy

~

tamarind sticky cake, pineapple, vanilla ice cream

£85 PER PERSON

If you have a food allergy, intolerance or sensitivity,

please speak to a member of our private dining team



BY GORDON RAMSAY

DRINKS PAIRING

optional

SELECTION OF BEERS:

24x Asahi lager £150

24x Kirin Ichiban Premium Lager £160

24 x White Ryno IPA £170

WELCOME DRINK £20 PER PERSON

Ureshi

haku vodka, sake, lychee, rose, smoked sea salt

Shiso Smash

roku gin, fresh shiso, lemon

Old Fashion

Maker Marks, sugar, bitters

Lucky Negroni

Beefeater, Campari, Martini Rosso infused with chili

AFTER DINNER £20 PER PERSON:

Espresso Colada

absolut elyx, orange Bitter homemade 'coffee shu', coconut foam

Espresso Martini

absolut vodka, Kahlua, espresso, sugar

Korean Espresso

absolut vodka, 'coffee shu', espresso, Baileys

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BY GORDON RAMSAY

CHEF MENU 2

to share

pea guac, prawn crackers

~

chirashi ceviche, sweetcorn hot sauce

~

beetroot salad, wafu, umeboshi, tofu

~

'JFC', korean hot sauce

~

salt & pepper squid, pistachio

~

smoked brisket bao, yuzu mustard, pickled cucumbers

~

lamb chops, chilli sauce, tofu cream

~

steamed seabream, moilee, rice powder, mixed herbs

~

miso aubergine, chilli crunch

~

chocolate tofu

£100 PER PERSON

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BY GORDON RAMSAY

DRINKS PAIRING

optional

SELECTION OF BEERS:

24x Asahi lager £150

24x Kirin Ichiban Premium Lager £160

24 x White Ryno IPA £170

WELCOME DRINK £23 PER PERSON

Ureshi

haku vodka, sake, lychee, rose, smoked sea salt

Shiso Smash

roku gin, fresh shiso, lemon

Old Fashion

Barrel aged house blend of whiskies, sugar, bitters

Lucky Negroni

Roku gin, Campari, Italicus & Green tea

AFTER DINNER £23 PER PERSON

Espresso Colada

orange Bitter homemade 'coffee shu', coconut foam

Espresso Martini

absolut elyx, Kahlua, espresso, sugar

Korean Espresso

absolut elyx, 'coffee shu', espresso, Baileys

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BY GORDON RAMSAY

CHEF MENU 3

to share

kyoto cucumber, miso, sesame

~

hamachi, wasabi, green apple

~

beef tataki, truffle ponzu

~

'JFC', korean hot sauce

~

smoked brisket bao, yuzu mustard, pickled cucumbers

~

monkfish tempura

~

rare breed sirloin, weeping tiger

~

korean spiced black cod, gochujang, daikon

~

egg fried rice, xo sauce, slow cooked egg

~

kyoto brest, matcha, chocolate, cherry

£115 PER PERSON

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BY GORDON RAMSAY

DRINKS PAIRING

optional

SELECTION OF BEERS:

24x Asahi lager £150

24x Kirin Ichiban Premium Lager £160

24 x White Ryno IPA £170

WELCOME DRINK £25 PER PERSON

Ureshi

Grey Goose, sake, lychee, rose, smoked sea salt

Shiso Smash

Ki-no-bi gin, fresh shiso, lemon

Old Fashion

Barrel aged house blend of whiskies, sugar, bitters

Lucky Negroni

Ki-no-bi gin, Campari, Lilet Blanc & kumquat

AFTER DINNER £25 PER PERSON

Espresso Colada

Grey Goose Orange, orange Bitter homemade 'coffee shu', coconut foam

Espresso Martini

Grey Goose, Kahlua, espresso, sugar

Korean Espresso

Grey Goose, 'coffee shu', espresso, Baileys

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BY GORDON RAMSAY

CHEF MENU 4

to share

steamed edamame

~

padron peppers, holy basil

sliced yellowtail, wasabi & apple

tuna tartare and caviar

~

sashimi platter

hand dived scallops, yuzu, sweetcorn

bonito fried duck leg bao, spicy hoisin, cucumber

~

roasted lobster, yuzu beurre blanc, furikake

wagyu sirloin, mushroom, wasabi

egg fried rice, xo sauce, slow cooked egg

~

kyoto brest, matcha, chocolate, cherry

£190 PER PERSON

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BY GORDON RAMSAY

DRINKS PAIRING

optional

SELECTION OF BEERS:

24x Asahi lager £150

24x Kirin Ichiban Premium Lager £160

24 x White Ryno IPA £170

WELCOME DRINK £27 PER PERSON

Ureshi

Nikka Coffey super premium vodka, sake, lychee, rose, smoked sea salt

Shiso Smash

Monkey 47 gin, homemade fresh shiso syrup, charred lemon

Old Fashion

Nikka from the barrel, sugar, bitters

Lucky Negroni

Monkey 47 gin, Martini Bitter Riserva 1992, martini rubino & Cinnamon

AFTER DINNER £27 PER PERSON

Espresso Colada

Grey Goose Orange, orange Bitter homemade 'coffee shu', coconut foam

Espresso Martini

Grey Goose, Kahlua, espresso, sugar

Korean Espresso

Grey Goose, 'coffee shu', espresso, Baileys

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