



BY GORDON RAMSAY

KASAI • KORI • SORA • UMI • TOCHI



LUCKY CAT BY GORDON RAMSAY OFFERS PRIVATE DINING IN
MAYFAIR'S PRESTIGIOUS GROSVENOR SQUARE, BLENDING MODERN
ASIAN CUISINE WITH HISTORICAL INFLUENCES FROM 1930S TOKYO
AND THE FAR EAST.

CHOOSE BETWEEN FRONT ROW DINING AT THE
KASAI AND KORI CHEF'S TABLES, OR OUR EXCLUSIVE
PRIVATE DINING ROOMS SEATING 10 - 40 GUESTS.
IMMERSE YOURSELF IN AN EXCEPTIONAL DINING EXPERIENCE
AND TRULY SPECTACULAR SURROUNDINGS.

TO MAKE AN ENQUIRY CALL 020 7592 1373
OR EMAIL GROUPSANDEVENTS@GORDONRAMSAY.COM
WWW.GORDONRAMSAYRESTAURANTS.COM/LUCKY-CAT

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TASTE OF LUCKY CAT 50

CHEF'S MENU 70

CHEF'S MENU 90

CHEF'S MENU 125

CHEF'S VEGAN SELECTION

CHEF'S VEGETARIAN SELECTION

CANAPÉ MENU

WINE SELECTION

COCKTAIL SELECTION

ALL OF OUR FOOD AND BEVERAGE PRICES ARE INCLUSIVE OF VAT AT THE CURRENT RATE.
PLEASE NOTE THAT DISHES ARE SUBJECT TO SEASONAL CHANGES AND MARKET AVAILABILITY.

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY, PLEASE SPEAK TO YOUR SERVER
ABOUT INGREDIENTS IN OUR DISHES BEFORE YOU ORDER YOUR MEAL.

A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.



TASTE OF LUCKY CAT SO

(AVAILABLE FOR LUNCH)

CHOOSE ONE

SNACK

pea & avocado guacamole, shiso oil, rice crackers v
shichimi cucumbers v

COLD

chirashi sushi seafood don
seared salmon, wasabi, green apple
marinated tomatoes, tofu cream, sesame v

HOT

spinach wonton xo mussels
soba noodles, shiitake & truffle broth v
bavette, black bean wafu

SWEET

sour cherry, shiso, matcha v
passion fruit cremeux v
seasonal fruit, sorbet v

menu includes a pot of loose-leaf tea





CHEF'S MENU 70

CHOOSE ONE

cured & smoked cornish mackerel, ponzu & wild garlic

house wagyu pastrami, milk buns, pickles

-

lake district sirloin, king mushrooms, wafu

roast cod, yuzu butter sauce, kombu

-

lemon grass & ginger sorbet, palm sugar syrup v

-

blood orange & pomelo parfait, mandarin sorbet v

matcha tiramisu v





CHEF'S MENU 90

CHOOSE ONE

tuna tataki, house soy, ginger oil, sea herbs

steamed chawanmushi, beef & soy broth, truffle

-

seared orkney scallop, sweetcorn hot sauce

-

marinated brill, deep sea mussels, soft herbs, sake vinegar

roast duck, pickled cherries, squash

-

lemongrass & ginger sorbet, palm sugar syrup v

-

milk chocolate crèmeux, passion fruit, coconut sorbet v

tonka chawanmushi, strawberries, honey v





CHEF'S MENU 12s

CHOOSE ONE

seared chalk farm trout, wasabi, apples

pressed foie gras, umeshu, milk bun toast

seared orkney scallop, sweetcorn hot sauce

roast sweet breads, tofu cream, truffle & maltose jus

grilled lake district lamb, smoked eggplant, shaved artichoke

steamed sole, xo mussels, coriander, wild garlic oil

lemongrass & ginger sorbet, palm sugar syrup v

yum baba, robata roasted pineapple, coconut chantilly v





CHEF'S VEGAN MENU

CHOOSE ONE

marinated tomatoes, tofu cream, sesame

marinated beetroot, goma sauce, roast buckwheat

-

grilled asparagus, apple wafu, roast leeks

-

fried tofu, avocado, baby herbs

-

house soba noodles, shiitake & truffle broth

braised grains, peas, wild garlic oil

-

coconut sorbet, palm sugar syrup

-

coffee shu sundae





CHEF'S VEGETARIAN MENU

CHOOSE ONE

marinated tomatoes, tofu cream, sesame

burrata, wasabi salsa verde, toasted buckwheat

-
grilled asparagus, smoked emulsion, pumpkin seeds

-
fried tofu, avocado, baby herbs

-
house soba noodles, shiitake & truffle broth

-
sweetcorn rice hotpot, truffle, chives

-
coconut sorbet, palm sugar syrup

-
tonka chawanmushi, strawberries, honey





CANAPÉ MENU

(£3.00 PER CANAPE)

marinated tomato, tofu cream v

salt & pepper tofu, avocado v

boneless chicken wing, miso hot sauce

spicy beef tartare, crispy shallot

laos-style peanut summer rolls v

salmon & avocado temaki

smoked lamb bao, mint, shiso

eggplant tempura bao, aka miso v

pork dumplings, aged soy, ginger

passion fruit caramel & sorbet v

yuzu doughnuts v

seasonal sorbet cups v





WINE SELECTION

CHAMPAGNE

	75cl
devaux, blanc de noirs, brut nv	68
devaux, cuvée d, aged 5 years nv	78
besserat de bellefon, blanc de blancs nv	115
ruinart, blanc de blancs nv	165
bollinger la grande année 2007	190
dom pérignon 2009	340
cristal louis roederer 2009	400
cristal louis roederer 2000 magnum	1600

ROSÉ CHAMPAGNE

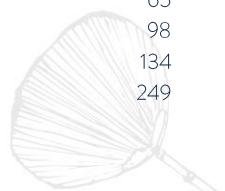
besserat de bellefon rosé, cuvée des moines nv	110
ruinart rose nv	165
bollinger, grand année rose 2005	208
dom perignon rose 2004	665
louis roederer, cristal rose 2009	1050

ROSÉ

pinot noir rosé, yealands, marlborough, new zealand 2017	48
sancerre rosé, le grandmontains, laporte, france 2017	67
bandol rosé, pibarnon, france 2017	89

SAKE

honjozo, urakasumi, honjikomi, saura	65
azure ginjo-tosatsuru	98
fukuchiyo shuzō, nabeshima daiginjo	134
hakkaisan, kouwa gura, junmai daiginjo	249





WINE SELECTION

WHITE WINE

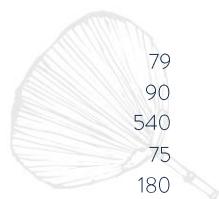
gruner veltliner, yealands, marlborough, new zealand 2017	51
chenin blanc, inspirational batch 3, arendsig, robertson, south africa 2017	63
sancerre, les caillottes, dom. jean max roger, france 2017	68
chablis, domaine de l'enclos, france 2017	75
riesling, clos mathis, ostertag, alsace, france 2016	95
quartz, cantina terlano, trentino-alto-adige, italy 2016	135
condrieu, deponcins, françois villard, france 2017	154
chassagne montrachet 1er cru, morgeot, jean marc pillot, france 2014	179
meursault, 1er cru genevières, françois mikulski, france 2015	345

RED WINE

shiraz, philip, mt. pleasant, hunter valley, australia 2015	49
bourgogne rouge, jean guiton, france 2017	63
rioja reserva unica, vinedos sierra cantabria, spain 2014	77
malbec, finca coletto, trapiche, mendoza, argentina 2014	95
barolo, massolino, piemonte, italy 2014	124
côte rôtie, le champon, stephane pichat, france 2014	138
oreno, sette ponti, tuscany, italy 2011	176
gevrey-chambertin, en champs, geantet paniot, france 2011	240
amarone della valpolicella, quintarelli giuseppe, veneto, italy 2007	550
château pavie, st emilion, france 1998	750
château cheval blanc, st emilion, france 2005	1500

SWEET & FORTIFIED WINE

tba, helmut lang, neusiedlersee, austria 2005 <i>half bottle</i>	79
sauternes, castelnau de suduiraut, france 2005	90
vin de constance, klein constantia 1500 ml, south africa 2013	540
dow's, quinta do bomfim, douro, portugal 2005	75
quinta do noval, portugal 2003	180





COCKTAIL SELECTION

WHITE GEISHA

15

grey goose vodka, homemade sake cordial, yuzu, egg white
a 'sour' style drink, with subtle yet powerful characteristics

MIZUWARI HIGHBALL

17

barrel aged house blend of whiskies, fresh mint, sparkling tau water
clean & simple, a prominent classic in Japanese bars

SAKURA

17

rokugin, pink grapefruit, rose, devaux champagne
délicate, citrus, sparkling

SHIRO

16

ki no bi kyoto gin, luxardo bitter bianco, martini ambrato with yuzu
our twist on classic a negroni

CHI

15

grey goose la vanille, homemade 'coffee shu', cinnamon, espresso
meaning aliveness, an alternative to the classic espresso martini

BARREL AGED OLD FASHIONED

18

barrel aged house blend of whiskies, bitters, sugar
aged in-house for 2-3 weeks, adding depth & character to this classic cocktail





SPIRIT SELECTION

GIN

suntory roku	50ml
ki no bi dry	14
nikka coffey	16
ki no bi sei	18
	20

VODKA

grey goose	13
suntory haku	13
kakuzo earl grey	14
beluga gold line	26

TEQUILA & MEZCAL

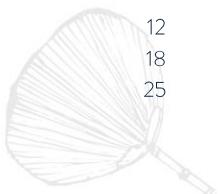
patron silver	15
mezcal amores 'espadin' joven	16
jose cuervo reserva de la familia extra añejo	30

RUM

bacardi 8 years old	14
zacapa centenario 23 years old	20
ron abuelo 30 years old 'centuria'	30
Appleton's estate 21 years old	40

AMERICAN

woodford reserve	12
woodford "double oaked"	18
blanton's gold	25





SPIRIT SELECTION

JAPANESE WHISKY

nikka from the barrel	50ml
suntory "the chita"	18
nikka taketsuru "pure malt"	20
yamazaki distiller's reserve	20
hibiki harmony	22
hakushu 12 years old	26
hibiki 17 years old	45
	75

SCOTCH WHISKY

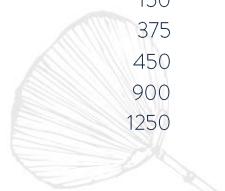
aberfeldy 12 years old	15
glenfiddich 18 years old	21
macallan 12 years old "sherry cask"	20
macallan "rare cask"	60
lagavulin 16 years old	18
johnnie walker blue label	40

COGNAC

hennessy fine de cognac	18
hennessy xo	40
courvoisier initiale	65

SOMETHING SPECIAL

suntory hibiki 21 years old	150
hakushu 25 years old	375
the yamazaki mizunara 18 years old	450
yamazaki 25 years old sherry cask	900
karuizawa 1980, golden samurai	1250





招き猫まねきねこは前足で人を招く形をした猫の置物 猫は農作物や蚕を食べるネズミを駆除するため古くは養蚕の縁起物でもあったが養蚕が衰退してからは商売繁盛の縁起物とされている右手前脚をげて いる猫は金運を招き 左前脚をげて いる猫は人客を招くとされる両手をげたものもあるが欲張りすぎると「お手上げ万」になる。 が多 い 一般には 真の ように三毛猫であるが が伝統的な白や赤色の 他にピンクや青金色の よっても学業向や交通 安全青愛ピンクなど意味 目が見えなどの理由から福猫として魔除けや幸運の象とされ い 招き猫は魔除け厄 BY GORDON RAMSAY また赤色は疱瘡や麻疹が嫌う色といわれてきたため赤い招き猫は病除けの意味を持つ また福の字が逆さまに書かれているのは福を倒すとして そこから似た漢字の到達をあらわす 武江年表 嘉永年項には草花川に住んでいた老婆が貧しさゆえに愛猫を手放たが夢枕に その猫が現れ自分の姿を人形にしたら福を授かると言ったの でその猫の姿の人形を今人形き物にして草神社三社鳥居で売ったところたちまち評判になったといら江時代の今製招き猫の 存在は確認でき上記嘉永年の記述と符合する記では草寺および草神社三社権現にゆかりのものである。 平成のはじめ頃より招き猫まねきねこは前足で人を招く形をした猫の置物 猫は農作物や蚕を食べるネズミを駆除するため古くは養蚕の縁起物でもあったが養蚕が衰退してからは商売繁盛の縁起物とされている右手前脚をげて いる猫は金運を招き 左前脚をげて いる猫は人客を招くとされる両手をげたものもあるが欲張りすぎると「お手上げ万」になるのが落ちと嫌う人が多い 一般には 真の ように三毛猫であるが近年では地の色が伝統的な白や赤色の 他にピンクや青金色のものもあり色によっても学業向や 交通 安全青愛ピンクなど意味が異なる 猫は昔の日本では夜