



## WINTER MENU

120.00 per person

### SPICY EDAMAME<sup>(v)</sup>

### LOBSTER and AVOCADO STACK

yuzu tobiko

### SCALLOP and YELLOWTAIL POKE

yuzu lemon dressing

### PRAWN TEMPURA

truffle aioli, coriander salsa

### SEARED A4 WAGYU

onion jam salsa, caviar

### GRILLED OCTOPUS

chilli salsa, coriander

### OVEN ROASTED STONE BASS

soy and oyster cream

### KOREAN SPICY LAMB RACK

coriander, pomegranate

### GREEN BEANS


black pepper, wasabi

### EGG FRIED RICE<sup>(v)</sup>

ginger, sake, soy

### DESSERT

chef's selection





# BLACKROE

MAYFAIR

@blackroe

*All menus are subject to market availability and are therefore subject to produce and/or price change.*

*Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 13.5% will be added to your bill.*