

taste of abc kitchens

table snacks

green chickpea hummus
*served with warm pitta and
market crudités*

sweet pea guacamole
*sunflower seeds, green chili
warm crunchy tortillas*

dorsert crab toast
green chili, dill, lemon aioli

light & bright

heirloom beet carpaccio
avocado purée, flavours of tartare

dosa
*coconut yoghurt, avocado
lemon dressing, sprouts*

orkney sea scallop tartare
shiso, kohlrabi, plum sesame

warm & sustaining

crispy dover sole tacos
aioli, cabbage, apple slaw

arroz con pollo
*crackling skin, lemon zest
black pepper*

whole roast cauliflower
*turmeric tahini, red zhug
pistachio, date molasses*

kale salad
*parmesan cheese, serrano chilli
crutons*

desserts

salted caramel ice cream sundae
*candied peanuts and popcorn
hotfudge sauce*

coconut panna cotta
tropical fruit, yuzu

executive chef benjamin boeynaems
chef jean-georges vongerichten

please inform us of any allergies and/or dietary requirements.
all prices are inclusive of vat at the current rate.
a discretionary service charge of 15% will be added to your bill.