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## NEW YEAR SPECIALS

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### ROBATA GRILL / ROTISSERIE

#### **Grilled native lobster in the shell**

Gigha halibut marinated with fermented black garlic

#### **Chanterelle-stuffed French “Mont Royal” pigeon**

The Grove hay-smoked Scottish venison, cutlets of Salt Marsh lamb

#### **Sauces**

Black winter truffle aioli · Chermoula · Sauce Espagnole  
Hennessy Cognac & peppercorn · Baerii caviar beurre blanc · Nori seaweed pil pil

### CARVING STATIONS

#### **Japanese A5 “Miyazaki” beef Wellington**

Mikawa Mirin and Kagatobi Ikazuchi sake jus

#### **Saffron and lemongrass salt-baked monkfish**

Bolivian rainbow chilli chimichurri sauce

#### **Golden beetroot tarte tatin**

White Italian balsamico, Périgord winter truffle, watercress pesto

### PASTA STATION

#### **24-month-aged Parmesan wheel**

#### **Fresh pasta**

Linguine, truffle Pyrenees cabonara sauce, cep mushroom, Sardinian bottarga



Kindly note that the details presented are subject to change without prior notice.



## FRUIT DE MAR STATION

Sourced from the British Isles

**Carabineros prawns with Oscietra caviar**

**Alaskan golden king crab legs with cucumber and grapefruit salad**

**Native and Rock oysters served with mignonette dressing**

**Scottish scallop and Alphonso mango tartare**

## DELI

**A selection of the finest British cheeses from No. 2 Pound Street**

Artisan cured meats from our local farms, served with  
local chutneys and country-style bread

**Layered foie gras terrine with Valrhona cocoa powder**

**Scottish Roe deer and pistachio terrine**

**Loch Duart salmon ballotine**

Poached in Veuve Clicquot Champagne and Baerii vintage caviar

**“Prince De Dombes” duck rillettes and nashi pear**

## ASIAN STATION

**Special sushi rolls**

Selection of maki rolls, nigiri and sashimi using the finest ingredients such as  
native lobster Scottish turbot, Japanese uni, yellowfin tuna toro, abalone

**Live okonomiyaki station**

Savoury pancake, dashi batter, Japanese BBQ sauce, katsuobushi

**Hirshon roast suckling pig**

Shaoxing rice wine, five spice, red fermented bean curd, sesame

**Asam laksa**

Creamy soup, unique blend of herbs and spices, coconut

**Tandoori**

Achari pigeon breast, tiger prawn masala, guinea fowl jalfrezi,  
Kashmiri spiced paneer, potato kulcha naan

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## HOT DESSERT

**Hot chocolate and orange fondant pudding**

## PETIT GATEAUX

**Chocolate and pear mille-feuille**

**Tahitian vanilla brûlée**

**Mojito mousse cake**

**Pavlova clementine**

**Cherry and Kirsch choux**

**Hazelnut St. Honore**

## AMBIENT

**Chocolate and sea salt bark**

**Citrus upside-down cake**

**Prosecco and strawberry cake**

**Rum cake and walnuts**

**Pistachio and rose financiers**

**Flourless chocolate cookies**

**Gilded lamingtons**

## LIVE SHOW COOKING

**Pass-around mini waffle cones**

Lemon meringue, yuzu pearls

**Warm mini madeleines and beignets**

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