

Grand Tour Tasting Menu

A seven-course retrospective of our evolution over the past year. Each course represents a chapter—an idea, technique, cuisine, or memory that has shaped our culinary identity. British tradition, Japanese precision, Indian heritage, Mediterranean freshness, Thai Flavors, Italian craftsmanship, and the bounty of the sea come together in one final expression of who we are today.

Amuse Bouche Trio

A trinity of precision, balance, and indulgence—fit for the Shogun

- **Nashi Gocci Skewer** – *Crispy lotus root chip layered with dynamite shrimp and nashi pear purée*
(Vegan: Lotus chip with spiced tofu crumble and nashi pear purée)
- **Saku Tuna Tartare** – *Minced tuna on a nori rice crisp, scallion threads, and micro shiso*
(Vegan: Tomato tartare on nori crisp)
- **Inari Sushi (Vegan)** – *Sweet tofu pouch filled with sushi rice, edamame beans, and diced carrots*

Course 1

Oakley Scallop

Tandoori Spice Marinated Scallops, Masala Green Peas, Pickled Baby Carrot, Cauliflower Puree & Fritter

Course 2

Raviolo al Tartufo Estivo - Summer Truffle Raviolo

Large raviolo filled with ricotta di bufala and aged Parmigiano, nestled in a light summer truffle butter. Garnished with shaved black truffle, chive oil, and balsamic pearls for depth and elegance

Course 3

Lemongrass & Green Curry Chicken Thigh

Marinated chicken wrapped in fragrant lemongrass and served on a rich thai green curry sauce.

Pescatarian Option:

Satay Freshwater King Prawns

Marinated grilled prawns with coconut milk and a peanut satay sauce.

Vegan/Vegetarian Alternative:

Corn and Kaffir Lime Cakes & Holy Basil Tofu

A crispy plant-based alternative with sweetcorn and Thai spice and holy basil seasoned tofu.

Course 4

Wagyu Short Rib

Slow-braised, fire-seared, glazed in gluten-free teriyaki sauce, plated over grilled daikon, with baton daikon and carrots, sautéed shiitake mushrooms, and crispy gluten-free shallots

Pescatarian Option:

Salmon Fillet

Seared with yuzu-teriyaki glaze, on grilled daikon, with baton vegetables, shiitake mushrooms, and citrus greens

Vegan/Vegetarian Alternative:

Tofu Steak

Glazed with shiitake teriyaki sauce, served with baton daikon and carrots, pickled enoki, grilled daikon base, sautéed shiitake mushrooms, and micro herbs

Course 5

Roasted Pineapple & Yuzu Sorbet (Palate Cleanser)

*Where fire meets frost in a citrus-kissed pause
Caramelized pineapple purée churned into a velvety sorbet, infused with yuzu peel,
served chilled in a shot glass with a micro spoon*

Course 6

Beef Fillet in Potato Crust ,Porcini Mushrooms & Thyme Jus

A prime cut of British beef fillet wrapped in golden paper-thin potato, pan-seared and ovenfinished for a delicate crunch. Resting on a bed of seasonal vegetables and finished with a porcini mushroom & red wine jus

Pescatarian Option:

Steamed Sea Bass with Thai Herbs

A delicately steamed sea bass, infused with garlic, lime, and fresh Thai herbs, ginger, shiitake and spring onion with a light soy broth.

Vegan/Vegetarian Alternative:

Rajasthani Gatta Curry

Gram Flour Cake, Roasted Corn, Onion Tomato & Coriander Sauce

Served with House Special Dal Tadka and Onion Pulao

Course 7

Yuzu Panna Cotta with black sesame crumble, miso caramel & matcha tuile