

Taste of Jean-Georges 88

6 Savoury Courses & Dessert

Amuse Bouche

Truffle Comte Fritters

Egg Toast & Caviar

Brioche Toast, Caviar, Herbs

Crispy Salmon Sushi

Chipolte Emulsion, Soy Glaze

Bluefin Tuna Tartare

Avocado, Radish, Ginger Sauce

Black Truffle Pizza

Fontina Cheese

Pumpkin Seed Crusted Salmon

Chilli Pumpkin Seed Broth, Roasted Delicata Squash

'Prince De Dombes' Duck

Roasted Breast, Hibiscus-Honey Glazed Pumpkin

Turnip & Wild Rice

Blueberry Candy Floss

Greek Yoghurt Mousse, Lemon Confit

Blueberry Sorbet, Blueberry & Lemon Juice

or

Warm Chocolate Cake

Vanilla Ice Cream

Chocolate Crumble

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 12.5% will be added to your bill.

Executive Chef: Anshu Anghotra

Executive Pastry Chef: Nicolas Rouzaud