

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.

Taste of Jean-Georges 88

6 Savoury Courses & Dessert

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

Spice Crusted Venison

Red Cabbage, Chestnut Purée

Pineapple & Passion Fruit Candy Floss

Banana Mousse, Roasted Pineapple

Passion Fruit & Pineapple Juice

or

Warm Chocolate Cake

Vanilla Ice Cream, Chocolate Crumble

Executive Chef: Anshu Anghotra

Executive Pastry Chef: Nicolas Rouzaud