

DEGUSTATION MENU

£75PP

STREET XO

USUZUKURI-CARPACCIO OF HAMACHI “FISH AND CHIPS”

With Ají Amarillo and Yuzu. (4 each)

OYSTERS ON HOLIDAY TO ACAPULCO!

Robata-chargrilled Oysters, Gazpacho of Jalapeño & tomatillo verde, chlorophyll olive oil (2 each).

PEKINESE DUMPLINGS...

Crunchy pig's ear, strawberry hoisin, Ali-oli and pickles!! (2 each)

RAMEN OF FOIE GRAS & BBQ'D GUINEA FOWL

With black trumpet mushrooms. (1 each)

GALICIAN OCTOPUS ANTICUCHERO

Green mole of habaneros, kale and green apple. (to share)

SPANISH “SOCARRAT” PAELLA

With Wok flames langoustines and Peruvian lime salsa. (to share)

THE LAMB WHO TRAVELLED: PARIS-LIMA-CANTON...

Slow cooked milk-fed lamb shank, pomme purée à la Robuchon with Ají Amarillo and Chinese smoked tea.

GUAVA CHEESECAKE

Caramelised popcorn, lemon gel and sablé butter cookies... (to share)

*Tasting menus are served for the entire table, for the best Xperience!

Prices in local currency inclusive of VAT.

*A discretionary service charge of 12.5% will be added to all bills.

*Please notify your waiter of any food allergies and intolerances.