

STARTERS

YELLOW TAIL HAMACHI <i>soy & ginger dressing, radish, avocado, with caviar</i> £53	23	BLUEFIN TUNA CEVICHE <i>rocoto & soy dressing, carrot, green shiso leaf, with caviar</i> £53	23
CURED MACKEREL <i>fennel & celery gazpacho, cucumber, baby leek</i>	16	SALMON TIRADITO <i>aji amarillo, yuzu kosho, tobiko, with caviar</i> £53	23
QUINOA SALAD <i>salsa verde, lovage, pomegranate</i>	14	POACHED LOBSTER <i>macedoine, marie rose sauce, baby gem, with caviar</i> £105	75
VITELLO TONNATO <i>celery, caperberries, espelette chili pepper, with caviar</i> £55	25	CRAB CAKES <i>dill emulsion, fennel, lemon oil, with caviar</i> £53	23
BEEF CARPACCIO <i>aged parmesan dressing, capers, with caviar</i> £55	25	KASPIA CROQUE MONSIEUR <i>imperial baeri caviar, smoked salmon, comté</i>	77
SMOKED SALMON <i>chive cream cheese, yuzu condiment, keta, with caviar</i> £56	26	BABY SPINACH SALAD <i>miso & balsamic dressing, kimchee sesame seeds</i>	16

MAINS

GALICIAN BLOND RIB OF BEEF, TO SHARE 190 <i>from galicia northwestern spain, bearnaise, chips, baby leaves</i>	190	STEAK TARTARE <i>imperial baeri caviar, starter size available</i>	70
RIBEYE 10OZ 52	52	ROASTED WHOLE LOBSTER WITH CAVIAR 85 <i>imperial baeri caviar, sauce choron</i>	85
SEA TROUT 38 <i>cherry & razor clams, garden vegetable, with caviar</i> £68	38	DOVER SOLE <i>caviar meuniere</i> 92 <i>meuniere</i> 62 <i>grilled</i> 62	
COD FILLET 28 <i>herb crust, french beans & leek roll, sauce vierge, with caviar</i> £58	28		

PASTA & RISOTTO

CAVIAR TAGLIOLINI 30 g 50 g <i>imperial Baeri caviar, Champagne cream sauce</i> 90 150	30 g 50 g 90 150	LOBSTER RISOTTO 65 <i>acquerello rice, bisque, fresh herbs, with caviar</i> £95	65
LINGUINE ALLE VONGOLE 38 <i>clams, tiger prawn, squid, dop pomodoro, with caviar</i> £68	38	WILD MUSHROOM RISOTTO 38 <i>acquerello rice, trompettes, girolles & porcini mushrooms</i>	38

SIDES

GRILLED BABY GEM 7	7	MIXED LEAF SALAD 7	7
TENDERSTEM BROCCOLI 7	7	STEAMED SPINACH 7	7
CHIPS 7	7	RIVIERA POTATO SALAD 7	7

CAVIARS

IMPERIAL BAERI

30 G — 90
50 G — 150
125 G — 375

KALUGA

30 G — 125
50 G — 200
125 G — 500

OSCIETRA RESERVE

30 G — 140
50 G — 230
125 G — 575

GOLDEN ALMAS*

30 G — 195
50 G — 325
125 G — 815

*upon availability

ROYAL BELUGA

30 G — 225
50 G — 375
125 G — 935

THE DUETS

DUET OF ROYAL CAVIAR

	2 X 30 g	2 X 50 g
Imperial Baeri, Kaluga	215	350
Imperial Baeri, Oscietra Reserve	230	380

DUET OF IMPERIAL CAVIAR

Kaluga, Beluga	350	575
Oscietra Reserve, Beluga	365	605

THE TRILOGIES

ROYAL TRILOGY OF CAVIAR

	3 X 30 g	3 X 50 g
Imperial Baeri, Kaluga, Oscietra Reserve	355	580

IMPERIAL TRILOGY OF CAVIAR

Imperial Baeri, Kaluga, Beluga	440	725
Imperial Baeri, Oscietra Reserve, Beluga	455	755

THE BAKED POTATOES

BAKED POTATO WITH CAVIAR

	30 g	50 g	80 g
Imperial Baeri	96	156	246
Kaluga	131	206	326
Oscietra Reserve	146	236	374
Golden Almas	201	331	532
Beluga	231	381	606

THE TRUFFLE

ALBA WHITE TRUFFLE SHAVED AT THE TABLE ON ANY DISH

	5 g	10 g	15 g
Tagliolini	85	160	235
Risotto	95	170	245
Scrambled eggs	75	150	225

A discretionary service charge of 15% will be added to your bill

Please inform your server of any allergies or intolerances before placing your order, as not all ingredients are listed and we cannot guarantee the total absence of allergens