

new years eve

£250 per person dinner only

£488 per person including emory rooftop entry

amuse

meyer lemon gelée
caviar, dill

starters

orkney sea scallop tartare
shiso, kohlrabi, plum sesame

heirloom beet carpaccio
avocado purée, flavours of tartare

homemade stracciatella
pizza bianca, winter truffle

entrées

black truffle caesar salad
winter greens

crispy dover sole tacos
aioli, cabbage, apple slaw

head on shrimp
sizzling garlic & chili
parsley, lemon

mains

sautéed south coast john dory
fragrant broth with spinach
basil, lemon confit

marinated charred duck breast
berries cooked in port
glazed baby turnips
lemon verbena

beef tenderloin
braised caraflex cabbage
soy miso butter

desserts

passion fruit flower

coconut panna cotta
tropical fruits

banana and chocolate tart

executive chef benjamin boeynaems
chef jean-georges vongerichten

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 15% will be added to your bill.