

OUR
CREATIVE STARTERS

COLD

- BEEF AND DEVON CRAB TARTARE** - 28
Gochujang pepper, crispy blinis, citrus gel
- SAINT EWE SOFT EGG, BLUEFIN TUNA TARTARE** - 20
Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)
- SCOTTISH LOBSTER TAIL** GLAZED WITH LOVAGE MAYO - 49
Kombu broth, fresh cucumber, mozuku algae Japanese style
- HAMPSHIRE AGED TROUT TARTARE** - 22
Smoked brown butter sauce, bone marrow, almond, pickled girolles

HOT

- STEAMED COMTÉ CHEESE SOUFFLÉ** - 19
Watercress and smoked cel butter
- "BADABOUM" ORGANIC EGG WITH PRUNIER OSCIETRA CAVIAR** - 69
Sorrel, Salish smoked salt, salmon cream
- STEAMED SCALLOP WITH SHISO** - 34
Dashi flavoured celeriac essence
- SCOTTISH GIROLLES CASSOLETTE** -32
Baby potato, parsley butter

VEGETABLES

- FENNEL AND CARROT RAVIOLES** - 20
Cold summer broth, tomato water, turnip and celeriac
- CURRY MAN'OUCHÉ** WITH HERB SALAD - 24
Black garlic mayo, pistachio and ginger gel
- PLISSÉ OF AVOCADO**, CURRY OIL AND PUFFED RICE - 19
Warm sushi rice, vegetable brunoise
- SUMMER VEGETABLE SALAD** - 22
Tomato and bell pepper condiment, seasonal shoots dressed in verbena and marigold vinaigrette

OUR
PASTA

- COQUILLETTE** COOKED LIKE RISOTTO - 49
Bone marrow and Prunier Oscietra caviar
- CASARECCE** WITH LOBSTER CURRY BISQUE - 59
Garam Masala, lime zest (add lobster tail 19)
- FETTUCCINE** AND CANCOILLOTTE CHEESE - 32
Crushed black pepper
- GREEN LASAGNA**, BOLOGNESE AND PARMESAN - 37
Recipe from mon ami, Luigi Taglienti

Chef Alléno's favourites, available in Paris, Monaco and London

PAVYLLON
A YANNICK ALLÉNO RESTAURANT
L O N D O N

OUR
MUST HAVE

- WHOLE DOVER SOLE** MEUNIÈRE SAUCE - 80
Filletted table side
- SURF AND TURF**, WAGYU BEEF MILLE FEUILLE & BLUE LOBSTER TAIL - 179
Choron sauce with sesame oil (add Prunier Oscietra caviar 5/g)
- ROASTED CHICKEN CROWN** FROM THE FRENCH PYRENEES, MAISON GARAT - 110
Scottish girolles, meat jus and yellow wine emulsion (to share)

OUR
FISH & MEAT

- POACHED TURBOT DUGLÉRÉ STYLE** - 67
Elderflower emulsion with fragrant herbs, tomato Concassé, crispy potato
- JOHN DORY FILLET** IN VANILLA BUTTER - 55
Jasmine infused, coconut cream
- JAPANESE WAGYU BEEF** STROGANOFF - 74
Crispy potatoes strings seasoned with paprika, basmati rice
- CORNISH LAMB CUTLET** COOKED OVER FIRE - 58
Bagnetto rosso
- LAKE DISTRICT CRISPY PORK CHOP**, HORSERADISH BEURRE BLANC - 45
Smoked pike and trout roe, chives
- CRISPY SWEETBREAD**, ROUGAIL SAUCE - 68
Shiso, fresh celery and meat jus
- CUT OF THE DAY** - MP

OUR
DESSERTS

- OUR DAILY CHEESE SELECTION** - 24
Sustainable harvest green salad
- STRAWBERRY NAGE** - 23
Strawberry salad in balsamic vinaigrette, eucalyptus espuma, nori seaweed arlette
- EARL GREY AND ORANGE MILLEFEUILLE** - 22
Puff pastry caramelized with Earl Grey sugar, Earl Grey cremeux and orange crème anglaise
- CREAMY CHOCOLATE "SOUFFLÉ"** - 26
Flambéed with Amaretto (to share)
- AMBER DELIGHT**, ROASTED DATE STONE ICE CREAM - 21
Dates and orange marmalade, pistachio tuile
- ALMOND BLANCMANGE** - 22
Spiced cherry compote, kirsh veil
- SALTED CHOCOLATE GANACHE** - 23
Yellow wine ice cream, mushroom extraction and maple syrup

IMMERSIVE
MAYFAIR

4 COURSES 85 (*) | 6 COURSES 110

- SAINT EWE SOFT EGG, BLUEFIN TUNA TARTARE***
Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)
- STEAMED COMTÉ CHEESE SOUFFLÉ ***
Watercress and smoked cel butter
- JOHN DORY FILLET** IN VANILLA BUTTER
Jasmine infused, coconut cream
- CORNISH LAMB CUTLET** COOKED OVER FIRE *
Bagnetto rosso
- AMBER DELIGHT**, ROASTED DATE STONE ICE CREAM *
Dates and orange marmalade, pistachio tuile
- ALMOND BLANCMANGE**
Spiced cherry compote, kirsh veil

PAVYLLON

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- HAMPSHIRE AGED TROUT TARTARE**
Smoked brown butter sauce, bone marrow, almond
- STEAMED SCALLOP WITH SHISO**
Dashi flavoured celeriac essence
- POACHED TURBOT DUGLÉRÉ STYLE**
Elderflower emulsion with fragrant herbs, tomato Concassé, crispy potato
- CRISPY SWEETBREAD**, ROUGAIL SAUCE
Shiso, fresh celery and meat jus
- STRAWBERRY NAGE**
Strawberry salad in balsamic vinaigrette, eucalyptus espuma, nori seaweed arlette
- EARL GREY AND ORANGE MILLEFEUILLE**
Puff pastry caramelized with Earl Grey sugar, Earl Grey cremeux and orange crème anglaise



Please scan for detailed
allergens and source of our
ingredients

All menu items are subject to change according to seasonality and availability.
Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.
A discretionary 15% service charge will be added to your bill. Prices are inclusive of VAT. Four Seasons Hotel London at
Park Lane is proud to support our local suppliers in a commitment to sustainable cuisine using the finest ingredients.
All our prices are in Pounds Sterling