

NEW YEAR'S EVE

DINNER

31 DECEMBER 2026

395 per person
Wine pairing 285



HAMACHI CARPACCIO

Citrus dressing, pickled radish

KING CRAB GLAZED WITH ANDEREAN SAGE CREAM

Kombu broth, dill oil

STEAMED SCALLOP WITH SHISO

Dashi flavoured celeriac essence

JAPANESE WAGYU BEEF STROGANOFF

Crispy potatoes strings seasoned with paprika, basmati rice

CRANBERRY SORBET

Blood orange gelee, cardamon gavotte

YANNICK ALLÉNO SIGNATURE COFFEE & ARAGUANI 70% PARFAIT

Cocoa nib espuma, buckwheat golden dentelle

*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 in Pounds Sterling and are inclusive of VAT.*