



CAVIAR

Caviar Prunier "Osciètre Noir" 30 gr	130
Caviar Prunier "Selection" 30 gr	79
Caviar Beluga 30gr	470

CREATIVE BITES

Chicken and wagyu Momos	18
Shrimp fritters, ginger mayonnaise	18
Chickpea miso hummus, fermented red pepper	14
A Karaage chicken, ponzu daikon	14
Prawn Takoyaki, BBQ sauce, chili	14
Beef katsu sando, wafu onions, gochujang mayonnaise	22
Bao bun, braised duck, hoisin sauce, daikon	14
Wagyu fat baked oyster, smoke whiskey dressing	8



A *Chef Alléno's favourites*

LA CARTE

MAINS

Club sandwich	28
<i>7-seeds bread and farmhouse chicken sandwich</i>	
A Antoine's burger	32
<i>Fried steamed bun, kimchi mayonnaise, romaine lettuce</i>	
Crispy chicken burger	28
<i>Fried steamed bun, tomato condiment, ginger</i>	
Strozzapreti	26
<i>Basil pesto, hazelnuts, stracciatella</i>	
XL Caesar	32
<i>With caramelised chicken</i>	
A Beef fillet tenderloin	62
<i>"Café de Paris" style pepper</i>	
Sweet & sour prawns	24
<i>Beurre blanc, coriander</i>	
Fish and chips	32
<i>Tartare sauce</i>	
Chicken Milanese	32
<i>Aged Parmesan, green chilies and spicy mayo</i>	
Roasted Delica pumpkin soup	16
<i>Toasted pumpkin seeds, cheese toastie</i>	

SIDES

French fries
Potato chips
Seasonal greens
Green Salad

9



DESSERTS

A Spiced churros	16
<i>Cinnamon sugar, vanilla ice cream, spiced chocolate sauce</i>	
Honey cheesecake	16
<i>With heather honey, honey tulle</i>	
Profiteroles	16
<i>Chocolate crèmeux, cocoa nibs ice cream, gianduja sauce</i>	
Modern mango & coconut mille-feuille	24
<i>Kent Mango, coconut cream, lemongrass jelly, Pandan powder</i>	
Our daily cheese selection	24
<i>Green Salad</i>	



Please advise your server of any dietary requirements or allergies | Kindly scan the QR code for allergen information

A discretionary 15% service charge will be added to your bill | Prices are in Pound Sterling and 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