



THE PENTH  USE

THE PENTHOUSE

Starter

CURED SALMON (MK)(WH)

Pine-cured Scottish salmon, wasabi cream, salmon roe, rye bread, herb oil

DELICATE SQUASH (V)(WH)

Roasted squash, fennel, cashew cream, caramelised hazelnuts

SMOKY RIBS (WH)

Gochujang BBQ, sesame, and chives

WOOD EAR MUSHROOM SALAD (V)

Cucumber and kimchi dressing

Main course

STEAMED SEA BASS (WH)

Sake leek velouté, charred baby fennel

SHICHIMI PRIME RIB (WH)

Slow-roast prime rib eye, grilled scallion, and bordelaise sauce

CRISPY SMASHED POTATO (WH)

Soy beurre noisette, ichimi seasoning

Dessert

SANTA'S HUT (MK)(N)(V)(WH)

Chestnut mousse, marrons glacés, pistachio sponge, and vanilla bean gelato



(PN) Peanuts | (EG) Eggs | (MS) Molluscs | (TN) Tree Nuts | (MK) Milk | (CY) Celery
(SE) Sesame | (SY) Soya | (MD) Mustard | (WH) Wheat | (FH) Fish | (SP) Sulphites
(LP) Lupin | (CS) Crustaceans | (R) Raw Food | (V) Vegan | (VG) Vegetarian