

## Taste of Jean-Georges 88

*6 Savoury Courses & Dessert*

Amuse Bouche  
*Sesame Crusted Asparagus*

Egg Toast & Caviar  
*Brioche Toast, Caviar, Herbs*

Crispy Salmon Sushi  
*Chipolte Emulsion, Soy Glaze*

Tuna Tartare  
*Avocado, Radish, Ginger Sauce*

Black Truffle & Fontina Pizza

Slow Baked Salmon  
*Potato Purée, Spring Vegetables Basil Vinaigrette*

Roasted Rack of Lamb  
*Chilli Crumb, Haricot Vert Braised Artichokes*

Pineapple & Coconut Candy Floss  
*Coconut Mousse, Piña Colada Sorbet  
Pineapple & Lime Juice*

*or*

Warm Chocolate Cake  
*Madagascar Vanilla Ice Cream*

**Executive Chef:** Anshu Anghotra

**Executive Pastry Chef:** Nicolas Rouzaud

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 12.5% will be added to your bill