



STARTERS		FROM THE GRILL		MAINS	
AKIRA BACK WAGYU PIZZA	28	SIRLOIN STEAK	55	BEEF WELLINGTON <i>for 2</i>	90
thinly sliced wagyu beef, umami aioli, truffle oil		280g		dauphinoise potato, white kimchi, smoked sweet potato puree	
TIGER SHRIMP DYNAMITE	20	RIBEYE	60	VEGETARIAN WELLINGTON <i>(v) for 2</i>	65
sweetcorn, oyster mushroom		300g		potato puree, roasted broccolini, yuzu mushroom	
BEETROOT CURED LOCH DUART SALMON	22	FILLET	68	SLOW COOKED HALIBUT	45
pickled shimeji mushrooms, rice cracker, yuzu gel		220g		courgette, crushed potato, banyul's vinaigrette	
WASABI MARINATED CELERIAC <i>(vg)</i>	18	choice of wasabi chimichurri, yuzu béarnaise, truffle peppercorns, beef jus		PAN SEARED CHICKEN BREAST	32
pickled white radish, edamame, sweetcorn puree				purple potato, bok choy, balsamic teriyaki	
CAULIFLOWER SALAD <i>(v)</i>	18			KING OYSTER MUSHROOM <i>(vg)</i>	28
avocado, cabbage, yuzu amazu				artichoke, broad beans, lemongrass dressing	
CHARRED BABY GEM SALAD	20			CALABRIAN RIGATONI <i>(v)</i>	25
parmesan, balsamic vinegar, truffle yogurt dressing				mezzi rigatoni, 24-month aged parmesan, calabrian chili	

SIDES		DESSERTS	
TRUFFLE FRIES <i>(v)</i>	9.5	CHOCOLATE TART	14.5
parmesan		hazelnut ganache, salted caramel ice cream	
CREAMED SPINACH <i>(v)</i>	9	BAKED ALASKA	15.5
onsen tamago, béchamel		raspberry cream, vanilla ice cream	
MASHED POTATO <i>(v)</i>	7.5	TIRAMISU	14.5
chive		chocolate crumble, creama giulia	
ROASTED BROCCOLINI <i>(vg)</i>	7.5	ICE CREAM	8
miso glazed		choice of vanilla ice cream, salted caramel ice cream /strawberry sorbet	

(v) vegetarian (vg) vegan (n) nuts (gf) gluten-free
Gluten free options available, ask your server
Please inform our team of any allergies or intolerances when ordering
Full allergen information is also available upon request