



Peter
Street
Kitchen

Omakase Experience

Welcome to the #MoëtMoment Experience at Peter Street Kitchen

Sharing a love for excellence and celebration, we are honoured to partner with the iconic and renowned Champagne house, Moët & Chandon. During this two-month residency, a transformed Peter Street Kitchen will offer an exquisite six-course signature tasting menu with bespoke Champagne pairing.

Omakase Experience 120

Salmon tartare with shiso soy
Seared beef tataki with truffle ponzu
paired with
Moët & Chandon Rosé Impérial

Tiger prawn tempura with wasabi mayo and spicy ponzu
Chilean sea bass yasai zuke
paired with
Moët & Chandon Grand Vintage Rosé 2012

Bincho Grill
Chilli-and-lemon-roasted baby chicken
paired with
Moët & Chandon Grand Vintage 2012

Dessert

Baked white chocolate cheesecake with
Moët & Chandon Rosé Impérial sorbet
paired with
Moët & Chandon Ice Impérial Rosé



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 10% will be added to your bill.
All prices are inclusive of VAT.



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Vegetarian Omakase Experience 100

Avocado tartare with shichimi soy
Seared courgette tataki with truffle ponzu
paired with
Moët & Chandon Rosé Impérial

Veggie chicken tempura with creamy spicy mayo and chilli ponzu
Goma-glazed roasted aubergine
paired with
Moët & Chandon Grand Vintage Rosé 2012

Japanese mushroom and truffle toban-yaki
paired with
Moët & Chandon Grand Vintage 2012

Dessert

Baked white chocolate cheesecake with
Moët & Chandon Rosé Impérial sorbet
paired with
Moët & Chandon Ice Impérial Rosé



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