

THEO RANDALL



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G.D.VAJRA

Join us on a culinary journey with delectable
flavour combinations curated by Chef Theo Randall.
Enhance your experience with perfectly matched
wine offerings, presented by a brand
ambassador from Vajra.

Join us on a culinary journey to Piedmont

A glass of Luigi Baudana Dragon 2023
and canapés on arrival

Antipasto paired with Dolcetto d'Alba 2022

Carne salata – cured beef carpaccio with wild rocket,
shaved courgettes, pine nuts, parmesan
and aged balsamic vinegar

Primo paired with Langhe Nebbiolo 2022

Agnolotti del Plin – fresh pasta filled with
slow-cooked duck, butter and sage

Secondo paired with Barolo Albe 2020 & Barolo Ravera 2018

Arrosto di vitello – roasted veal loin with new season
girolle mushrooms, potato purée, spinach and jus

Dolce paired with Moscato d'Asti 2023

Panna cotta – vanilla panna cotta with
hot chocolate sauce and hazelnut croquant

115 per person

Please speak to a member of the team if you have any dietary allergies or intolerances.
All prices include VAT at the current prevailing rate. A discretionary 13.5% service
charge will be added to the final bill