



EDWARDIAN
HOTELS
LONDON

Valentine's Day 2021

Food & Beverage Service Excellence

The Kitchens

The Kitchens

Valentine's Day at May Fair Kitchen

Sunday 14th February 2021

Four plates and a glass of Moët & Chandon Brut - £85 per guest

To Start

Sea bass ceviche with avocado, corn and red onion
Black pepper-crusted beef carpaccio with shaved truffle and Parmesan
Crispy duck and pomegranate ensalada with papaya chilli dressing
Burrata with Seville orange, coriander seeds and mānuka honey v

Second Course

Crispy-peppered calamari with chilli lemon mayo
Gambas al pil pil with warm ciabatta
Margherita pizza with torn basil v
Roasted aubergine with goma glaze v

Main Course

Crispy-skinned sea bass fillets with warm San Marzano tomatoes, avocado and olives
28-day-aged rib-eye steak with warm Gorgonzola butter and spiced tenderstem broccoli
Pecorino and truffle tortellini with Parmesan crème
Wild mushroom risotto with truffle oil and Italian hard cheese v

Dessert

Tiramisù decostruito
Deconstructed tiramisu served with Disaronno espresso
Panna cotta di clementine
Clementine and cinnamon panna cotta with fresh lemon thyme v
Torta al cioccolato bianco
Baked white chocolate cheesecake with strawberry sorbet v

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 15% will be added to your bill.
All prices are inclusive of VAT. v Suitable for vegetarians.

The Kitchens

Valentine's Day at Monmouth Kitchen

Sunday 14th February 2021

Four plates and a glass of Moët & Chandon Brut - £75 per guest

To Start

Black pepper-crusted beef carpaccio with shaved truffle and Parmesan

Sea bass ceviche with avocado, corn and red onion

Avocado and corn salad with blackberry dressing v

Burrata Pugliese with baby basil and San Marzano tomatoes v

Second Course

Crispy peppered calamari with ají panka mayo

Robata king prawns with rocoto

Margherita pizza with torn basil v

Robata corn on the cob with salted chilli and lime v

Main Course

Crispy-skinned sea bass fillets with warm San Marzano tomatoes, avocado and olives

28-day-aged rib-eye steak with warm Gorgonzola butter and spiced tenderstem broccoli

Pecorino and truffle tortellini with Parmesan crème

Roasted and grilled aubergine with cherry tomatoes, roasted cumin, garlic and ginger v

Dessert

Café almendra

Coffee brûlée, chocolate cacao, almond ice cream and mascarpone amaretto crème

Chocolate caliente

Warm Peruvian chocolate spring rolls served with fresh passionfruit and coconut sorbet v

Pera sensación

White chocolate and vanilla mousse, pistachio sponge, honey ice cream and pear compote v

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The Kitchens

Valentine's Day at Leicester Square Kitchen

Sunday 14th February 2021

Four plates and a glass of Moët & Chandon Brut - £75 per guest

To Start

Our signature guacamole with homemade paprika-spiced nachos v
Sea bass ceviche with diced avocado, corn and red onion
Crispy duck and pomegranate ensalada with papaya chilli dressing
Seared avocado and cancha salad with lemon rocoto dressing v

Second Course

Crispy peppered calamari with tequila lime sauce
Wagyu and chorizo chilli cheese sliders with fiery Monterey Jack melting cheese,
jalapeño and yellow anticucho mayo
Matchstick chicken with hot habanero cheese sauce
Grilled Mexican street corn with cayenne butter, sour cream, Mexican cheese, chilli, coriander and lime v

Main Course

Josper-grilled stone bass with charred kale and crushed Andean chilli lime sea salt
28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus
Marinated corn-fed chicken with Peruvian-spiced charred kale
Josper-roasted aubergine with cilantro and red onion salad v

Dessert

Dulce de leche buñuelos
Piloncillo doughnut with spiced citrus, salted caramel and cinnamon sugar v
Arroz con leche
Warm palm sugar rice pudding, mango and coriander pico de gallo with caramelised tortilla v
Mojito blanco
Pitaya bionico with white chocolate and mint ice cream, Zacapa rum and fresh lime v

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The Kitchens

Valentine's Day at Bloomsbury Street Kitchen

Sunday 14th February 2021

Four plates and a glass of Moët & Chandon Brut - £75 per guest

To Start

Crab and asparagus salad with Dijon mustard and lemon mayo
Black pepper-crusted beef carpaccio with shaved truffle and Parmesan
Burrata with Seville orange, coriander seeds and mānuka honey v
San Marzano tomatoes with goat's cheese, capers and basil v

Second Course

Salmon tartare with shiso soy
Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust
Seared beef tataki with truffle ponzu
Roasted aubergine with goma glaze v

Main Course

Baked cod with Parmesan garlic butter and charred asparagus
28-day-aged rib-eye steak with warm Gorgonzola butter and spiced tenderstem broccoli
Bincho grill chilli-and-lemon-roasted baby chicken
Toban-yaki with Japanese mushrooms and truffle v

Dessert

Torta al cioccolato bianco
Yoghurt and white chocolate cheesecake with activated charcoal sorbet v
La crema de naranja
Valencian orange and cinnamon crème brûlée v
Bento au chocolat
Chocolate bento box with coconut sorbet v

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The Kitchens

Valentine's Day at Peter Street Kitchen

Sunday 14th February 2021

Four plates and a glass of Moët & Chandon Brut - £85 per guest

To Start

Salmon tartare with shiso soy

Beef tataki with truffle ponzu

Crispy duck and pomegranate ensalada with papaya chilli dressing

Courgette tataki with truffle ponzu v

Second Course

Crispy peppered calamari with tequila lime sauce

Tiger prawn tempura with wasabi mayo and spicy ponzu

Mexican matchstick chicken with habanero

Roasted aubergine with goma glaze v

Main Course

Josper-grilled stone bass with charred kale and crushed Andean chilli lime sea salt

28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus

Bincho grill chilli-and-lemon-roasted baby chicken

Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale v

Dessert

Karupiko

Yoghurt and white chocolate mousse with goma sponge and Calpico sorbet

Bentō

Chocolate bento box with genmaicha ice cream v

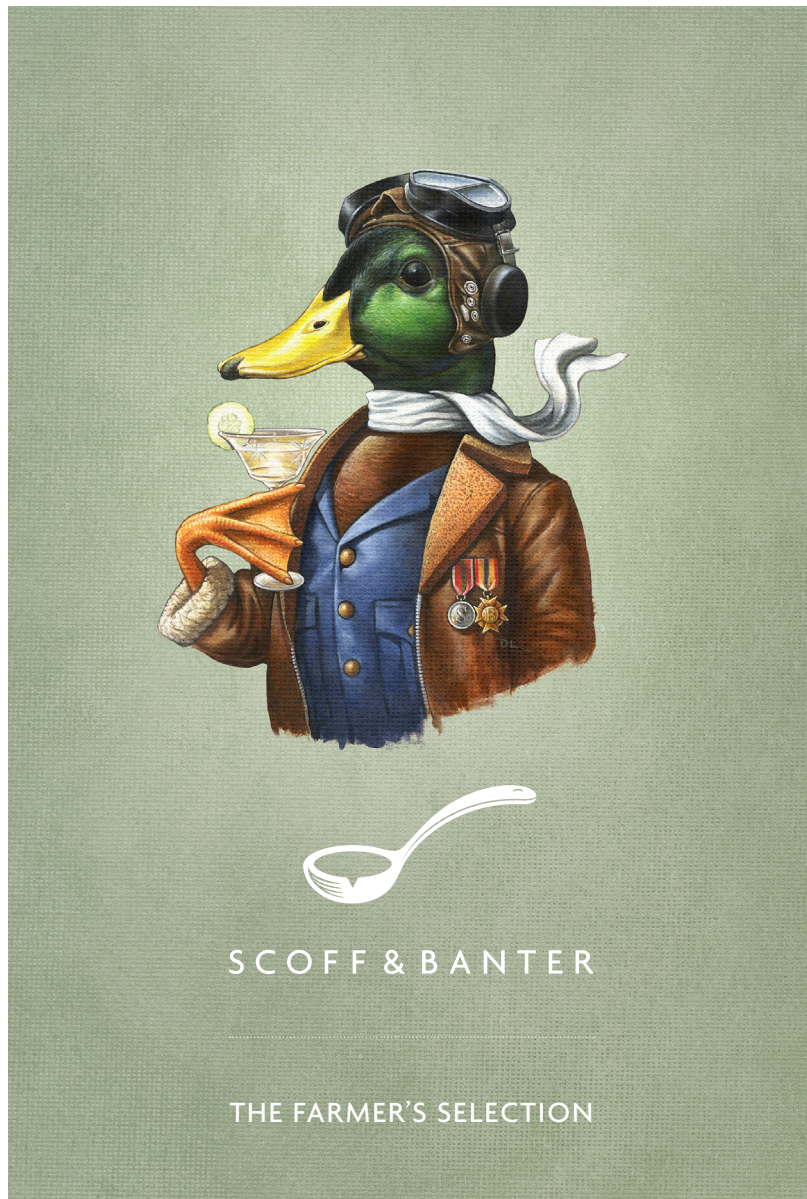
Hassaku

Kuro goma cheesecake with hassaku orange sorbet v

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Scoff & Banter

The Farmer's Selection



Valentine's Day at Scoff & Banter

Sunday 14th February 2021

Four courses and a glass of prosecco - £50 per guest

Starters

Scottish cured smoked salmon
with cucumber, lemon and gin dressed herbs
and toasted dark rye bread

Black pepper-crusted beef carpaccio
with sea salt and shaved Parmesan

Oven-roasted garlic butter mushrooms
with toasted sourdough v

Soups & Salad

Classic French onion soup
with Gruyère cheese and warm baguette

Crispy duck salad
Warm marinated crispy French duck with
plum dressing, grapefruit, pine nuts and shallots

Baby spinach, walnut and goat's cheese salad
dressed with honey balsamic v

Market Specials

Pan-fried sea bass fillet
with tiger prawns, shaved fennel, radish
salad and lemon herb dressing

Rib-eye steak 251g
served with baby vine tomatoes, tenderstem
broccoli and green peppercorn sauce

Chicken Milanese
Garlic and herb panko-crusted corn-fed
chicken with crispy rosemary potatoes,
rocket and Parmesan shavings

Portobello mushroom Wellington
Oven-baked puff pastry filled with black
cabbage and goat's cheese, served with
buttered baby carrots v

The Dessert Pantry

Black forest trifle
Layered sponge, milk chocolate and
port custard, amarena cherries and
crème anglaise v

Toffee pudding
Caramelised Williams pear, butterscotch
sauce and vanilla ice cream v

Cheese selection
Colston Bassett Stilton, Barber's Vintage
Cheddar, pears and pickled walnuts v

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Steak & Lobster

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Valentine's Day at Steak & Lobster

Sunday 14th February 2021

Four courses and a glass of prosecco - 60 per guest

Starters

- Surf and turf croquettes with jalapeño mayo
- Smoked beef flat tacos with lime and crème fraîche
- Crispy steak rolls with spiced bourbon maple glaze
- Warm veggie mince lettuce cups v

Salads

- Blackened steak salad with balsamic mustard
- Spinach, apple and pecan salad with maple dressing v

Charcoal Grill & The Rest

All grills are served with a choice of paprika fries or spicy lemon salad

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| 251g rib-eye with peppercorn sauce | Lobster macaroni cheese |
| 1lb lobster | Veggie steak macaroni cheese v |
| Grilled with garlic butter | |

Supplements

- Surf 'n' turf 10
- Grilled steak and half lobster with spicy roasted garlic and chimichurri butter

Before You Go

- Keylime cheesecake v
- The mason jar
- Honeycomb, chocolate fudge brownie, vanilla ice cream and toffee caramel sauce v

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Thank You.