

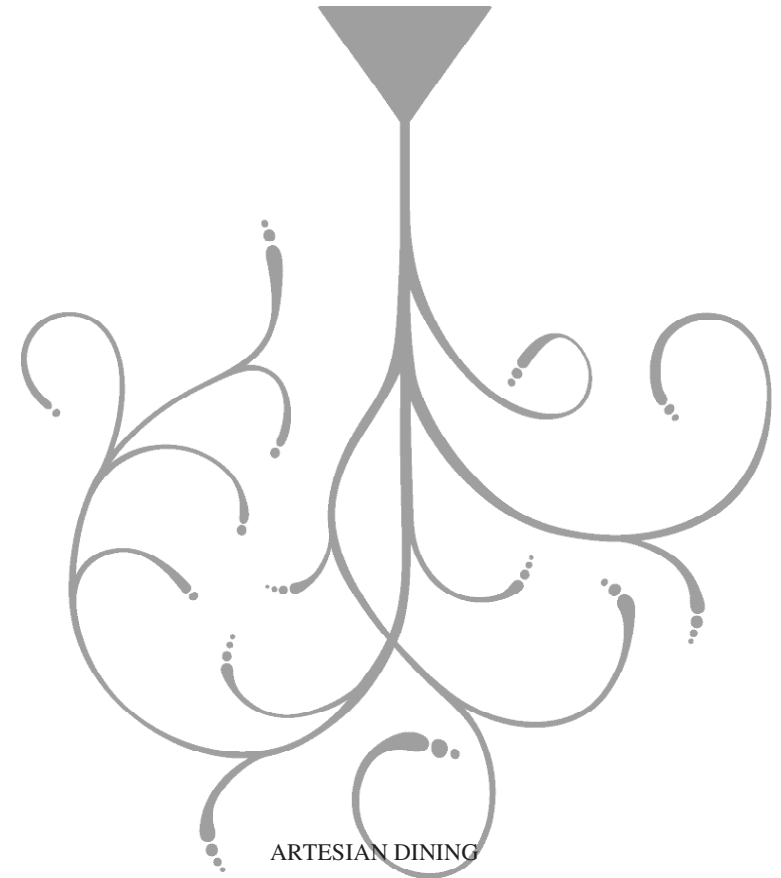
## ARTESIAN TIFFIN

*Tiffin is a provincial English word that was adopted in India to mean a light meal or snack. In the sub continent it is a way of life. We have designed this eclectic, international menu for your enjoyment to order individually or sample many dishes to create an innovative dining experience.*

Pork 'Dung Po' with toasted sesame	£8.00
Chicken wings with caramel and ginger	£8.00
Fried shrimp sticks with mint and lime	£8.00
Salmon teriyaki with beansprouts	£8.00
Feta Sambousek with houmous beriuty	£8.00
Sweetcorn and duck soup	£8.00
Carrot and cumin soup	£8.00
Lobster bisque with crab	£8.00
Boiled duck eggs with brioche soldiers	£8.00
(with 10g of mature Spanish cold river caviar caviar)	£32.00

### DESSERTS

Thai mango and passion cream	£6.00
Green tea sponge with red bean Chantilly	£6.00
Pandan and coconut panna cotta, lemongrass and pineapple	£6.00
Valrhona chocolate mousse	£6.00
Lemon cheesecake	£6.00



ARTESIAN SHARING  
(PLATTERS FOR TWO)

Burlington £40.00  
Pork 'Dung Po', chicken wings and ginger, beef filet and shitake,  
sweetcorn and duck soup, lamb samosa  
served with soy sauce and cucumber raita

Bond £40.00  
Teriyaki salmon, crab fishcakes, king prawn sticks,  
scallop with red chilli, lobster bisque with crab  
served with shiso dressing, spicy lemon dressing and chilli ketchup

Harley £40.00  
Lamb soujouk, stuffed vine leaves, chicken jawaneh,  
carrot and cumin soup, feta sambousek  
served with crème fraîche and humous beiruty

Hanover £45.00  
Spanish cured pork-joselito salchichón, chorizo, lomo, serrano,  
bassonet served with marinated artichokes, green olives,  
and cocktail gherkins

Soho £45.00  
Foie gras, cecina leon beef, smoked magret duck,  
Denham estate air dried venison, and confit duck  
served with spiced pear chutney, balsamic onions  
and cocktail gherkins

Hallam £45.00  
Tuna sashimi, salmon and cucumber urmaki, tuna and prawn nigiri  
served with wasabi, tamari and pickled ginger

CAVIAR

Mature Spanish cold river caviar (10 g) £32.00

The Acipenser naccarii sturgeon produce this caviar and they are the only sturgeon which is indigenous to Europe. Farmed in Andalusia, Spain, it is often compared to Oscietra caviar giving a fine and long lasting flavour on the palate.

French Aquitaine (30 g) £105.00

This caviar is farmed in Bordeaux, France by an Englishman, Dr. Alan Jones. Sturia, which is the name of the farm in the Aquitaine region, was one of the first caviar farms in Europe. It is from the Acipenser baeri sturgeon (pronounced barry) and is very similar to Oscietra. The caviar has a fresh sea-salt taste with a nutty finish and good sized eggs.

Royal Belgian caviar (30g/50g/125g) £ 145.00 / £205.00 / £495.00

Royal Belgian caviar farmed in Turnhout, Belgium. Originating from Siberian sturgeon and Russian sturgeon or Oscietra. The egg size is large and comparable to Beluga sturgeon in terms of its subtle creamy taste.

All caviar is served with buckwheat blinis, Ratte potatoes and crème fraîche

ARTESIAN SUSHI

Tuna sashimi £12.00

Tuna nigiri £12.00

Prawn nigiri £12.00

Salmon and cucumber urmaki £12.00

All sushi is served with wasabi, soy sauce and pickled ginger

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill. If you are allergic to any food product, please advice a member of the service team.