CHOTTO
MATTE

NEW YEAR'S EVE

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SIGNATURE NYE MENU

£120.00 per person

Glass of Pommery Champagne on arrival
(Alcohol-free alternative available)

BBQ Spicy Edamame GF
Rocoto chilli teriyaki dressing, crispy shallots
(Vegan option available)

Chotto Scallop & Sea Bass Ceviche GF
Leche de tigre, chive oil, sweet potato,
Peruvian corn, coriander

Spicy Tuna Crispy Sushi GF
Tuna tartare, Peruvian chilli

Nikkei Gyoza
Pork & prawn dumplings, yuzu sweet
potato purée, red pepper ponzu

Sato Maki GF
Sea bass, salmon tartare, romano pepper, Chotto soy
- *flamed tableside*

Pollo Den Miso GF
Miso-marinated chicken, carrot, daikon, yellow chilli yoghurt

Huacatay Broccoli V GF
Peruvian black mint, red chilli, garlic butter, coriander

Truffled Lomo a la Parrilla GF
Chargrilled beef fillet, picante jus, coriander causa,
pomegranate, sweet potato crisp

Dessert V
Chef's choice dessert selection

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 13.5% will be added to your bill.

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NEW YEAR'S EVE

DELUXE NYE MENU

£155.00 per person

Glass of Pommery Champagne on arrival
(Alcohol-free alternative available)

Padrón Peppers VG GF
Spanish sweet peppers, den miso

Yellowtail "Nikkei Sashimi" GF
Cherry tomatoes, jalapeño, coriander,
yuzu truffle soy

Slow Braised Crispy Pork Belly GF
Red and yellow anticucho, yellow tomato salsa, coriander

Acevichado Roll
Tuna, prawn tempura, orange tobiko caviar, avocado,
ceviche crema

Dressed O-toro Nigiri
Fatty Tuna

Black Cod Aji Miso GF
Chilli miso marinade, yuzu, chives

Wagyu Sirloin
Truffle teriyaki jus

Chuleta de Cordero Ahumada GF
Marinated & smoked lamb chop, coriander, Peruvian chilli miso

Arroz Chaufa V GF
Egg-fried rice, Peruvian vegetables, spicy sesame soy

Dessert V
Chef's choice dessert selection

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NEW YEAR'S EVE

VEGETARIAN NYE MENU

£95.00 per person

Glass of Pommery Champagne on arrival
(Alcohol-free alternative available)

BBQ Spicy Edamame V GF
Rocoto chilli teriyaki dressing, crispy shallots

Padrón Peppers VG GF
Spanish sweet peppers, den miso

Yasai Miso Crispy Sushi VG GF
Picante miso vegetables, takuan, shiso cress

Truffled Avocado Roll VG GF
Cucumber, sesame seeds, yuzu truffle soy

Crispy Shiitake Slider
Truffled pickle salsa, crispy shallots

Chotto Caesar Salad V
Baby gem lettuce, red chicory, cashews, lemon queso dressing

Yasai Kakiage V
Corn fritters, avocado, green beans, dashi glaze

Nasu Miso VG GF
Miso aubergine, apricot, puffed soba, sesame seeds

King Oyster Mushroom Tostadas VG GF
Pulled mushroom, smoked ají panca, guacamole, lime, coriander

Arroz Chaufa V GF
Egg-fried rice, Peruvian vegetables, spicy sesame soy

Warm Cinnamon Churros V
Dulce de leche, chocolate hazelnut sauce

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