



ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MSETFI

7-Course Tasting Menu

Canapés



'Waldorf'

Barley brioche

Ampersand cultured butter

Warm Ibérico ham jelly

Parmesan, Bramley apple, nasturtium

Cured Cornish mackerel

sesame, kombu, spiced nage

Native lobster, cooked over coals

Sicilian tomato, pine nut

Roast rack of Cumbrian lamb

wasabi, cucumber, lime

The cheese trolley

(optional extra course, £20 supplement)

'Peach ice tea'

Tuma yellow mille-feuille

brown butter, Tahitian vanilla ice-cream



Petit fours

£122 per person

Signature wine pairing

(Additional £122 per person)

Prestige wine pairing

(Additional £195 per person)



Allergen information is available upon request

Please advise us of any allergies or dietary requirements

All prices inclusive of VAT

A discretionary 12.5% service charge will be added to your bill



ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MSETFI

7-Course Vegetarian Tasting Menu

Canapés



'Waldorf'

Barley brioche

Ampersand cultured butter

Chilled beetroot foam

Riesling vinegar, Bramley apple

Soy pickled turnip

sesame, kombu, spiced nage

Mushroom farfalle

Scottish girolles, tarragon

Baby violet artichoke

hen of the wood, vin jaune

The cheese trolley

(optional extra course, £20 supplement)

'Peach ice tea'

Tuma yellow mille-feuille

brown butter, Tahitian vanilla ice-cream



Petit fours

£122 per person

Signature wine pairing
(Additional £122 per person)

Prestige wine pairing
(Additional £195 per person)



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EXECUTIVE CHEF SOFIAN MSETFI

7-Course Pescatarian Tasting Menu

Canapés



'Waldorf'

Barley brioche

Ampersand cultured butter

Chilled beetroot foam

Riesling vinegar, Bramley apple

Cured Cornish mackerel

sesame, kombu, spiced nage

Native lobster, cooked over coals

Sicilian tomato, pine nut

Braised West Coast turbot

vin jaune, globe artichoke

The cheese trolley

(optional extra course, £20 supplement)

'Peach ice tea'

Tuma yellow mille-feuille

brown butter, Tahitian vanilla ice-cream



Petit fours

£122 per person

Signature wine pairing

(Additional £122 per person)

Prestige wine pairing

(Additional £195 per person)



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EXECUTIVE CHEF SOFIAN MSETHI

7-Course Vegan Tasting Menu

Canapés



'Waldorf'

Sourdough bread

extra virgin olive oil

Chilled beetroot foam

Riesling vinegar, Bramley apple

Soy pickled turnip

sesame, kombu, spiced nage

Saffron risotto

charred endive, nasturtium

Baby violet artichoke

hen of the wood, vin jaune

'Peach ice tea'

Dark chocolate mousse

chocolate sorbet



Petit fours

£122 per person

Signature wine pairing

(Additional £122 per person)

Prestige wine pairing

(Additional £195 per person)



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All prices inclusive of VAT

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