



We are delighted to welcome you to Xier Restaurant, with an elaborated tasting menu. You will experience Chef Carlo Scotto's culinary evolution. The menu will be expressed over 10 courses each one of them will showcase modern European cuisine with global influences gained by Chef's travels through Scandinavia and Japan.

Our Sommelier Team, led by Filippo Carnevale, have carefully selected wines from around the world to complement the menus designed by Chef Carlo, these include exclusive vintages and rare fine wines. Their skills also shine through the beverages chosen to match the edgy Tasting Menu.

Wine & Cocktail Pairing £85

A contemporary mix of 7 niche Wines and Signature Cocktail, a revolutionary way to enjoy food matching.

Deluxe Wine Pairing £190

It's a selection the most classic Wine Appellation of Old World where France is clearly dominating.

Elite Wine Pairing £300

For the more adventurous wine lovers, we also offer the Elite pairing which features some of the best wines ever made, pioneering wine-maker and historical Châteaux.

The team is very happy to assist you to choose something to suit your palate.

X *is for Xanadu, your place of paradise.*

I *is for Impress.*

E *is for Elegant.*

R *is for Romantic.*

Tasting Menu

French Kiss

Kabocha Crispy Pancake, Perigord Truffle, Chestnuts & Miyagawa

Orkney Scallop Crudo, Cured Duck, Caviar, Soya Dashi & Malabar

Rose Cured Salmon, Foie Gras, Kumquat, Yuzu, Hazelnuts

Gyoza, Fermented Red Cabbage Tea

Cleanser

*Black Cod in Caramel Miso, Walnuts, Pistachio, Celeriac & Pear

* British Beef Cheek, Pickled Beetroot, Collard Greens, Bone Marrow

Swedish Cheese & Fresh Fizzy Grapes

Sweet Pleasure

£ 90

Vegetarian Tasting Menu available upon request

Supplement of Perigord Black Truffle for £ 30 per course.

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR ALLERGIES
Price is inclusive of Vat. A discretionary 13% Service charge will be added to the bill.

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Vegetarian Tasting Menu

French Kiss

Kabocha Crispy Pancake, Perigord Truffle, Chestnuts & Miyagawa

Beetroot, Beetroot & More Beetroot

Miso Aubergine, Stracciatella, Gomae Spinach

*Gyoza, Fermented Red Cabbage Tea

Cleanser

*Roasted Squash, Ponzu Crème Fraiche, Pistachio

*Glazed Jerusalem Artichoke, Grapes, Celeriac & Pear

British Cheese & Fresh Fizzy Grapes

Sweet Pleasure

£ 90

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