



BY GORDON RAMSAY

EXPLORE £80 PER PERSON

TO SHARE

spicy edamame

kyoto cucumbers

sesame dressing

salmon & avocado roll

tobiko

tomato salad

house dressing, tofu cream

cauliflower tempura

smoked kimchi mayonnaise, crispy curry leaves

GFC

hot korean miso, kaffir cucumbers,
black sesame

grilled miso salmon

wasabi miso, burnt orange

egg fried rice

xo sauce, slow cooked egg

grilled tenderstem broccoli

yuzu soy, crispy shallots

mochi selection

coconut, mango, strawberry

WINE PAIRING

£70 PER PERSON

**Champagne Palmer,
La Réserve NV**

**Château de Campuget,
Viognier, France 2024**

**Yering Station,
Pinot Noir,
Australia 2024**

Keigetsu Yuzu



BY GORDON RAMSAY

JOURNEY £100 PER PERSON

TO SHARE

salted edamame

pea guac

shrimp crackers

beef tataki

truffle ponzu

spicy tuna maki

gochujang, crispy leeks

sweet & sour prawns

pickled peppers, pineapple

tofu & spicy avocado bao

jalapeno sauce, spring onion

spiced lamb chops

peas, wafu sauce, charred lettuce

grilled miso salmon

wasabi, burnt orange

smoked BBQ aubergine

chili crunch

hokkaido french toast

banana, beer, yeast ice cream

WINE PAIRING

£85 PER PERSON

champagne palmer,
la réserve nv

cantina tramin ,
gewürztraminer,
"nussbaumer",
italy 2022

roche de bellene,
monthelie, burgundy,
france, 2019

akashi-tai, ginjo
umeshu

our menu is designed to be shared. please notify a member of the team if you have an allergy. a 12.5% discretionary service charge will be added to your bill. all prices are inclusive of VAT. adults need around 2,000kcal a day. [f](https://www.facebook.com/luckycatbygordonramsay) [i](https://www.instagram.com/luckycatbygordonramsay) [@luckycatbygordonramsay](https://www.tiktok.com/@luckycatbygordonramsay)



BY GORDON RAMSAY

SIGNATURE £130 PER PERSON

TO SHARE

salted edamame

baby squid

salt & vinegar, shichimi, szechuan

yellowtail tartare

caviar, yuzu

sushi selection

chef's selection of mixed sushi

bonito fried duck leg bao

szechuan, spicy hoisin, cucumber

cauliflower tempura

smoked kimchi mayonnaise, crispy curry leaves

scallops

yuzu, sweetcorn

korean spiced black cod

gochujang, daikon

ribeye

thai chimichurri, herb salad

egg fried rice

xo sauce, slow cooked egg

mango & sake cheesecake

white chocolate, shiso

WINE PAIRING

£125 PER PERSON

**champagne perrier-jouët
grand brut nv**

**martin codex, albarino,
avouse, rios baixas, spain,
2022**

**patrick leon, syrah
crown range cellar
'signature selection',
france 2013**

**taylor's 20yo tawny,
port, portugal**