

NOVIKOV
RESTAURANT & BAR

SHARING DEGUSTATION MENU
£110.00 PER PERSON

First Course

SCALLOP & BLACK TRUFFLE
YELLOWTAIL CORIANDER
SASHIMI SELECTION 3 KIND

Second Course

SCALLOPS JALAPENO
HAMACHI ROLL
DUCK SALAD

Third Course

CHICKEN MOREL SIU MAI
BLACK COD ROLLS WITH MANGO SAUCE
PEKING DUCK FOIE GRAS

Fourth Course

MARKET DISH CHEF'S SPECIAL
CHARCOAL GRILLED LAMB CUTLETS
YUZU MISO BLACK COD
EGG FRIED RICE

Dessert Platter

All menus are subject to market availability
And are therefore subject to produce and/or price change
All food and beverage is inclusive of VAT @ current rate,
Exclusive of service charge @ 15%

NOVIKOV
RESTAURANT & BAR

SHARING DEGUSTATION MENU
£135.00 PER PERSON

First Course

FRESH CAVIAR & BLINIS
PADRON PEPPERS
TUNA FOIE GRAS CARPACCIO
HAMACHI CARPACCIO WITH TRUFFLE
SASHIMI SELECTION 3 KIND

Second Course

SCALLOPS JALAPENO
SALMON CHEESE MAKI
ROCK SHRIMPS SEMOLINA

Third Course

ROAST TRUFFLE DUCK
SEASONAL GREEN WOK VEGETABLES
WAGYU FILLET

Fourth Course

KING CRAB RICE
YUZU MISO BLACK COD
MARKET DISH CHEF'S SPECIAL

Dessert Course

DESSERT PLATTER

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NOVIKOV
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SHARING DEGUSTATION MENU
£190.00 PER PERSON

First Course

FRESH CAVIAR & BLINIS
SCALLOP & BLACK TRUFFLE
LANGOUSTINE TARTAR
3 KIND SASHIMI SELECTIONS
TUNA FOIE GRAS CARPACCIO

Second Course

SEARED O-TORO NIGIRI
RAINBOW ROLL
KING CRAB TEMPURA

Third Course

PRAWN AND FOIE GRAS DIM SUM
PECKING DUCK AND FOIE GRAS

Fourth Course

ROBATA ASPARAGUS
MARKET DISH CHEF'S SPECIAL
LOBSTER WASABI
SEARED WAGYU SIRLOIN
PORCINI RICE

Dessert Course

DESSERT PLATTER

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Exclusive of service charge @ 15%

NOVIKOV
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**DELUXE
DEGUSTATION MENU
£230.00 per person**

First Course

FRESH CAVIAR & BLINIS
DELUXE SASHIMI
PADRON PEPPERS
HAMACHI CARPACCIO
TUNA FOIE GRAS CARPACCIO
GILLARDEAU No.2 OYSTERS

Second Course

WAGYU & FOIE GRAS NIGIRI
QUAIL EGG TRUFFLE GUNKAN
GRANDE CALIFORNIA CAVIAR

Third Course

BLACK COD ROLLS
DIM SUM SELECTION
LOBSTER TEMPURA
PECKING DUCK AND FOIE GRAS

Fourth Course

SEARED WAGYU FILLET WITH TRUFFLE
SPICY VEAL CUTLET
WASABI GRATINATED KING CRAB LEG
MARKET DISH CHEF'S SPECIAL
KING CRAB RICE

Dessert Course

DESSERT PLATTER

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Exclusive of service charge @ 15%