

IGNI

6 COURSE

135

Add 5 grams of N25 caviar*
25

OYSTER | CUCUMBER | NASTURTIUM*

YUKON GOLD | VADOUVAN | TOMATO

CUTTLEFISH | BUCKWHEAT | CELTUCE

DUCK | UMEBOSHI | DAIKON

BLACKCURRANT | LEAF | KUMQUAT

TOFU | CHOCOLATE | KOJI*

WINE PAIRING 105

ELEVATED WINE PAIRING 175

'LIQUID KITCHEN' 0% ABV 55

CREATED TO *IGNITE*,
DRIVEN TO EVOLVE

We are defined by the process of evolution. What enters is not what leaves, as heat, timing and attention transform each element towards something new. With a focus on seafood, we work with exceptional, global produce and suppliers, sourced with care, and guided by those who know it best, allowing fire to draw out



9 COURSE

185

Add 5 grams of N25 caviar*
25

OYSTER | CUCUMBER | NASTURTIUM*

TUNA | FOIE GRAS | SHISO

YUKON GOLD | VADOUVAN | TOMATO

CUTTLEFISH | BUCKWHEAT | CELTUCE

SCALLOP | MYOGA | MAPLE

TURBOT | LETTUCE | SAKE*

DUCK | UMEBOSHI | DAIKON

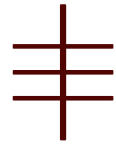
BLACKCURRANT | LEAF | KUMQUAT

TOFU | CHOCOLATE | KOJI*

WINE PAIRING 155

ELEVATED WINE PAIRING 295

'LIQUID KITCHEN' 0% ABV 90



IGNI

6 COURSES: 135
9 COURSES: 185



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PLEASE INFORM US IF YOU HAVE ANY DIETARY REQUIREMENTS.
SOME FOODS MAY BE SERVED RAW OR UNPASTEURISED.
A DISCRETIONARY SERVICE CHARGE OF 15 % WILL BE
ADDED TO YOUR FINAL BILL.