New Year's Eve 2026

M235 Tasting Menu

FIRST

Tempura Soft Shell Crab

white crab & apple salad, yuzu kosho mayonnaise, pickled cucumber, caviar

SECOND

Roscoff Onion Velouté

aged Comté, brioche crouton, toasted almonds, chive oil

THIRD

Miso-Glazed Black Cod

dashi beurre blanc, charred hispi cabbage, pickled daikon, toasted sesame

FOURTH

Grilled Fillet of Beef

smoked shallot purée, wild mushrooms, pommes Anna, truffled jus

FIFTH

Dark Chocolate Fondant

salted caramel, clementines, champagne sorbet, hazelnuts, gold leaf

SIXTH

M235 Petit Fours

assiette of our finest miniature desserts

If you have any allergies, intolerances or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our drink serves. Please drink responsibly.