New Year's Eve 2026

M235 Vegetarian Tasting Menu

FIRST

Vegetable Tempura

apple salad, yuzu kosho mayonnaise, pickled cucumber, finger lime caviar

SECOND

Roscoff Onion Velouté

Gruyère cheese, brioche crouton, toasted almonds, chive oil

THIRD

Miso-Glazed Aubergine

nori seaweed, ponzu, charred hispi cabbage, pickled daikon, toasted sesame

FOURTH

Grilled CeleriacSteak

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.