

## Iced Teas

Lychee & Rose  
Ginger, lime, elderflower

£5

Peach & Mango  
Earl grey, lemon

£5

Hotel Café Royal makes every effort to comply with the dietary requirements of our guests. If you have a food allergy or a special dietary requirement please inform a member of the team prior to placing an order. In accordance with the weights and measures act, the measure for sale of spirits is 50ml. All wines by the glass are available in 125ml. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

## Laurent Tourondel

Having already made a name for himself in the USA, Executive Chef Laurent Tourondel makes his return to the London dining scene and Café Royal where he himself honed his cookery skills in the initial stages of his career. What followed is a chef's success story rarely seen: Following positions in the kitchens of London's famed Gentleman's club Boodles, Bruno Tison's restaurant Beau Geste in Manhattan, Jacques Maximin's at Restaurant Ledoyen in France, the Intercontinental in Moscow and



the three-star Michelin Relais & Chateau Troisgros, Laurent later spent time travelling through South America, Asia and Africa to further develop his own cooking voice. Now based in New York City, Laurent is at the helm of 14 restaurants around the world including L'Amico and Brasserie Ruhlmann in New York, LT Steak & Seafood in Miami and more exciting restaurants in Hong Kong, Kazakhstan and now London with his first restaurant in Europe, Laurent at Café Royal.

**Our lunch menu has been created with the busy Londoner in mind. Chef Tourondel's focus is on seasonality and flavours, using homegrown produce where possible. A quick, healthy and nutritious lunch can be enjoyed in as little as 45 minutes and all our main courses are complete as a one course lunch. In the evenings, a selection of steak and seafood is served from the open Parilla grill.**

## Nigiri | Sashimi

King Salmon	£5   £7
Ahi Tuna	£6   £8
Spicy Tuna	£6   £8
Yellowtail	£6   £8
Teriyaki Eel	£6   £8
Toro	£10   £15

## Sushi Roll

Spicy Tuna 6 pieces Avocado, sriracha, puffed rice	£16
Yellowtail Jalapeño-Ginger 6 pieces Yuzu guacamole, shiso, scallion, soy glaze	£14
Gin Cured Salmon 6 pieces Fresh salmon, dill, cucumber, yuzu glaze	£14
Spicy & Crispy Shrimp 6 pieces Chili-lime mayo, avocado, grapefruit, sesame	£16
Crispy Lobster Roll 6 pieces Celery, scallion, yuzu tartar, old bay, tobiko	£19
Crispy Wagyu Beef Nigiri 3 pieces Truffle aioli, dashi, grated daikon, local wasabi	£16
Skinny Roll 6 pieces Yam, cucumber, avocado, yuzu, hoisin, shiso	£10

## Bowls

Blue Fin Tuna Poke Bowl Gingered tuna, sushi rice, avocado, edamame, sriracha, shiso, crispy shallots	£19
Za'atar Grilled Salmon Bowl Cauliflower couscous, aubergine purée, currants, charred almonds, harissa yoghurt	£22
10 Vegetable Bowl Quinoa pilaf, avocado, beets, charred shishitos, cauliflower, asparagus, korabi, heirloom tomato, artichoke, runner beans, edamame	£18

## Lunch

Escarole Salad Lemon, pecorino-capers, vinaigrette, rocket, lemon, olive oil, parmesan <i>Add grilled chicken £4   Grilled shrimp £6   Seared tuna £7</i>	£14
Grilled Octopus Salad Ratte potatoes, arugula, lemon aioli, cured olives, 'nduja	£15
Baby Black Kale & "Clarence Court" Poached Eggs Crispy wild mushroom, lardons vinaigrette	£14
Laurent's Chopped Salad Eggs, gem lettuce, tomato, haricot vert, asparagus, cucumber, artichoke, olives <i>Add grilled chicken £4</i>	£16
Spicy Asian Chicken Salad Grilled chicken, cabbage, snow peas, cucumber, chilli, Thai basil, peanuts	£18
Grilled Black Garlic Onglet Steak Salad Watercress, heirloom tomato, Stilton, cucumber, avocado, croutons	£22
Lemon Poached Cornish Lobster Salad Artichoke, green beans, runner beans, organic green & white asparagus, broad beans	£24
Dorset Crab Salad Kohlrabi, avocado, lime vinaigrette, field greens	£18
Regent Burger Brioche bun, pickled jalapeños, tobacco onion, BBQ sauce, bacon, Montgomery Cheddar, chips	£18
Buttermilk Fried Chicken Sandwich Green slaw, cucumber, chilli paste, ranch dip, soft bun, chips	£18
Salt Beef Sandwich Coleman's mustard, Keen's Cheddar, toasted rye bread, chips	£18
SIDES Homemade Salt & Vinegar Chips   Field Greens   Quinoa Pilaf	£5
<b>Sorbet</b> Strawberry Basil, Rhubarb Ginger, Lime Yoghurt	£3