

Nigiri | Sashimi

2 pieces per order

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

Sushi

Spicy Tuna 6 pieces	£16
Avocado, sriracha, puffed rice	
Yellowtail Jalapeño-Ginger 6 pieces	£14
Yuzu guacamole, shiso, spring onion, soy glaze	
Gin Cured Salmon 6 pieces	£14
Fresh salmon, dill, cucumber, yuzu glaze	
Spicy & Crispy Shrimp 6 pieces	£16
Chilli-lime mayo, avocado, grapefruit, sesame	
Crispy Lobster Roll 6 pieces	£19
Celery, spring onion, yuzu tartar, old bay, tobiko	
Kamchatka Crab Nigiri 3 pieces	£32
Poached in lime butter, local wasabi, golden Oscietra caviar 2gr	
Crispy Wagyu Beef Nigiri 3 pieces	£16
Truffle aioli, dashi, grated daikon, local wasabi	
Skinny Roll 6 pieces	£10
Yam, cucumber, avocado, yuzu, hoisin, shiso	
Lime & Ginger Cornish Crab 6 pieces	£18
Cucumber, shiso, avocado	

Appetizers

Jerusalem Artichoke Velouté	£10
Parmesan, toasted brioche, black truffle	
Soy-Wasabi Ahi Tuna Tartare	£14
Smashed avocado, crispy shallots	
Roasted Baby Beet	£12
Goats curd, olive soil, sunflower, finger chilli	
Cornish Crab	£16
Lime, lemongrass, seven grain toast	
Hazelnut Crusted Scallops	£18
Brown butter parsnip purée, citrus vinaigrette	
Grilled Octopus	£15
Ratte potatoes, lemon aioli, 'nduja, marinated olives	
Black Angus Steak Tartare	£18
Smoked Clarence Court egg yolk, truffle aioli	
Butter Lettuce Salad	£14
Fresh herbs, shallots, mustard vinaigrette	

Mains

King Prawns	£35
Bok choy, sticky rice, curry-lemongrass sauce	
Dover Sole	£38
Soy-caper lemon butter sauce	
Cornish Sea Bass	£32
Black vinegar, cucumber, garlic & chilli spring onions	
Chermoula Salmon	£26
Marinated lentils, grilled runner beans, lemon-honey yoghurt	
Alaskan Black Cod	£32
Baby spinach, celery root purée	
Autumn Grits	£18
Wild mushroom, parmesan	

From the Grill

Aberdeen Angus	£36
Ribeye 380gr	
Surrey Angus	£38
Fillet 220gr	
USA Creek Stone Farm	£41
Fillet 220gr	
USA Snake River	£50
Ribeye 250gr	
Sirloin 250gr	£42
Japanese	£75
Wagyu Kagoshima A4 Sirloin 100gr	
Veal Chop 280gr on the bone	£38
Wagyu Beef Short Ribs	£42
Pickled jalapeno chimichurri, fresh horseradish	
Grilled Poussin "Diablo"	£26
Vinegar, cherry peppers, tarragon	
LT Burger	£22
Brioche bun, pickled jalapenos, tobacco onion, BBQ sauce, bacon, Montgomery Cheddar, chips	

Sauces | Choice of one sauce

Café Royal Bearnaise
7 Peppercorn-Armagnac
Chimichurri
Red Wine and Shallots
Fine Herbs Hollandaise
Soy Caper-Lemon Brown Butter
Ginger Ketchup

Sides

Purple sprouting broccoli	£5
Café Royal mashed potatoes	£5
Salt & vinegar chips	£5
Carrots & parsnips	£5
Super green spinach	£5
Onion rings, black pepper	£5
Hen of the Wood mushrooms, garlic & parsley	£6
Gratin potatoes	£6

About Laurent

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.

Executive Chef: Laurent Tourondel

Head Chef: David Cutcliffe