



CAVIAR & SMALL PLATES

Vegetable Crudités 19 N
muhammara & hummus

Burrata 21 D
roasted peppers, aubergine,
datterini tomato salsa

Sashimi 19.5
yellowfin tuna

Boquerones en Vinagre 14 G
anchovies, olive oil, parsley, focaccia

KX Caviar Selection D
served with blinis, crème fraîche

Platinum
20g 80 | 30g 120 | 50g 190

Golden Oscietra
10g 45 | 30g 135 | 50g 200

Beluga
20g 196 | 30g 295 | 50g 495

Caviar Pasta 45 D G
20g caviar, 100% Italian wheat rigatoni, cream,
white wine, 24 month aged parmesan

Trio of Dips 17 D N G
life changing crackers, grissini

Sicilian Prawn Tartare 18.5
lemon oil, optional: add caviar

Nuts & Olives 9 D N G
truffle & pecorino nuts, nocellara olives

Soup of the Day 15.5 N
ask your waiter for today's offering

KX Noodle Bowl N G
buckwheat noodles, vegetables, house sauce
tofu 22 | chicken 25
beef 45 | prawn 39 | tuna 30

BOWLS

Pumpkin Velouté 18 N
pumpkin seeds, optional: add truffle

Tagliatelle Bolognese 28 D G
beef & veal ragù, Italian tagliatelle, parmesan

Free-Range Chicken Broth 22 G
seasonal vegetables

KX Poké Bowl N
sushi rice, edamame, sweet potato, beetroot,
avocado, red pepper
tofu 35 | chicken 35 | beef 45
prawn 47 | tuna 40 | salmon 39

SALADS

KX Cobb 25|32 D G
baby gem, tomato, cave aged cheddar, bacon, egg,
avocado, free-range chicken or smoked salmon

Super Green 19 N
seven chopped green vegetables,
miso & sesame dressing

Greek Cobb 21 D
tomato, feta, red onion, kalamata olives, baby
gem, cucumber, oregano & lemon dressing

Omega Three 28 N
var salmon fillet, kale, curled endive, lollo biondi
& rosso, roasted cauliflower, pumpkin, beetroot,
mixed nuts & seeds, avocado goddess dressing

Vegan Cobb 20
avocado, cucumber, tofu, green beans, tomato,
baby gem, kale, spinach

Chicken Caesar 26 D G
romaine, anchovy dressing, croutons

SANDWICHES & BURGERS

KX Smashed Burger 28 D G
two beef patties, cheese, baby gem lettuce, tomato
smoked pickles, house sauce (add bacon +3.5)

Crab Tacos 25 G
prawn, mango, lime, chilli, coriander, brown meat dressing

Smoked Salmon Bagel 18 D N G
cream cheese
optional: watercress, pickled cucumber

Steak Sandwich 28 G
caramelised onions & peppers, rocket, ciabatta, red wine jus

Club Sandwich 25 G
free-range chicken, tamworth bacon,
egg, avocado, tomato

Vegan Toasted Wrap 20 G
chick'n, miso dressing, red onion, piquillo peppers,
baby gem lettuce, avocado

MAIN COURSES

Catch of the Day MARKET PRICE
ask your waiter for today's offering

Veal Milanese 34 G
maldon sea salt, lemon

Label Anglais Butterfly Chicken or Thighs 26
rosemary, lemon, garlic, manuka honey

USDA Ribeye - 10oz 66
chimichurri

Miso Black Cod 46 N
miso glaze, shiitake mushrooms, radish

Mazzancolle Prawns 36 D
sautéed with chili, white wine, parsley

VAR Salmon 32
avocado goddess dressing

Wild Sea Bass 39
turmeric, chilli, coconut

SIDES

Chargrilled Broccoli 8 N
miso dressing, almonds

Grilled Courgettes 8
alla scapece

Wild Rice 7 N G
walnuts, kasha, sesame, preserved cherry

Fries 7.5

Stewed Lentils 6

Roasted Pumpkin 9

Wild Mushrooms MARKET PRICE

Mixed Green Salad 8
tomato, cucumber, lemon oil

Sweet Potato Fries 7.5

Avocado 7

Leaf Spinach 7.5
chilli, garlic

Quinoa Salad 8.5 N
quinoa, pickled courgettes, celery, red pepper,
pomegranate, pistachio, dried tomatoes

Sauteed Garden Peas 7

: VEGAN FRIENDLY D: DAIRY PRODUCTS N: NUTS & SEEDS G: GLUTEN

Please ensure to advise your waiter of any allergies when ordering.

VAT is included on all menu items. A discretionary service charge of 15% will be applied to your bill, for which we thank you.

