



CAVIAR & SMALL PLATES

Vegetable Crudités 19 N

muhammara & hummus

Burrata 18.5 D

tomato salad, fennel salt

Tuna Tartare 19 N

sushi rice, avocado, yuzu, nori

Boquerones en Vinagre 12 G

anchovies, olive oil, parsley & focaccia

KX Caviar Selection D

served with blinis, crème fraiche

Platinum

20g 36 | 30g 72 | 50g 145

Golden Oscietra

10g 37 | 30g 95 | 50g 184

Beluga

20g 170 | 30g 255 | 50g 375

Quinoa Salad 14 N

quinoa, pickled courgettes, celery, red pepper, pomegranate, pistachio, dried tomatoes

Trio of Dips 17 D N G

pane carasau, grissini

Sashimi 38.5

Hamachi, VAR Salmon, Ahi Tuna

Nuts & Olives 9 D N G

truffle & pecorino nut mix, nocellara olives

BOWLS

Soup of the Day 10/15 N

ask your waiter for today's offering

KX Noodle Bowl

glass noodles, vegetables, house sauce
tofu 22 | chicken 25 | turkey 30
beef 45 | prawn 39 | tuna 30

Delica Pumpkin Soup 14/18 N

add black truffle (+ 18) add white truffle (+ 30)

Caviar Pasta 95 D G

Gluten free option available
30g Golden Oscietra Caviar, 100% Italian wheat rigatoni, cream, white wine, 24 month aged parmesan

Free-Range Chicken Broth 14/22 G

seasonal vegetables

KX Poké Bowl N

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

SALADS

KX Cobb 24 D G

free-range chicken, baby gem, tomato, cheddar, tamworth bacon, egg, avocado

Super Green 15 N

seven chopped green vegetables, miso & sesame dressing (add protein +15)

Greek Cobb 20 D

tomato, feta, red onion, kalamata olives, baby gem, cucumber, oregano & lemon dressing

Label Anglais
Chicken Caesar 26 D G

romaine, anchovy dressing, croutons

Vegan Cobb 15

avocado, cucumber, tofu, green beans, tomato, baby gem, kale, spinach

Sirt Salmon 26 N

kale, lovage, pomegranate, walnut, turmeric & tahini yoghurt

SANDWICHES & BURGERS

KX Smashed Burger 22 D G

two beef patties, cheese, baby gem lettuce, tomato, smoked pickles, house sauce (add bacon +3.5)

Crab Tacos 21 G

crab, prawn, mango, lime, chilli, coriander, brown meat dressing

Smoked Salmon Bagel 16 D N G

cream cheese
Optional: watercress, pickled cucumber

Wagyu Beef Sandwich 60 D N G

150g wagyu beef, katsu sauce, pickled cucumber, pain brioché

Club Sandwich 19 G

free-range chicken, tamworth bacon, egg, avocado, tomato

Vegan Toasted Wrap 17 G

chick'n, miso dressing, red onion, piquillo peppers, baby gem lettuce, avocado

MAIN COURSES

Cut of the Day MARKET PRICE

ask your waiter for today's offering

Catch of the Day MARKET PRICE

ask your waiter for today's offering

Label Anglais Chicken Paillard or Milanese 26 G

grilled with chilli, garlic & lemon gremolata

USDA Ribeye - 10oz 66

chimichurri

Miso Black Cod 46 N

miso glaze, shittake mushrooms, radish

Mazzancolle Prawns 42 D

avocado and pomme puree, saffron butter

VAR Salmon 30

wasabi yoghurt

Grilled Octopus 35 N G

romesco sauce

SIDES

Chargrilled Broccoli 7.5 N

miso dressing, almonds

Grilled Courgettes 8

alla scapece

Wild Rice 7 N G

walnuts, kasha, sesame, preserved cherry

Stewed Lentils 6

Sweet Potato Mash 6

Wild Mushrooms 15 D

Roast Pumpkin 10 N

Rocket & Datterini Tomatoes 8

aged balsamic, extra virgin olive oil

Avocado 7

Leaf Spinach 7.5

chilli, garlic

Sautee New Potatoes 7.5 D

garlic & rosemary

Fries | Sweet Potato Fries 6.5

Truffle Fries 11 D

: 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.

