

SHARED FOR THE TABLE

Signature Chicken Lollipops 11
"Buffalo Style", Blue Cheese Sauce

Chicken Shawarma Bites 13
Datterini Tomatoes, Tzatziki

TNT Shrimp 19
Lightly Battered, Spicy Japanese Mayo

Mac N Cheese 9.5
Three Cheese Dipping Sauce, Truffle Oil

Lobster & Grilled Mango Tacos 15
Avocado Cream, Coriander

Seared Beef Carpaccio 17
Shaved Parmesan, Capers, Truffle Oil

Miso Glazed Black Cod Bites 15
Pickled Daikon & Carrot, Crisp Kaitafi Filo

Falafel Bites 11
Edamame, Puy Lentils, Garlic Thoom

Grilled Lamb Cutlets 15
10-Hour Marinade, Honey, Sriracha

Grilled Sicilian Octopus 11
Chorizo, Red Pepper Sauce

Fine De Claire Oysters (6pcs) 17
Spicy Cocktail, Shallott, Mignonette

FARMED GREENS

Beverly Hills Cobb Salad 12
Grilled Chicken, Blue Cheese, Veal Bacon

Caesar Salad 8
Herbed Parmesan Croutons

Chinois Chicken Salad* 13
Clementines, Cashews, Honey Mustard Dressing

Kale & Quinoa Salad* 10
Raisins, Butter Milk Pepper Dressing

SUSHI & TEMPURA

Sashimi Flat Bread 16
Sushi Grade Tuna, Ponzu Mayo, Truffle Oil

Spicy Tuna 10
Chili Oil, Crispy Rice, Garlic Ponzu

Hamachi Roll 11
Spring Onion, Truffle Oil, Garlic Ponzu

Crunchy Tuna Roll 10
Tempura, Seared Yellow Fin Tuna

Dancing Prawns 18
Kataifi Pastry, Truffled Mayo

Dynamite Roll 17
Tempura Tiger Prawns, House TNT sauce

Lobster Tempura 18
Saffron Aioli

CARAMEL SLIDERS

Petite Beef Sliders 18
Aged Cheddar, Balsamic Red Onions

Maine Lobster Roll 19
Toasted Soft Brioche, Old Bay Seasoning

Pulled Chicken Sliders 16
Combination of Buffalo and House TNT Sauce

Lamb Sliders 16
New Zealand Lamb, Harissa

Surf N Turf Sliders 22
Beef, Caramelized Onions, TNT Shrimp

SIDES - 6 each

Creamed Spinach
Black Truffle Cream

Baked Mac & Cheese
Parmesan Herb Crust

MAINS

Seared Chilean Sea Bass 38
Rock Shrimp Risotto, Lobster Broth

Miso Glazed Black Cod 37
Bamboo Leaf, Pickled Ginger Root

Dover Sole 38
Lemon, Herbs

Slow Braised Short Rib 23
3-Hour Slow Cooked, Root Vegetables

Spicy Lime Chicken 19
Yoghurt Marinated, Pan-Seared Chicken Breast, Sautéed Aubergine & Courgette

Rib Eye Steak 39
US Prime 300 Gram, HP Butter

Filet Mignon 39
US Prime 180 Gram Tenderloin, HP Butter

Surf N Turf 47
Surf - 100 Gram Poached Lobster Thermidor, Mornay Sauce
Turf - 180 Gram US Prime Filet Mignon, Herb Butter

Truffled Penne Pasta 16
Black Truffle, Petit Pois, Creamy Parmigiano-Reggiano Sauce

Wild Mushroom Risotto 16
Pied de Mouton, Ceps, Chanterelles

Short Rib Pappardelle 20
Black Truffles, Horseradish Cream

Four Cheese Ravioli 18
Ricotta, Mascapone, Parmesan, Pecorino

Crab Linguini 20
Dorset Crab, Chili, Lime, Coriander

Black Truffled Corn
Grilled Corn, Truffle Cream

Pommes Frites
Garlic, Parmesan

caramel

Restaurant & Lounge | London

DESSERTS - 9

Caramelized Apple Tarte Tatin
Braben Apples, Madagascar Vanilla Ice Cream, Caramel Sauce

Nutella Gnocchi
Peanut Butter Coconut Cream Sauce

Caramel and Pecan Cheesecake
Graham Cracker Crust, Candied Pecans, Drizzled Caramel

Upside Down Date Pudding
Caramelized Sponge, Butterscotch Sauce, Salted Caramel Ice Cream

Mixed Berry Cobbler
Blackberries, Raspberries, Blueberries, Madagascar Vanilla Ice Cream

Chocolate Chunk Brownies*
Toasted Almonds, Chocolate Sauce, Madagascar Vanilla Ice Cream

Lobster Mash
Bisque, Chive Butter

Potato Gratin
Parmesan and Gruyere Cheese