

LET'S SHARE

Signature Chicken Lollipops "Buffalo Style", Blue Cheese Sauce	14
Chicken Shawarma Bites Datterini Tomatoes, Tzatziki	14
Lamb Shawarma Bites Pickles, Tahini	14
TNT Shrimp Lightly Battered, Spicy Japanese Mayo	21
Mac N Cheese Three Cheese Dipping Sauce, Truffle Oil	12
Lobster & Grilled Mango Tacos Avocado Cream, Coriander	15
Eggplant Tempura Lightly Battered, Cherry Tomatoes, Chili, Miso Glaze	12
Miso Glazed Black Cod Bites Pickled Daikon & Carrot, Crisp Kaitafi Filo	15
Falafel Bites Edamame, Puy Lentils, Garlic Thoom	12
Grilled Lamb Cutlets 10-Hour Marinade, Honey, Sriracha	15
Grilled Sicilian Octopus Chorizo, Red Pepper Sauce	11
Edamame Hummus Herb Pesto, Cherry Tomato, Olives, Edamame, Tortilla Chips	11
Sashimi Flat Bread Sushi Grade Tuna, Ponzu Mayo, Truffle Oil	16
Spicy Tuna Chili Oil, Crispy Rice, Garlic Ponzu	12
Crunchy Tuna Roll Tempura, Seared Yellow Fin Tuna	12
Dynamite Roll Tempura Tiger Prawns, House TNT sauce	19

SALADS

Caesar Salad Herbed Parmesan Croutons	8
Chinois Chicken Salad* Clementines, Cashews, Honey Mustard Dressing	14
Kale & Quinoa Salad* Raisins, Butter Milk Pepper Dressing	10
Burrata Salad Heirloom Tomatoes, Grilled Peaches, Walnut	13

CARMEL SLIDERS

Petite Beef Sliders Aged Cheddar, Balsamic Red Onions	20
Maine Lobster Roll Toasted Soft Brioche, Old Bay Seasoning	20
Pulled Chicken Sliders Combination of Buffalo and House TNT Sauce	18
Surf N Turf Sliders Beef, Caramelized Onions, TNT Shrimp	22
Short Rib Sliders Aged Cheddar, Caramelized Onions	19
Crispy Falafel Sliders Tzatziki, Truffle Tapenade	17
Firebird Sliders Cayenne Spiced, Crispy Chicken, Aged Cheddar	19

SIDES - 6 each

Creamed Spinach Black Truffle Cream	Black Truffled Corn Grilled Corn, Truffle Cream	Pommes Frites Garlic, Parmesan	Roasted Cauliflower Toasted Almonds, Togarashi, Apple Cider Glaze
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caramel

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MAINS

Seared Chilean Sea Bass Rock Shrimp Risotto, Lobster Broth	38
Miso Glazed Black Cod Bamboo Leaf, Pickled Ginger Root	37
Slow Braised Short Rib 3-Hour Slow Cooked, Root Vegetables	25
Spicy Lime Chicken Yoghurt Marinated, Pan-Seared Chicken Breast, Sautéed Aubergine & Courgette	22
Filet Mignon US Prime 180 Gram Tenderloin, HP Butter	39
Truffled Penne Pasta Black Truffle, Petit Pois, Creamy Parmigiano-Reggiano Sauce	20
Wild Mushroom Risotto Pied de Mouton, Ceps, Chanterelles	18
Crab Linguini Dorset Crab, Chili, Lime, Coriander	20

DESSERTS - 9 each

Caramelized Apple Tarte Tatin Braeburn Apples, Madagascan 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
Butter Brioche Pudding Seasonal Fruits, Crème Anglaise
Chocolate Caramel Fondant Dark Chocolate, Salted Caramel, Madagascan Vanilla Ice Cream