



MÉMOIRES OF MOËT

THE PETER STREET KITCHEN BRUNCH

FONDÉ  EN 1743

MOËT & CHANDON
CHAMPAGNE



STEP INTO THE DARK AND DRAMATIC WORLD OF MÉMOIRES OF MOËT, A PETER STREET KITCHEN BRUNCH EXPERIENCE WHERE DAY IS NIGHT AND A REFINED JAPANESE AESTHETIC COMPLEMENTS A RICH COLOUR PALETTE AND LIVE SETS BY OUR RESIDENT DJs.

IN AN EXCLUSIVE PARTNERSHIP WITH THE MAISON OF MOËT & CHANDON, OUR MÉMOIRES OF MOËT BRUNCH INCLUDES FREE-FLOWING MOËT CHAMPAGNE COCKTAILS FOR THE PERFECT WAY TO CELEBRATE THE WEEKEND, ALONGSIDE AN EXQUISITE SELECTION OF DISHES FROM THE CRITICALLY ACCLAIMED AND AWARD-WINNING PETER STREET KITCHEN.

BRUNCH EXPERIENCES

Inclusive of a signature Moët & Chandon cocktail on arrival
£30.00 per guest

Inclusive of free-flowing Moët & Chandon cocktails throughout
£55.00 per guest

SIGNATURE COCKTAILS

Yuzu & Coconut Mojito

Havana 3-year rum, coconut purée, Moët & Chandon and yuzu syrup, mint, lime and Fever-Tree Soda

Lychee Martini

Tanqueray gin, Kwai Feh, Moët & Chandon and elderflower cordial, violette, lemon and cranberry

Passionfruit Royale

Skyv vodka, vanilla, passionfruit, raspberry purée and Moët & Chandon Brut

CHAMPAGNE BY THE BOTTLE

Moët & Chandon
Brut Impérial NV 60

Moët & Chandon
Grand Vintage 2012 80

Moët & Chandon
Rosé Impérial NV 85

Moët & Chandon
Rosé Impérial Magnum NV 170

TO START

Edamame
with lemon butter and chilli sea salt

Yellowtail sashimi
with spicy yuzu soy 15

Beef tataki
with truffle ponzu 16

SIGNATURES AND ROBATA

Please select one dish of your choice

Robata-grilled stone bass
with charred kale and crushed Andean chilli lime sea salt

Crispy chicken and waffles
Buttermilk baby chicken with maple butter, waffle and chilli maple syrup

Champagne and eggs
Moët & Chandon-infused eggs with shichimi rib-eye beef, spinach, melted Monterey Jack cheese and crispy kale

Charred asparagus risotto
with ibuki rice, shichimi broth and garlic-roasted kale

Japanese soufflé pancakes
with salted miso toffee butter and caramelised nashi pear

Japanese A4 Wagyu beef
with wasabi yuzu kosho, smoked sea salt and black pepper 55
(per 75 grams)

DESSERTS

Please select one dessert of your choice

Bentō
Chocolate bento box with genmaicha ice cream

Dōnatsu
Crispy layered doughnut with milk chocolate, matcha green tea and dulce de leche crème

Cocktails are free flowing for 90 minutes from your arrival booking time. Terms and conditions apply.

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.