



AKIRA

SAMPLE MENU BY CHEF BEN BAILEY

*photos are symbolic



BREAKFAST

Eggs benedict, homemade English
muffin

American pancakes, crispy smoked
bacon, maple syrup

Full English breakfast

Scrambled egg, smoked salmon,
chive

Poached egg, crushed avocado,
sourdough



DAY 1

Lunch

King scallop, bacon jam, baby gem

Herb crusted rack of lamb, romesco

Lemon and basil tart

Dinner

Octopus bruschetta

Pressed Pork belly, caramilsed apple

Sticky toffee pudding, butterscotch



DAY 2

Lunch

King prawn, chorizo, basil

Amberjack, asparagus and shrimp
buerre noisette

White chocolate fondant, pistachio
crumb

Dinner

Salad caprese

Chicken ballontine, cherry tomato,
pesto

Deconstructed Eton mess



DAY 3

Lunch

Gnocci, sage, lemon butter

Seabass, apple, wasabi

Sour cherry bakewell tart, creme
anglaise

Dinner

Broccoli, smoked bacon and parmesan
quiche

Beef wellington. Truffle duxelle

Ammaretto cherry and white chocolate
pannacotta



DAY 4

Lunch

Thai broth, rice noodle

Lobster thermidor, summer salad

Mango cheesecake

Dinner

Lamb cutlet, pomegranate, Greek
yoghurt

Pan roasted red snapper, pancetta and
lemon emulsion

Pan perdu, earl grey steeped dates



DAY 5

Lunch

Grilled sardines, seaweed gremolata

Honey glazed duck breast, celeriac
gratan

Handmade doughnut, cinnamon glaze

Dinner

Steamed mussels, nduja tomato sauce

Lamb rump, cheddar cheese, pearl
barley risotto

Gingerbread sponge, caramilsed
banana



DAY 6

Lunch

Poached oyster, cucumber tagliatelle

Buccatini Ammacicana

"Ti ram ichoix"

Dinner

Croque madame, Quails egg

Venison fillet, ragu, beetroot crisp

Chocolate and grand marnier mousse