



CAVIAR & SMALL PLATES

Vegetable Crudités 12 D N
muhammara & hummus

Burrata 16 D
tomato salad, fennel salt

Tuna Tartare 19 N
sushi rice, avocado, yuzu, nori

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 425

Quinoa Salad 12 N
quinoa, pickled courgettes, celery, red pepper,
pomegranate, pistachio, dried tomatoes

Trio of Dips 17 D N G
pane carasau, grissini

Sashimi 39.9
Hamachi, VAR Salmon, Ahi Tuna

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, parmesan cheese
aged for 24 months

Free-Range Chicken Broth 14/22 G
spring 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 20 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 20 D G
beef patty, american cheese, baby gem lettuce, smoked pickles, house sauce

Crab Tacos 20 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 brioche

Club Sandwich 17 G
free-range chicken, tamworth bacon,
egg, avocado, tomato

Vegan Toasted Wrap 15 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 - 300gr 66
chimichurri

Miso Black Cod 46 N
miso glaze, shiitake mushrooms, radishes

Grilled Prawns 42 D
avocado and pomme puree, saffron butter

VAR Salmon 30
wasabi yoghurt

Grilled Octopus 35 N G
romesco sauce

SIDES

Chargrilled Broccoli 6.5 N
miso dressing, almonds

Grilled Courgettes 7
alla scapece

Wild Rice 7 N G
walnuts, kasha, sesame, preserved cherry

Sweet Potato Mash 6

Wild Mushrooms 15 D

Roast Pumpkin 10 N

Rocket & Datterini Tomatoes 6.5
aged balsamic, extra virgin olive oil

Avocado 7

Stewed Lentils 6

Leaf Spinach 7
chilli, garlic

Sautee New Potatoes 6 D
garlic & rosemary

Fries/Sweet Potato Fries 6

: 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.

