



Experience French cuisine with Asian influences to create a fusion of taste and style served in a luxurious and vibrant restaurant. Dine in the main dining room, enjoy an innovative cocktail in the lounge or watch as sushi and sashimi are theatrically created in front of you at the sushi bar.

[Find out What's On](#)
[Discover our Event Spaces](#)
[The Ultimate Experience](#)

Groups & Private Dining Menus – [View](#)
Festive menus From £60pp

Standing Event Menus – [View](#)
Canapés From £20pp

Breakfast & Meeting Menus – [View](#)
Breakfast From £25pp
Day Delegate Menu From £55pp

Wine & Drinks Lists - [View](#)

Our restaurant menus can also be arranged for private dining and groups, on a bespoke basis and are subject to availability – [View](#)

To make an enquiry call [0207 592 1373](tel:02075921373)
or email groupsandevents@gordonramsay.com
www.gordonramsayrestaurants.com/maze
10 - 13 Grosvenor Square, London W1K 6JP
[0207 107 7000](tel:02071077000)



All of our food and beverage prices are inclusive of VAT at the current rate.
Please note that dishes are subject to seasonal changes and market availability

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A 12.5% discretionary service charge in main restaurant and in the Private Dining Rooms will be added to your final bill.

GROUPS & PRIVATE DINING MENUS

[\(View more menus\)](#)

FESTIVE MENU 2016

Spiced pumpkin soup, sourdough bread

Scallop ceviche truffle, yuzu, caviar

Steamed sea bream, udon noodle dashi

Turkey, all the trimmings

Christmas pudding, stout custard

£60.00 per person

(Vegetarian & Gluten free menu available upon request)

Enhance your experience with an addition of:

Chef's selection of canapés £10.00 per person

Additional cheese course £8.00 per person

Tea/Coffee and mince pies £5.00 per person

Gordon Ramsay book £20.00 per book

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

[Return to main page](#)

GROUPS & PRIVATE DINING MENUS

[\(View more menus\)](#)

MENU TWO

Amuse-bouche

Cumbrian beef tataki, smoked ponzu, pickled mooli

Chargrilled octopus, squid ink, lemon

Sea bream, purple sprouting broccoli, dashi broth

Saddle of Herdwick lamb, spiced aubergine, raw vegetables

Pre-dessert

Lemon meringue pie, passion fruit sorbet

£70.00 per person

Enhance your experience with an addition of:

Chef's selection of canapés £10.00 per person

Additional cheese course £8.00 per person

Coffee and petits fours £5.00 per person

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

[Return to main page](#)

GROUPS & PRIVATE DINING MENUS

CHEF'S DINING EXPERIENCE

(Available in our private dining rooms)

(Below menu is a sample as created on the day)

A glass of Champagne on arrival

Selection of canapés

Amuse bouche

Cumbrian beef tataki, smoked ponzu, pickled mooli

Foie gras, cherries, smoked duck, almonds

Fresh Carabineros, a la Plancha

Duck breast, truffle, endives, chanterelle mushrooms

Pre-dessert

Lemon meringue pie, passion fruit sorbet

Coffee and petits fours

£95.00 per person

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

[Return to main page](#)

STANDING EVENT MENUS

CANAPÉS

Carrot and coconut soup

California roll

Foie gras toast

Octopus teriyaki

Burrata with green harissa

Dengaku miso aubergine wonton

Mini yuzu tart

Miso caramel and chocolate éclair

£20.00 per person
for a selection of five different canapés

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

[Return to main page](#)

BREAKFAST & MEETING MENUS

[\(View more menus\)](#)

COLD BREAKFAST

Fresh juices

Orange, pineapple, apple

Breakfast booster juice

Carrot, ginger and orange

Fresh pastries

Croissant, pain au chocolat, pain aux raisins, muffins

Seasonal fresh fruit salad

Vanilla yoghurt, red berry compote and granola

Tea and coffee

£25.00 per person

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

[Return to main page](#)

BREAKFAST & MEETING MENUS

[\(View more menus\)](#)

HOT BREAKFAST

Fresh juices

Orange, pineapple, apple

Fresh pastries

Croissant, pain au chocolat, pain aux raisins, muffins

Vanilla yoghurt, red berry compote, granola

One of the following options for whole table:

Full English breakfast

or

Scrambled eggs, smoked salmon

or

Bacon or sausage rolls

Tea and coffee

£35.00 per person

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

[Return to main page](#)

BREAKFAST & MEETING MENUS

DAY DELEGATE RATE

Room hire from 7.00am to 5.00pm

Tea, coffee and pastries on arrival

Mid-morning break to include tea, coffee and biscuits

Working lunch

Mid-afternoon break to include tea, coffee and brownies

Mineral water and cordials throughout the day

Conference pads, pencils and sweets

Complimentary Wi-Fi

Flip chart

£55.00 per person

The following additional options are available:

Cold breakfast

£17.00 extra per person

Hot breakfast

£27.00 extra per person

Three course lunch menu

Price on request

Audio Visual Equipment

Price on request

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

[Return to main page](#)

WINE & DRINKS LIST

[\(View more\)](#)

CHAMPAGNE & SPARKLING WINES	75cl
Ayala, Brut Majeur, Extra Aged for Gordon Ramsay, Champagne NV	£60
Nyetimber Blanc de Blancs, England, 2009	£85
Bollinger Rose NV	£115
Billecart Salmon, Blanc de Blancs, Grand Cru NV	£125
Gosset Brut Rose NV	£110
Bollinger La Grande Année, 2005	£170
Dom Pérignon, 2006	£250
Krug Grande Cuvée	£280

WHITE WINE |

Bordeaux Blanc, Château Bauduc, Bordeaux, France 2015	£30
Viognier, Domaine des Granges de Mirabel, Chapoutier, France 2013	£36
Gavi di Gavi La Guistiniana, Lugarara, Piedmonte, Italy 2015	£38
Rias Baixas, Albarino O'rosal, Bodegas Terras Gauda, Spain 2015	£42
Riesling Troken, Von der Fels, Weingut Keller, Germany 2014	£62
Sancerre, Flores, Domaine Vincent Pinard, France 2014	£58
Sauvignon Blanc, Clos Henri, New Zealand, 2013	£58
Chardonnay, Hamilton Russel Vineyard, South Africa 2015	£60
Pinot Grigio, Jermann, Italy, 2014	£64
Chablis ler Cru Montmains, Louis Michel, France, 2013	£75
Semillon, Tyrell's vat 1, Australia, 2008	£88
Cervaro della Sala, Antinori, Italy 2013	£110
Puligny-Montrachet, Domaine Paul Pernot, France, 2012	£125
Chassagne Montrachet, 1er cru Verers, Marc Morey, 2010, France	£135
Chassagne Montrachet, Bernard Moereiu (Magnum), France 2013	£190

ROSÉ |

Cinnsault Rosé, Gallardia del Itata, Chile, 2015	£39
Bandol Rosé, Château de Pibarnon, France, 2014	£66

All of our food and beverage prices are inclusive of VAT at the current rate.
Please note that dishes are subject to seasonal changes and market availability
If you have a food allergy, intolerance or sensitivity, please speak to your server
about ingredients in our dishes before you order your meal.

[Return to main page](#)

WINE & DRINKS LIST

RED WINE |

Côtes du Rousillon, Domaine, Bila-Haut, Chapoutier, France, 2014	£30
Cabernet Franc, Single Vineyard, Valdivieso, Chile, 2013	£43
IGT Veneto, Soraie by Cecilia Berretta, Italy, 2015	£41
Castillon Cote de Bordeaux, Chateau Cadet, Bordeaux, 2012	£55
Cabernet Sauvignon, Thelema, South Africa, 2010	£65
Bourgogne Hautes Côtes de Nuit, La Croix, Mongeard Mugneret, Burgundy, 2012	£69
Pinot Noir, Hamilton Russel Vineyard, South Africa, 2015	£75
Ribera del Duero, PSI by Dominio de Pingus, Spain, 2011	£72
Pessac-Leognan, L'Espris de Chevalier, Bordeaux, 2012	£78
Malbec, Enzo, Bianchi, Argentina, 2012	£79
Shiraz, GAM, Mitolo, Australia, 2013	£84
Malbec- Cabernet Sauvignon, "Caro", Catena - Lafite Rotshchild, Argentina, 2010	£85
Chateau La Grave, Pomerol, 2009, France	£115
Gevrey-Chambertin, En Champs, Geantet-Pansiot Burgundy, 2011	£175
Châteauneuf-du-Pape, Domaine de Marcoux, Rhone, France 2011	£123
Brunello di Montalcino, Costanti, Italy, 2011	£130
Barbaresco, Rabaja, Bruno Rocca, Italy, 2012	£185
Chateau Clarke, Baron Edmond de Rotchild, Lustrac-Medoc (Magnum), 2010	£165

SWEET & FORTIFIED WINE |

Sauternes, Castelnau de Suduiraut, France, 2008	£74
Tokaji Aszu 5 Puttonyos, Royal Tokaji Company, Hungary (50 cl) 2008	£70
Port, Taylor's Tawny 10yo, Douro, Portugal	£55
Dow's, Quinta do Bomfim, Douro, Portugal, 2004	£75
Madeira, Henriques & Henriques, Portugal, 2000	£89
Graham's Vintage Port 1980	£175

OTHER DRINKS |

Beers from £4.75	Spirits from £4.5 (35ml)
Cocktails from £13	Mineral water from £4
Soft Drinks from £3	Tea & Coffee from £3.5

All of our food and beverage prices are inclusive of VAT at the current rate.
Please note that dishes are subject to seasonal changes and market availability
If you have a food allergy, intolerance or sensitivity, please speak to your server
about ingredients in our dishes before you order your meal.

[Return to main page](#)