

NOBU HOTEL
LONDON PORTMAN SQUARE

Day Delegate Package
AUTUMN / WINTER 2024

PACKAGE BREAKS

Please choose 2 items per break

Additional Items available at £6.50 per piece per person

Coffee and Selection of Tea are included within each break

NOBU LONDON PORTMAN SQUARE

WELCOME ARRIVAL

- Selection of Pastries (v)
- Buckwheat Bircher Muesli (v)
- Acai Donburi, Banana Puffed Soba (gf)
- Greek Yogurt, Goji Berry, Granola (v, gf)
- Chia Seed, Pineapple, Mango, Lime (v+)
- Sliced Fruit Selection (v+, gf)
- Mushroom Quiche Chive (v)
- Mini Bacon or Egg Roll (v), with Tomato Ketchup

AM BREAK

- Pecan Chocolate Cookie (v)
- Matcha, White Chocolate Cookie (v)
- Triple Chocolate Cookie (v)
- Orange Ginger Oat Cookie (v)
- Babka Loaf (v)
- Seeded Flapjack (v+)
- Coconut Energy Ball (v+, gf)
- Banana Bread (v)
- Sliced Fruit Selection (v+)

PM BREAK

- Winter Spiced Cake (v)
- Gingerbread (v)
- Taco Selection (gf)
- Banana Bread (v, gf)
- Canelé, Miso Caramel (v)
- Hazelnut, Praline Madeleine (v, gf)
- Chocolate Brownie Bites (v, gf)
- Parmesan, Truffle, Twist (v)
- Spinach, Feta Puff (v)

(v) Vegetarian | (v+) Vegan

All prices are inclusive of VAT at the current rate. A 12.5% discretionary service charge will be added to your bill.

If you have any dietary requirements or food allergies please inform our events team.

PACKAGE LUNCH

BENTO BOXES

Choose one Bento Box option for your group.

NOBU LONDON PORTMAN SQUARE

Bento Box 1

Tuna Sashimi Salad with Matsuhisa Dressing
Nobu Chi Ra Shi
Vegetable Spicy Garlic (v+)
Black Cod Den Miso
Miso Soup (v+)
Chocolate Tart (v)

Bento Box 2

Salmon Sashimi Salad with Jalapeño Dressing
Nobu Chi Ra Shi
Broccoli Shiso Salsa (v+)
Chicken Teriyaki
Miso Soup (v+)
Ice Cream Mochi (v)

Bento Box 3

Seafood Ceviche
Nobu Chi Ra Shi
Cauliflower Jalapeño (v+)
Salmon Anticucho
Miso Soup (v+)
Apple Shiso Choux (v)

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PACKAGE LUNCH

BUFFET MENUS

Choose one Buffet Menu option for your group.

NOBU LONDON PORTMAN SQUARE

BUFFET MENU 1

Miso Soup (v+)

Salad

Field Greens (v+)

Tofu Tomato New Style (v+)

Baby Spinach Dry Miso (v)

Tuna Tataki Tozasu

Yuzu Olive Oil, Matsuhisa Dressing Jalapeño Dressing (v)

Selection of Bread, with Olive Oil & Butter

Cut Sushi Selection (3 Pieces)

Hot

Grilled Poussin or Hake Spicy Lemon Dressing

Vegetable Japanese Curry (v+)

Steamed Rice (v+)

Dessert

Macaroon Selection (v)

Mini Baba (v)

BUFFET MENU 2

Miso Soup (v+)

Salad

Field Greens (v+)

Tofu Tomato New Style (v)

Baby Spinach Dry Miso (v+)

Salmon Tataki

Yuzu Olive Oil , Matsuhisa Dressing , Spicy Lemon Dressing (v)

Selection of Breads, with Olive Oil & Butter

Cut Sushi Selection (3 Pieces)

Hot

Chicken Or Salmon Teriyaki

Vegetable Teriyaki (v+)

Steamed Rice (v+)

Dessert

Matcha Ginger Honey Cake (v)

Yuzu Cheesecake (v)

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PACKAGE LUNCH

BUFFET MENUS

Choose one Buffet Menu option for your group.

NOBU LONDON PORTMAN SQUARE

BUFFET MENU 3

Miso Soup (v+)

Salad

Field Greens (v+)

Tofu Tomato New Style (v+)

Baby Spinach dry miso (v+)

Assorted Sautéed Japanese Mushrooms (v+)

Yuzu Olive Oil, Matsuhisa Dressing, Yuzu Dressing

Selection of Breads, With Olive Oil and Butter

Cut Sushi Selection (3 Pieces)

Hot

Chicken or Salmon Anticucho

Nasu Miso (v+)

Steamed Rice (v+)

Dessert

Miso Caramel Chocolate Tart (v)

Canelé (v)

SEASONAL BUFFET MENU

Starter

Braised Chickpeas, Pomegranate Feta (v)

Roasted Beetroot, Orange Toasted Hazelnuts & Sherry Vinegar (v+)

Smoked Mackerel, Rocket, Horseradish Aioli

Main Course

Grilled Salmon, Black Eyed Peas, Oregano

Lamb Shoulder with Lentils & Salsa Verde

Pan Roast Romanesco, Golden Raisin, Tahini & Sumac (v+)

Sides

Steamed Potatoes Chimichurri (v)

Sauté Green Beans, Smoked Almonds, Parsnip, Confit Shallot, Preserved (v)

Dessert

Black Forest Log (Chocolate & Cherries) (v)

Festive Tart (Dried Fruit, Almond, Brandy) (v)

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For more information,
please contact our events team on:

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