

Based on a philosophy of casual elegance,  
we serve gastronomy grounded and inspired by the  
art of grilling over wood with the very best micro  
seasonal British produce & influences from Japan.

H U M O

For us at HUMO, the flickering of the flames as  
wood catches fire has always been mesmerising.  
Since we were children we have always been  
fascinated with the explosions of energy; the  
crackling, the colours, the movement of the  
flames and the shadows of the smoke. Maybe  
it's the security and peace this brings to us or  
maybe it's the unpredictability and power it has,  
but we believe, in one way or another, we are all  
enchanted by fire.

TASTING MENU BY MILLER  
A 'FIRE DINING EXPERINCE'

Trout & Yellowtail

Garden Salad

Morels & Crab

Scallop

Lamb

Postres

*155 per person*

*To be taken by the whole table*

HUMO WINE FLIGHT

Junmai Sake

Momento

Volratz

Roman Road

Le Strette

Kikelet

*110 per person*

HUMO LUNCH MENU

Yellowtail

Garden Salad

Seabass or Lamb

La Nube

*3 courses 60*

*4 courses 76*

HUMO LUNCH WINE FLIGHT

Panoramico Blanco

Momento

Louro do Bolo/ Saperavi Bedoba

Kikelet

*48 per person*