



## BAR FOOD

<i>edamame</i>	<i>seasonal vegetable tempura</i>
<i>sambal chilli butter</i>	<i>ponzu</i>
6.00	13.00
<i>prawn &amp; chive dumpling</i> <i>(contains pork)</i>	<i>chilli salt squid</i>
12.00	<i>ajud sauce</i>
	14.00
<i>chicken/vegetable gyoza</i> <i>korean chilli sauce</i>	<i>crispy chicken karaage</i>
10.00	<i>ajud sauce</i>
	12.00
<i>chicken san choi bau</i> <i>chilli peanuts, crispy</i> <i>shallots, beansprouts,</i> <i>mint &amp; coriander</i>	<i>chopped salad</i>
16.00	11.00
	<i>chicken+4 /prawn +4/</i> <i>avocado +4</i>
<i>wild pink shrimp tempura</i> <i>chilli mayo</i>	<i>charred asparagus</i>
16.00	<i>sesame, sweet soy</i>
	10.50

## WHISKEY / WHISKY

	50ml
<i>auchentoshan 3 wood</i>	11.00
<i>bulleit</i>	12.00
<i>buffalo trace</i>	10.00
<i>chivas regal</i>	10.00
<i>dalmore 18yr</i>	20.00
<i>dalmore king alexander</i>	25.00
<i>bowmore 15yr</i>	14.00
<i>eagle rare 17yr</i>	20.00
<i>elijah craig</i>	12.00
<i>gentleman jack</i>	11.00
<i>glenkinchie</i>	10.00
<i>jack daniels</i>	9.50
<i>jack daniels single barrel</i>	14.00
<i>jameson</i>	10.00
<i>johnnie walker black label</i>	11.00
<i>johnnie walker blue label</i>	35.00
<i>lagavulin 16yr</i>	16.00
<i>laphroaig 10yr</i>	12.00
<i>makers mark</i>	10.00
<i>makers 46</i>	12.00
<i>jim beam rye</i>	10.00
<i>highland park 12yr</i>	12.00
<i>nikka barrel</i>	12.00
<i>oban</i>	12.00
<i>suntory hakushu 12yr</i>	15.00
<i>talisker</i>	14.00
<i>whistle pig rye</i>	11.00
<i>woodford reserve</i>	12.00
<i>woodford reserve double oak</i>	20.00
<i>yamazaki 12yr</i>	23.00
<i>yamazaki 18yr</i>	50.00

*If you have any allergies or dietary requirements, please speak to a member of staff.  
Discretionary service charge of 12.5% will be added to all bills.*

*\* All spirits are available in 25 ml  
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## GIN

*aviation*  
*bombay sapphire*  
*elephant gin*  
*gin mare*  
*hendricks*  
*jensen old tom*  
*lantic*  
*monkey 47*  
*no 3*  
*opihr*  
*oxley*  
*pink pepper*  
*portobello*  
*portofino*  
*roku*  
*salcombe gin rose*  
*sipsmith*  
*star of bombay*  
*tanqueray 10*  
*tanqueray*

50ml  
11.00  
9.00  
14.00  
14.00  
11.00  
10.00  
12.00  
14.00  
14.00  
10.00  
13.00  
13.50  
12.00  
12.00  
14.00  
11.00  
10.00  
11.00  
13.00  
10.00

## TEQUILA

*arette reposado*  
*casamigos blanco*  
*casamigos anejo*  
*don julio blanco*  
*don julio reposado*  
*don julio anejo*  
*el jimador blanco*  
*el jimador reposado*  
*fortaleza blanco*  
*herradura plata*  
*herradura reposado*  
*herradura anejo*  
*patron silver*  
*patron reposado*  
*patron anejo*  
*quiquiriqui mezcal*

50ml  
11.00  
13.00  
15.00  
11.00  
12.00  
13.00  
10.00  
11.00  
15.00  
10.00  
13.00  
15.00  
14.00  
15.00  
16.00  
12.00

## COCKTAILS

*green shinto*  
el jimador blanco tequila, manzana verde liqueur, apple juice, lime juice  
14.00  
*shiso mojito*  
bacardi carta blanca, home made shiso syrup, mint, lime juice  
14.00  
*tokyo drift*  
karatamba sake, grahams white port, prosecco, rose syrup  
15.00  
*the whispering angel*  
tanqueray gin, whispering angel rose wine, aspsall cyder, strawberries, rose syrup  
15.00  
*absinthe pisco sour*  
el gobernador pisco, absinthe infused with angostura bitters, egg white, lemon juice  
14.00  
*the akuma*  
bacardi carta blanca, havanna club 7, pineapple juice, grenadine  
15.00  
*himawari*  
quiquiriqui mexcal, cointreau, white peach puree, pineapple juice, cucumber syrup, lime juice  
15.00  
*chilli cucumber margarita*  
el jimador reposado, cointreau, cucumber, bird's eye chilli, lime juice  
15.00  
*lychee colada*  
finlandia vodka, hakutsuru sake, lychee juice, coco lopez, passion fruit puree  
15.00  
*lychee martini*  
finlandia vodka, lychee juice, rose syrup, lemon juice  
14.00

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## BEER

<i>draft</i>	<i>½ pint</i>	<i>pint</i>
asahi	3.50	7.00
<i>bottle</i>		
asahi		6.00
sol		6.00

## CIDER

Aspall		6.00
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## NON ALCOHOLIC DRINKS

<i>eastern passion</i>		
passion fruit, pineapple, mint, raspberry		
4.50		
<i>lychee fizz</i>		
lychee, lemon, cucumber,		
mint, soda		
4.50		
<i>virgin mojito</i>		
fresh mint, lime, apple, soda		
4.50		

## NON - ALCOHOLIC APERITIF

<i>seedlip apple highball</i>		
seedlip garden 108, apple juice, maple syrup, lemon juice, soda		
12.00		
<i>seedlip nogroni</i>		
seedlip spice 94, aecorn bitter, aecorn aromatic		
12.00		
<i>seedlip garden 108 / seedlip spice 94 &amp; tonic</i>		
10.00		
<i>croldino aperitif</i>		
aromatic, bittersweet aperitif with orange flavour		
5.50		

## RUM

<i>angostura 1919</i>	<i>50ml</i>
13.00	
<i>appleton reserve 8yo</i>	9.00
<i>appleton estate signature blend</i>	10.00
<i>appleton estate 12yo</i>	11.00
<i>appleton estate 21 yo</i>	30.00
<i>bacardi carta blanca</i>	10.00
<i>bacardi carta negra</i>	10.00
<i>bacardi cuatro</i>	10.00
<i>bacardi 8yo</i>	10.00
<i>diplomatico reserva</i>	12.00
<i>el dorado 15yo</i>	14.00
<i>goslings black seal</i>	11.00
<i>havana 7yo</i>	10.00
<i>koko kanu</i>	10.00
<i>kraken</i>	10.00
<i>plantation 5yo</i>	9.00
<i>pampero anniversary</i>	15.00
<i>pusser's navy rum</i>	16.00
<i>wray &amp; nephew</i>	10.00
<i>zacapa 23 yo</i>	18.00
<i>zacapa xo</i>	50.00

## VODKA

<i>babicka</i>	<i>50ml</i>
10.00	
<i>belvedere</i>	12.00
<i>finlandia</i>	10.00
<i>grey goose citron</i>	11.00
<i>grey goose l'orange</i>	11.00
<i>grey goose original</i>	11.00
<i>konik's tail</i>	11.00
<i>stolichnaya elite</i>	14.00
<i>tito's</i>	10.00
<i>zubrowka</i>	10.00

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<b>SAKE</b>	200ml	bottle
<b>JAPANESE LIQUEURS</b>		
Suitable for aperitifs, these liqueurs are made from Yuzu and Umeshu fruits		
<i>nakashima yuzushu (lemon) 50ml</i>		6.00
<i>ozeki kanjyuku umeshu (plum) 50ml</i>		6.00
<b>NIGORI</b>		
Nigori (meaning cloudy) contains some of the solid rice particles used during the sake brewing process, making the sake sweeter and more dense. Best served chilled		
<i>sayuri junmai (300ml)</i>		25.00
<i>ozeki nigori (375ml)</i>	12.00	25.00
<b>HONJOZO</b>		
Honjozo has a small amount of distilled pure alcohol added to smoothen & lighten the flavour. Best served at room temperature or warm		
<i>ozeki karatamba (720ml)</i>	15.00	45.00
<i>choryo yoshino tarusake (300ml)</i>		24.00
<b>JUNMAI</b>		
Refers to pure sake, no extra ingredients or brewers' alcohol added. Enjoy chilled or room temperature		
<i>choryo shuzo sawa sawa sparkling (250ml)</i>		15.00
<i>echigo koshi no happo (300ml)</i>		20.00
<i>hakutsuru namachozoushu (300ml)</i>		15.00
<b>JUNMAI GINJO/JUNMAI DAIGINJO*</b>		
This sake is much more delicate, lighter but with a more complex flavour profile than the above. The rice has had the outer 40%-50% of the grains polished away, making a superior sake. Best enjoyed chilled		
<i>tamano hikari super premium* (500ml)</i>		50.00
<i>takasago taisetsu junmai ginjo (300ml)</i>		25.00
<b>BRANDY</b>		
<i>armagnac 10yr</i>		8.50
<i>armagnac 20yr</i>		16.00
<i>hennesy xo</i>		35.00
<i>isabel regina</i>		10.50
<i>courvoisier xo</i>		30.00

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<b>FIZZ</b>	125ml	bottle	magnum
<i>n.v. prosecco extra dry biologico valdobbiadene superiore</i>	8.00	45.00	
<i>n.v. telmont brut</i>	17.00	85.00	
<i>n.v. telmont brut rose</i>		95.00	
<i>n.v. billecourt brut</i>	19.00	100.00	160.00
<i>n.v. billecourt-salmon rose</i>		120.00	
<i>n.v. bollinger</i>		130.00	
<i>2012 pol roger</i>		140.00	
<i>2010 dom perignon</i>		500.00	

## WINE BY THE GLASS

<i>White</i>	175ml	250ml
<i>2020 les boules, blanc, vin de france</i>	7.00	9.50
<i>2020 andrea di pec, pinot grigio, venezia, italy</i>	8.50	12.00
<i>2021 coral do mar, albarino, spain</i>	9.00	13.00
<i>2020 gerard bertrand, picpoul de pinet, france</i>	10.00	14.00
<i>2020 saint clair, sauvignon blanc, new zealand</i>	11.00	15.00
<i>2019 fossilli gavi di gavi, piedmont, italy</i>	11.00	15.00
<i>2019 domaine botti, saint veran, burgundy, france</i>	12.00	16.00
<i>Rose</i>		
<i>2020 the pale, provence, france</i>	9.50	12.50
<i>2020 chateau de l'aumerade cotes de provence, france</i>	10.50	14.00
<i>2021 whispering angel, chateau d'esclans, provence, france</i>	13.75	18.50
<i>Red</i>		
<i>2020 les boules, red, vin de france</i>	7.00	9.50
<i>2020 san marzano, il pumo, primitivo, italy</i>	7.50	10.50
<i>2019 dona paula, malbec, argentina</i>	8.00	10.50
<i>2017 bodegas martinez, lanzado, rioja, spain</i>	9.50	12.50
<i>2018 saint clair, tuatara bay pinot noir, new zealand</i>	11.00	14.50
<i>2017 larry cherubino, middle of everywhere shiraz, aus</i>	11.50	16.00

\*All glasses of wine are available in 125ml

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## WHITE

<i>crisp &amp; fresh</i>	750ml
2020 les boules blanc, vermentino/sauvignon blanc, <i>france</i>	28.00
2020 mesta, organic verdejo, <i>spain</i>	31.00
2020 andrea di pec, pinot grigio venezia, <i>italy</i>	35.00
2020 gerard bertrand, picpoul de pinet, <i>france</i>	39.00
2020 domaine de la villaudiere, sancerre, loire, <i>france</i>	55.00
2020 chateau de tracy, pouilly-fume, loire, <i>france</i>	65.00

<i>aromatic &amp; fruity</i>	750ml
2021 vina edmara, viognier, <i>chile</i>	29.00
2021 coral do mar, albarino, <i>spain</i>	38.00
2020 weingut rabl, gruner veltliner langenlois, kamptal, <i>austria</i>	42.00
2020 saint clair, sauvignon blanc, <i>new zealand</i>	44.00
2019 dopff au moulin, gewurztraminer, alsace, <i>france</i>	46.00
2020 schloss johannisberg, riesling qba yellow seal, <i>germany</i>	55.00
2019 tramin, nussbaumer gewurztraminer, <i>italy</i>	65.00

<i>rich &amp; rounded</i>	750ml
2021 ernst gouws & co, chenin blanc, western cape, <i>south africa</i>	33.00
2021 fossilli, gavi de gavi, san silvestro, <i>italy</i>	44.00
2020 poderi parpinello, vermentino di sardinia, <i>italy</i>	44.00
2020 larry cherubino, hen & chicken chardonnay, <i>australia</i>	44.00
2019 domaine botti, saint veran, burgundy, <i>france</i>	46.00
2019 raymond vineyards, chardonnay, california, <i>usa</i>	55.00
2021 lismore estate, viognier, <i>south africa</i>	60.00
2019 domaine jean goulley, chablis, <i>france</i>	60.00
2020 domaine courbis, saint joseph blanc, rhone, <i>france</i>	65.00
2018 domaine rene monnier, meursault le limozin, <i>france</i>	100.00
2017 domaine georges vernay, condrieu terraces de l'empire, <i>france</i>	140.00

## ROSE

	750ml
2020 the pale, provence, <i>france</i>	36.00
2020 chateau de l'aumerade cotes de provence, <i>france</i>	41.00
2021 whispering angel, chateau d'esclans, provence, <i>france</i>	55.00

## RED

<i>light &amp; fruity</i>	750ml
2020 mesta, organic garnacha, <i>spain</i>	29.00
2016 swartland winery, limited release mourvedre, <i>south africa</i>	33.00
2020 saint clair, tuatara bay pinot noir, <i>new zealand</i>	43.00
2019 chateau de grand pre, fleurie, <i>france</i>	45.00
2018 lockwood vineyard, monterey pinot noir, california, <i>usa</i>	54.00
2016 michele chiarlo, barolo, tortoniano, piedmont, <i>italy</i>	95.00

<i>soft &amp; mellow</i>	750ml
2020 les boules, vin de france	28.00
2020 dona paula, malbec, <i>argentina</i>	30.00
2017 bove, avegiano montepulciano d'abruzzo, <i>italy</i>	32.00
2017 bodegas martinez laorden, rioja lanzado crianza, <i>spain</i>	38.00
2017 ondarre, rioja reserva, <i>spain</i>	40.00
2018 lake breeze, bull ant cabernet merlot, <i>australia</i>	42.00
2018 umberto cesari, sangiovese di romagna, <i>italy</i>	48.00
2017 fox gordon, dark prince nero d'avola, <i>australia</i>	50.00
2017 castello vicchiomaggio, chianti classic riserva, <i>italy</i>	58.00
2017 carpineto, vino nobile di montepulciano riserva, <i>italy</i>	60.00
2019 saint clair, doctors creek block 14 pinot noir, <i>new zealand</i>	62.00

<i>spicy &amp; robust</i>	750ml
2020 san marzano, primitivo il pumo, <i>italy</i>	30.00
2018 berton vineyard, coonawarra cabernet sauvignon, <i>aus</i>	44.00
2018 larry cherubino, middle of everywhere shiraz, <i>aus</i>	47.00
2020 the apple doesn't fall far from the tree malbec, <i>argentina</i>	55.00
2018 domaine de la solitude, chateaufneuf du pape, <i>france</i>	85.00
2015 chateau de valois, pomerol, <i>france</i>	110.00
2014 chateau batailly, pauillac, <i>france</i>	150.00
2012 domaine georges vernay, cote rotie maison rouge, <i>france</i>	220.00

## DESSERT

	375ml
2008 domaine de coyieux, muscat de beaumes de venise, <i>france</i>	32.00
2015 quady, essensia orange muscat, <i>usa</i>	39.00
2014 chateau de sudiraut, castelnaud de sauduiraut sauternes, <i>france</i>	42.00
2016 saint clair, awatere reserve noble reisling, <i>nz</i>	45.00

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