

TERRACE MENU

BAR BITES

EDAMAME sea salt and lime	7
PLANTAIN CHIPS aji amarillo	7
GREEN BEAN TEMPURA black truffle aioli	11
HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint cress	12
JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind	15
SEA BASS SEVICHE coconut leche de tigre, yuca crisps	22
A5 KOBE TIRADITO pickled wasabi, bubu arare, truffle citrus soy	32
BLACK TRUFFLE RICE	19
HERITAGE BEETS whipped tofu, dried miso	18
YUCA FRITA	10

WINE & CHAMPAGNE

CHAMPAGNE	Glass /Btl
NV PHILIPPONNAT, BRUT ROYALE RÉSERVE, MAREUIL-SUR-AY	17/98
FORGET BRIMONT, 1ER CRU ROSÉ, BRUT, REIMS	20/116
FORGET BRIMONT, 1ER CRU BLANC DE BLANCS, BRUT, REIMS	27/162
WHITE	Glass / Btl
TRAJADURA/ALVARINHO, TORRE DE LAPELA, ADEGA DE MONCAO, VINHO VERDE, PORTUGAL	9/39
VIOGNIER/CHARDONNAY, KETRI, THRACIAN VALLEY, SOUTH SAKAR, BULGARY	10/54
GRUNER VELTLINER “STRASS” BIRGIT EICHINGER, KAMPTAL, AUSTRIA	11/52
RIESLING, CLASSIC, HUGEL, ALSACE, FRANCE	12/57
CHARDONNAY, KENDALL-JACKSON, VINTNER’S RESERVE, CALIFORNIA, USA	14/72
SAUVIGNON BLANC, BABICH, MARLBOROUGH, NEW ZEALAND	13/57
ROSÉ	Glass / Btl
COTES DE PROVENCE, PRESTIGE, MINUTY, FRANCE	14/78
RED	Glass / Btl
MERLOT “RESERVA” MORANDE, MAULE VALLEY, CHILE	9/42
DOURO, PRAZO DE RORIZ, PRATS & SYMINGTON, PORTUGAL	10/52
FLEURIE, DOMINIQUE MOREL “CRU” BEAUJOLAIS, BURGUNDY, FRANCE	11/58
MAVRUD/CABERNET, KETRI, THRACIAN VALLEY, SOUTH SAKAR, BULGARY	12/62
CABERNET SAUVIGNON, KENDALL-JACKSON, VINTNER’S RESERVE, CALIFORNIA, USA	14/84
MALBEC, LA COLONIA NORTON, MENDOZA, ARGENTINA	11/50

COCKTAILS

SAMBATINI®	MP
Our monthly inspiration created in-house by our bar team. Ask your server for details.	
SAMBA SOUR	16
Fresh, Citrus, Velvety A modern Pisco Sour, for the modern Pisco Sour drinker. Barsol pisco, Maraschino liqueur and turmeric, shaken hard with Japanese citrus and egg whites.	
TOM YAM	16
Fresh, Fiery, Cooling Bombay Sapphire gin, coriander infusion, chilli, lemongrass and lime leaf. Churned through crushed ice, with ginger syrup and citrus juices. Served long.	
LYCHEE COOLER	16
Creamy, Tropical, Fresh Grey Goose Le Citron vodka, elderflower cordial and vanilla. Shaken hard with coconut cream and lychee water. Served long.	
CAFÉ MILLONARIO	16
Rich, Velvety, Aromatic Our take on the iconic Espresso Martini. Coffee washed Bacardi Carta Negra rum, spiced maple and dark chocolate liqueur. Shaken with the obligatory shot of espresso.	
SHISO FINE	15
Herbaceous, Citrusy, Fresh Portobello vodka, shiso leaf, apple and Thai basil syrup. Churned through crushed ice with apple and lime juices. Finished with a drizzle of cassis.	
COCONUT BATIDA	14
Long, Fresh, Tropical Velho Barreiro cachaça and Bacardi Cuatro rum churned through crushed ice with coconut liqueur and lime. Served long.	
NASHI MARTINI	15
Light, Fresh Grey Goose La Poire vodka, St. Germain elderflower liqueur and plum sake. Stirred with lychee water, passion fruit syrup and Japanese citrus. Served ‘up’.	
WAKABA	16
Velvety, Silky, Botanical Bombay Sapphire gin, matcha green tea syrup, pink grapefruit juice and lychee liqueur shaken hard with Ms Betters bitters. Served up.	

MOCKTAILS

TONKA ICED COFFEE	9
Sweet, Bitter iced americano coffee, milk, mint, tonka beans and salted caramel	
SAFFRON-SHISO “CAIPIRINHA”	9
Bold, Spicy, Refreshing lime, saffron, shiso, ginger beer	
LYCHEE-LEMONGRASS “COLLINS”	9
Light, Refreshing, Sweet lychee juice, lime juice, lemongrass, chilli syrup, soda water	
GOLDEN COLADA	9
Creamy & Tropical Pineapple and lime juice, shaken with cream of coconut and turmeric. Served long over ice.	