

TERRACE MENU

BAR BITES

EDAMAME sea salt and lime	8
PLANTAIN CHIPS aji amarillo	8
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
LOBSTER SEVICHE yuzu leche de tigre, vegetable julienne, rice cracker	17
SEAWEED SALAD sesame, yuzu caviar	19
HERITAGE BEETS whipped tofu, dried miso	18
YUCA FRITA	10
BLACK TRUFFLE RICE	19

WINE & CHAMPAGNE

CHAMPAGNE	Glass /Btl
VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS	19/99
VEUVE CLICQUOT, BRUT ROSÉ, REIMS	22/130
RUIINART "BLANC DE BLANCS" BRUT, REIMS	39/230
WHITE	Glass / Btl
VINHO VERDE, "LOUREIRO" QL, QUINTA DA LIXA, PORTUGAL	10/40
RIESLING, SEIFRIED ESTATE, NELSON, NEW ZEALAND	12/58
CHENIN BLANC, KLEINKLOOF, PAARL, SOUTH AFRICA	11/45
DOURO SUPERIOR, QUINTA DO CRASTO, DOURO, PORTUGAL	13.5/69
CHARDONNAY, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	15/74
SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND	14/62
ROSÉ	Glass / Btl
COTES DE PROVENCE, MINUTY "PRESTIGE", CHÂTEAU MINUTY, FRANCE	14/79
RED	Glass / Btl
MERLOT "RESERVA" MORANDE, MAULE VALLEY, CHILE	10/45
FLEURIE, DOMINIQUE MOREL "CRU" BEAUJOLAIS, BURGUNDY, FRANCE	13/62
MALBEC, TERRAZES DE LOS ANDES, LUJAN DE CUYO, MENDOZA, ARGENTINA	12.5/59
CABERNET SAUVIGNON, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA, USA	15/89
PINOT NOIR, LA CREMA, SONOMA COAST, CALIFORNIA, USA	18/100

COCKTAILS

SAMBATINI® Our monthly inspiration created in-house by our bar team. Ask your server for details.	MP
SAMBA SOUR 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.	16
TOM YAM 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.	17
LYCHEE COOLER Creamy, Tropical, Fresh Grey Goose Le Citron vodka, elderflower cordial and vanilla. Shaken hard with coconut cream and lychee water. Served long.	17
CAFÉ MILLONARIO 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.	17
SHISO FINE Herbaceous, Citrusy, Fresh Belvedere Pure vodka, shiso leaf, apple and Thai basil syrup. Churned through crushed ice with apple and lime juices. Finished with a drizzle of cassis.	16
COCONUT BATIDA Long, Fresh, Tropical Velho Barreiro cachaça and Bacardi Cuatro rum churned through crushed ice with coconut liqueur and lime. Served long.	16
NASHI MARTINI 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'.	16
ASIAN PEAR NEGRONI Balanced & Herbaceous Cinnamon & vanilla infused umeshu, pear milk punch, Mancino vermouth. Served short over ice.	16

MOCKTAILS

TONKA ICED COFFEE Sweet, Bitter Iced americano coffee, milk, mint, tonka beans and salted caramel. Served short over ice.	9
SAFFRON-SHISO "CAIPIRINHA" Bold, Spicy, Refreshing Franklin & Sons brewed ginger beer churned with lime, saffron, sugar and shiso. Served short over ice.	9
LYCHEE-LEMONGRASS "COLLINS" Light, Refreshing, Sweet Lychee juice, lemongrass, chilli syrup and lime juice spritzed with Franklin & sons soda water. Served long.	9
VIRGIN TOM YAM Fresh, Fiery, Cooling Seedlip Grove 42, coriander infusion, chili, lemongrass and lime leaf. Churned through crushed ice with ginger syrup and citrus juice. Served long.	9
PASSIONFRUIT & ELDERFLOWER MARTINI Light, Fresh Elderflower cordial, passionfruit purée and lemon juice. Served 'up'.	9
MATCHA BLISS Earthy & Vegetal Everleaf Mountain, agave, matcha powder and yuzu. Served long over ice.	9
SUNSET SOUR Bitter, Sweet, Earthy Everleaf Forest, Palette Bold, plum, apple juice and saffron syrup, shaken hard with lemon juice and egg white. Served short.	9

According to the NHS, adults need around 2000 kcal a day.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.