

## TERRACE MENU

### BAR BITES

EDAMAME sea salt and lime	7
PLANTAIN CHIPS aji amarillo	7
GREEN BEAN TEMPURA black truffle aioli	9

### WINE & CHAMPAGNE

CHAMPAGNE	Glass / Btl
NV PHILIPPONNAT, BRUT ROYALE RÉSERVE, MAREUIL-SUR-AY	16 / 95
NV PHILIPPONNAT, NON DOSE ROYALE RÉSERVE, MAREUIL-SUR-AY	18 / 105
NV PHILIPPONNAT, BRUT ROSÉ ROYALE RÉSERVE, MAREUIL-SUR-AY	19 / 112
WHITE	Glass / Btl
2019 MONROUBY, GRENACHE BLANC IGP PAYS D'OC, LANGUEDOC-ROUSSILON, FRANCE	9 / 42
2021 TINPOT HUT, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	12 / 54
2019 CHABLIS, SERIENE, LA CHABLISIENNE, BURGUNDY, FRANCE	14 / 75
2020 MAXIMIN GRUNHAUS, 'MAXIMIN' MOSEL RIESLING, GERMANY	11 / 49
2021 ALBARINO, A2O, BODEGAS CASTRO MARTIN, RIAS BAIXAS	9 / 54
ROSÉ	Glass / Btl
2019 FAMILLE PERRIN, LUBERON ROSÉ, COTES DU RHÔNE, FRANCE	9 / 50
2020 MINUTY, PRESTIGE COTES DE PROVENCE ROSÉ, FRANCE	13 / 75
RED	Glass / Btl
2020 CORTE GIARA, VALPOLICELLA, VENETO, ITALY	10 / 54
2020 RIOJA "CRIANZA" VIVANCO, DINASTIA VIVANCO, LA RIOJA ALTA, SPAIN	10 / 62
2019 MALBEC, CATENA, BODEGAS CATENA ZAPATA, MENDOZA, ARGENTINA	11 / 62
2018 GIANT STEPS, YARRA VALLEY, PINOT NOIR, AUSTRALIA	15 / 90
2018 CHÂTEAU MONTAIGUILLON, MONTAGNE-SAINT-EMILION, BORDEAUX, FRANCE	14 / 85

## COCKTAILS

<b>SAMBATINI®</b> Our monthly inspiration created in-house by our bar team. Ask your server for details.	MP
<b>SAMBA SOUR</b> 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
<b>TOM YAM</b> Fresh, Fiery, Cooling Hendrick's gin, coriander infusion, chilli, lemongrass and lime leaf. Churned through crushed ice, with ginger syrup and citrus juices. Served long.	16
<b>LYCHEE COOLER</b> Creamy, Tropical, Fresh Grey Goose Le Citron vodka, elderflower cordial and vanilla. Shaken hard with coconut cream and lychee water. Served long.	16
<b>CAFÉ MILLONARIO</b> 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.	16
<b>SHISO FINE</b> 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.	15
<b>COCONUT BATIDA</b> Long, Fresh, Tropical Velho Barreiro cachaça and Bacardi Cuatro rum churned through crushed ice with coconut liqueur and lime. Served long.	14
<b>SAKE SPRITZ</b> Light, Fresh, Floral Rosé wine and St.Germain elderflower liqueur. Spritzed with Mio sparkling sake and grapefruit oils. Served long.	15
<b>GREEN TEA PEACH BELINI</b> Fruity, Dry, Sparkling Sencha green tea & peach liqueur and peach purée gently blended with Prosecco.	15

## MOCKTAILS

<b>TONKA ICED COFFEE</b> Sweet, Bitter iced americano coffee, milk, mint, tonka beans and salted caramel	9
<b>SAFFRON-SHISO "CAIPIRINHA"</b> Bold, Spicy, Refreshing lime, saffron, shiso, ginger beer	9
<b>LYCHEE-LEMONGRASS "COLLINS"</b> Light, Refreshing, Sweet lychee juice, lime juice, lemongrass, chilli syrup, soda water	9
<b>GOLDEN COLADA</b> Creamy & Tropical Pineapple and lime juice, shaken with cream of coconut and turmeric. Served long over ice.	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 13.5% service charge will be added to the bill.