

SAMBAHOUR

MONDAY - FRIDAY | 3PM - 6PM

£25 includes 2 cocktails & 1 dish

MENU

choose one

ASPARAGUS TEMPURA

chili, kaffir leaf jam

YELLOWTAIL TAQUITOS

avocado and roasted corn miso

VEGETABLE TAQUITOS

avocado, radish, red onion, peppers, pickled shimeji mushrooms

BLACK COD ANTICUCHOS

miso, peruvian corn

PORK BELLY ANTICUCHOS

butterscotch miso, peruvian corn

SASA ROLL

shrimp tempura, quinoa, padron pepper, coriander, spicy mayo, red onion

EZO ROLL

soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, soy paper, wasabi mayo

COCKTAILS

choose 2

LYCHEE COOLER

Vodka, Elderflower and vanilla syrup, shaken with lychee juice, and coconut milk.
Served tall and spritzed with lemon.

KAFFIRINHA

Our creative take on the Brazilian Classic. Fragrant Kaffir lime leaves infused in Velho Barreiro cachaça, churned with lime and sugar and served short, over crushed ice.

SAMBA SOUR

A modern Pisco Sour, for the modern Pisco Sour drinker. Barsol pisco, Maraschino liqueur and turmeric, shaken hard with Japanese citrus and egg whites.

NINA FRESA

Russian Standard Platinum vodka, strawberry, grapefruit and guava, shaken with rhubarb bitters, lime and sugar,

TOM YAM

Hendrick's gin, coriander infusion, chilli, lemongrass and lime leaf. Churned through crushed ice, with ginger syrup and citrus juices. Served long.

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.

Corporate Chef John Um

Regional Executive Chef Lee Bull