



COCKTAILS

LYCHEE COOLER	15.5
Grey Goose Le Citron vodka, elderflower cordial and vanilla. Shaken hard with coconut cream and lychee water. Served long.	
NINA FRESA	15.5
Russian Standard Platinum vodka, strawberry, grapefruit and guava, shaken with rhubarb bitters, lime and sugar.	
CAFÉ MILLONARIO	15.5
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.	
SAMBA SOUR	15.5
A modern Pisco Sour, for the modern Pisco Sour drinker. BarSol Primera Quebranta pisco, Maraschino liqueur and turmeric, shaken hard with japanese citrus and egg whites.	
TOM YAM	15.5
Hendrick's gin, coriander infusion, chili, lemongrass and lime leaf. Churned through crushed ice, with ginger syrup and citrus juice. Served long.	
BEM VINDO	15.5
Our monthly inspiration created in-house by our bar team. Ask your server for details.	
YUZU DROP	9
Grey Goose vodka, japanese citrus. Served chilled as a shot.	

CHAMPAGNE

NV	TAITTINGER, BRUT RESERVE, REIMS	95
NV	TAITTINGER, BRUT RESERVE, REIMS - MAGNUM (1.5L)	190
NV	RUINART BRUT, BLANC DE BLANCS, REIMS	165
2010	DOM PÉRIGNON BRUT, REIMS	310
NV	KRUG BRUT, GRANDE CUVÉE, REIMS	315
2021	LOUIS ROEDERER BRUT, CRISTAL, REIMS	425
NV	TAITTINGER, BRUT PRESTIGE, ROSÉ, REIMS	130
2006	DOM PÉRIGNON BRUT ROSÉ, REIMS	595
NV	TAITTINGER, BRUT PRESTIGE ROSÉ, REIMS MAGNUM (1.5L)	260
NV	LAURENT-PERRIER BRUT, ROSÉ, TOURS-SUR-MARNE MAGNUM (1.5L)	325

WINE

WHITE

2020	COOPER'S CREEK, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	60
2018	CHATEAU DE SANTENAY, SAINT-AUBIN 'EN VESVAU', CÔTE DE BEAUNE, FRANCE	115

ROSÉ

2019	FAMILLE PERRIN, LUBERON ROSE, CÔTES DU RHÔNE, FRANCE	55
2020	CHÂTEAU D'ESCLANS, WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE	85
2019	CHÂTEAU D'ESCLANS, WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE 1.5L	170

RED

2012	BODEGAS VALDEMAR, CONDE DE VALDEMAR RESERVA, RIOJA, SPAIN	60
2006	CHATEAU PEYRABON, HAUT MEDOC, FRANCE	135

SPIRITS

Includes bottle and assorted mixers

GREY GOOSE	190
GREY GOOSE CITRON	195
GREY GOOSE LA POIRE	195
MAGNUM GREY GOOSE	370
BOMBAY SAPPHIRE	160
OXLEY	250
HENDRICK'S	180
NIKKA 12YO	450
MONKEY SHOULDER	175
WOODFORD RESERVE	170
PATRÓN REPOSADO	230
PATRÓN XO CAFÉ	180
RON ZACAPA 23	235
BACARDI DARK	165
BACARDI 8YO	180
LEBLON	165

MIXERS

SELECTION OF FEVER TREE SODAS & TONICS, EAGER FRUIT JUICES, COCA COLA, DIET COKE, RED BULL

FOOD

SMALL PLATES

EDAMAME sea salt and lime	6
PLANTAIN CHIPS aji amarillo	7
GREEN BEAN TEMPURA black truffle aioli	8
CRISPY TAQUITOS	
LOBSTER avocado pickled shallots	22
YELLOWTAIL avocado roasted corn miso	17
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	17
TORO TIRADITO yuzu soy, wasabi pickle, black truffle, yuzu caviar	18
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	16

SUSHI

MOMO PLATTER	99
SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion, hishiho miso, crispy yuba, yuzu dressing	
CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil	
SASHIMI (3pcs each)	
blue fin tuna, salmon, yellowtail, sea bass, shrimp	
NIGIRI (2pcs each)	
tuna salmon, yellowtail	
SAKURA PLATTER	155
SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion, hishiho miso, crispy yuba, yuzu dressing	
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	
SASHIMI (3pcs each)	
toro, salmon, yellowtail, butterfish, snow crab, oscietra caviar 10g	
NIGIRI (2pcs each)	
wagyu, toro, seared salmon	
TSUBAKI PLATTER (VEGAN)	40
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes	
TOFU TRUFFLE MAKI	
AVOCADO MAKI	
NIGIRI	
sesame seaweed (2pcs), aubergine (2pcs), roasted zucchini (3pcs)	