

AFTERNOON TEA MENU

£65pp | £80pp with a glass of Champagne

SIGNATURE

SAVORY

WAGYU KATSU SLIDER
heritage carrot slaw, truffle mayo

CRISPY LOBSTER TAQUITOS
avocado, pickled shallots

SESAME SEARED TUNA
oscietra caviar

GUNKAN
SALMON avocado, miso glaze
YELLOWTAIL jalapeño, aji amarillo, truffle

TIGER MAKI
crabmeat, tiger prawn tempura, wasabi mayo,
beetroot yogurt, eel sauce

VEGETABLE TEMPURA
spiced soy, shichimi togarashi

SWEET

SCONES
seasonal fruit jam, clotted cream

PANDAN CUSTARD TART
meringue, amarena cherry

CHOCOLATE CREAM PUFFS
caramelized banana

THE BATTENBERG
yuzu, mandarin, marzipan

TEA

SUSHISAMBA offers an exclusive selection
of Canton Teas

CHOCOLATE NOIR
Chinese and Indian black tea with Peruvian cocoa nibs
and Madagascan vanilla. Velvety dark blend
with cocoa notes.

JASMINE PEARLS
Hand-picked in Yunnan Province and skilfully hand-rolled
into perfect iridescent pearls and blanketed with fresh
jasmine flowers for six nights.

GENMAICHA
A traditional Japanese tea with toasted brown rice.
A sweet soft green tea notes with nutty finish.

ENGLISH BREAKFAST
Full-bodied tea with a bright, satisfying flavor.

EARL GREY
Aromatic citrus notes, with bergamot flavor.

CHAMPAGNE

NV PHILIPPONNAT, BRUT ROYALE RÉSERVE, MAREUIL-SUR-AY
15

NV FORGET BRIMONT, ROSÉ 1ER CRU, REIMS
15

WILD IDOL, SPARKLING ROSÉ, GERMANY
10

VEGETARIAN

SAVORY

KABOCHA KATSU SLIDER
truffle mayo, heritage carrot slaw

CRISPY VEGETABLE TAQUITOS
avocado, radish, red onions, peppers, pickled
shimeji mushrooms

VEGETABLE TEMPURA
spiced soy, shichimi togarashi

GUNKAN
ROBATA RED PEPPER avocado, miso glaze
ROBATA YELLOW PEPPER jalapeño, aji amarillo, truffle

VEGGIE MAKI
shibazuke, cucumber, avocado, sesame, sweet gourd,
spring onion

SASA TEMAKI
avocado, asparagus, shishito pepper, coriander,
red onion, quinoa

SWEET

SCONES
seasonal fruit jam, clotted cream

PANDAN CUSTARD TART
meringue, amarena cherry

CHOCOLATE CREAM PUFFS
caramelized banana

THE BATTENBERG
yuzu, mandarin, marzipan