

Festive

TASTE OF SAMBA

Experience the essence of Japanese, Brazilian and Peruvian cuisine with a multi-course selection of our signature items.

PREMIUM £95pp
2 guest minimum

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}

HERITAGE TOMATO SALAD
pomegranate molasses, pickled onion, mint cress ^{VG}

CRISPY LOBSTER TAQUITOS
avocado, pickled shallots ^{GS}

WAGYU GYOZA
kabocha purée and sweet soy ^{GD}

SHRIMP TEMPURA
snap pea julienne, spicy mayo, black truffle vinaigrette ^{GS}

SCALLOP SEVICHE
passion fruit, plantain chips ^S

SAMBA EDINBURGH ROLL
lobster, mango-pineapple salsa, oshinko,
avocado, yuzu miso, wasabi mayo ^{GS}

ASSORTED NIGIRI
chef selection ^{GS}

BLACK COD ANTICUCHOS
peruvian asparagus, miso ^S

SHORT RIBS
jalapeño puree, corn kakiage, pickled daikon ^G

GRILLED TENDERSTEM BROCCOLI

CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla rum ice cream ^{DG}

FESTIVE £125pp
2 guest minimum

LAURENT-PERRIER
CHAMPAGNE

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}

WAGYU GYOZA
kabocha purée and sweet soy ^{GD}

WILD SEABASS TIRADITO
charred orange, pink peppercorn ^S

PREMIUM NIGIRI
chef selection

SAMBAZONIA ROLL
tuna, salmon, yellowtail, shrimp, snow crab,
avocado, cucumber, asevichado sauce ^{SG}

BRAZILIAN JUMBO PRAWNS
yuzu and jalapeño butter ^{SD}

SHORT RIBS
jalapeño purée, corn kakiage, pickled daikon ^G

GRILLED TENDERSTEM BROCCOLI

PLUM & COCONUT SPONGE CAKE
salted plum caramel, samba crumble,

VEGETARIAN £65pp
2 guest minimum

EDAMAME
sea salt and lime ^{VG}

PLANTAIN CHIPS
aji amarillo ^{VG}

PADRÓN
grilled spicy pepper, sea salt, lime ^{VG}

CRISPY VEGETABLE TAQUITOS
avocado, radish, red onion, peppers,
pickled shimeji mushrooms ^{VG}

SAMBA SALAD
baby spinach, grilled kabocha, honey truffle ponzu,
radish shavings of heritage carrot, sweet macadamia,
apple and mango dressing ^{VGN}

GREEN BEAN TEMPURA
black truffle aioli ^{VG}

VEGGIE MAKI
shibazuke, cucumber, avocado, sesame, sweet gourd,
spring onion, tempura flakes ^{GV}

VEGETABLE NIGIRI
chef selection ^{VG}

MUSHROOM TOBANYAKI
poached egg, assorted mushrooms, truffle,
yuzu soy, garlic chips ^{VGD}

ROBATA EGGPLANT
sweet soy ^{VGS}

GRILLED TENDERSTEM BROCCOLI

COCONUT RICE ^{GVG}

ASSORTED MOCHI
soft japanese rice cake filled with ice cream served
with white chocolate ganache ^{DG}

Corporate Chef John Um

Head Chef Shenal Suwaris

V: Vegetarian VG: Vegan G: Contains Gluten D: Contains Dairy
N: Contains Nuts S: Contains Fish / Shellfish

All prices include 20% VAT.
A discretionary 12.5% service charge will be added to the bill.

Please direct any enquiries related
to food allergies or intolerance to your server prior to ordering.