

# AFTERNOON TEA MENU

£65pp | £75pp with a glass of Laurent-Perrier Brut  
£100pp with a glass of Laurent-Perrier Grand Siècle

## SIGNATURE

### SAVORY

A5 WAGYU TARTAR  
cachaça, chipotle mayo, garlic miso, shiso,  
arenkha caviar <sup>G, D, S</sup>

MINI WAFFLE  
tuna, avocado, yellowtail, jalapeño, kabocha <sup>G, D, S</sup>

OCTOPUS & CHORIZO ANTICUCHO <sup>S</sup>  
aji panca, chives

WAKAME TEMPURA  
black truffle aioli, pickled mushroom, peppers,  
onion, celery <sup>G, V</sup>

SAMBA EDINBURGH ROLL  
whisky cured salmon, snow crab, avocado,  
oshinko, tempura flakes, whisky mayo <sup>G, S</sup>

SCALLOP SEVICHE  
passion fruit aji, pomegranate, bubu arare,  
coriander, leche de tigre <sup>G, S</sup>

### SWEET

COCONUT ONIGIRI  
passion fruit, sesame sablé <sup>G, N, D</sup>

BRAZILIAN COFFEE MOUSSE  
mascarpone, salted caramel ganache, yuzu <sup>G, N, D</sup>

BLACK CHERRY CHOUX  
vanilla cream, cherry veil <sup>G, N, D</sup>

STRAWBERRY & LIME CHEESECAKE  
yoghurt, citrus gelée <sup>G, N, D</sup>

VANILLA SCONES  
peach & apricot jam <sup>G, D</sup>

### 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.

HOJICHA  
A traditional Japanese green tea roasted to perfection.  
Warm and nutty with a smooth caramel finish, naturally  
low in caffeine and wonderfully soothing.

SENCHA  
The quintessential Japanese green tea with a bright,  
grassy aroma and delicate vegetal notes. Refreshing and  
clean, offering a balanced and invigorating sip.

SENCHA MATCHA  
A bold fusion of Sencha green tea leaves and  
ceremonial-grade Matcha. Vibrant and creamy with a  
rich, energizing flavor and grassy undertones.

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

EARL GREY  
Aromatic citrus notes, with bergamot flavor.

MATCHA CEREMONIAL  
Premium Japanese Matcha, stone-ground into a velvety  
powder. Intensely vibrant with a smooth, umami-rich flavor  
and a delicate balance of sweetness and earthiness.

### CHAMPAGNE

Laurent-Perrier Brut

## VEGETARIAN

### SAVORY

MUSHROOM CROQUETTE  
aji amarillo, lime mayo <sup>V, G, D</sup>

MINI WAFFLE  
pickled plum, avocado, coconut kabocha, jalapeño <sup>V, G, D</sup>

MITARASHI DANGO  
sweet soy <sup>V, G</sup>

WAKAME TEMPURA  
black truffle aioli, pickled mushroom, peppers,  
onion, celery <sup>V, G</sup>

VEGGIE MAKI  
shibazuke, cucumber, avocado, sesame, sweet gourd,  
spring onion, tempura flakes <sup>V, G</sup>

RED MISO & HIJIKI RICE CAKE  
mozzarella, yuzu mayo <sup>V, G</sup>

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