

AFTERNOON TEA MENU

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

SIGNATURE

SAVOURY

- A5 WAGYU TARTARE
crispy potato, cachaça, chipotle mayo,
shiso, arenkha caviar ^{GDS}
- MINI WAFFLE
spicy tuna, avocado, snow crab,
rocoto chilli, kabocha ^{GDS}
- TAKOYAKI BUN
braised octopus, bonito flakes,
aji lime, sweet aji panca ^{GDS}
- GREEN BEAN TEMPURA
black truffle aioli ^{VG}
- SAMBA EDINBURGH ROLL
whisky cured salmon, snow crab, avocado,
oshinko, tempura flakes, whisky mayo ^{GS}
- YELLOWTAIL TETSU
crispy rice, avocado, garlic miso, spicy mayo ^{GS}

SWEET

- RHUBARB & CUSTARD PARFAIT
mandarin and pandan jelly ^{GDN}
- BRAZILIAN NUT TART
dulce de leche, vanilla diplomat ^{GDN}
- DULCEY CHOCOLATE TACO
chocolate sablé ^{GDN}
- NASHI PEAR & CARAMEL MOUSSE
lime jelly ^{GDN}
- VANILLA SCONE
strawberry jam ^{GD}

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

ENGLISH BREAKFAST

Full-bodied tea with a bright, satisfying flavour.

EARL GREY

Aromatic citrus notes, with bergamot flavour.

MATCHA CEREMONIAL

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

VEGETARIAN

SAVOURY

- CRISPY VEGETABLE TAQUITOS
avocado, onion, peppers, celery, pickled mushroom ^{VG G}
- MINI WAFFLE
plum, avocado, coconut, jalapeño, kabocha ^{VG D}
- GREEN BEAN TEMPURA
black truffle aioli ^{VG}
- VEGETABLE GYOZA
kabocha, sweet soy, sesame ^{VG D}
- VEGGIE MAKI
shibazuke, cucumber, avocado, sesame,
sweet gourd, spring onion, tempura flakes ^{VG}

VEGETABLE NIGIRI ^{VG} chef's choice

SWEET

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mandarin and pandan jelly ^{GDN}
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lime jelly ^{GDN}
- VANILLA SCONE
strawberry jam ^{GD}

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

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

Corporate Chef John Um

Head Chef Shenal Suwaris

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