

## 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, arenka caviar <sup>GDS</sup>

MINI WAFFLE  
spicy tuna, avocado, snow crab,  
rocoto chilli, kabocha <sup>GDS</sup>

TAKOYAKI BUN  
braised octopus, bonito flakes,  
aji lime, sweet aji panca <sup>GDS</sup>

GREEN BEAN TEMPURA  
black truffle aioli <sup>VG</sup>

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

YELLOWTAIL TETSU  
crispy rice, avocado, garlic miso, spicy mayo <sup>GS</sup>

#### SWEET

RHUBARB & CUSTARD PARFAIT  
mandarin and pandan jelly <sup>GDN</sup>

BRAZILIAN NUT TART  
dulce de leche, vanilla diplomat <sup>GDN</sup>

DULCEY CHOCOLATE TACO  
chocolate sablé <sup>GDN</sup>

NASHI PEAR & CARAMEL MOUSSE  
lime jelly <sup>GDN</sup>

VANILLA SCONE  
strawberry jam <sup>GD</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.

#### 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

**CRISPY VEGETABLE TAQUITOS**  
avocado, onion, peppers, celery, pickled mushroom <sup>VGG</sup>

**MINI WAFFLE**  
plum, avocado, coconut, jalapeño, kabocha <sup>VGD</sup>

**GREEN BEAN TEMPURA**  
black truffle aioli <sup>VG</sup>

**VEGETABLE GYOZA**  
kabocha, sweet soy, sesame <sup>VGD</sup>

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

**VEGETABLE NIGIRI** <sup>VG</sup>  
chef's choice

#### SWEET

**RHUBARB & CUSTARD PARFAIT**  
mandarin and pandan jelly <sup>GDN</sup>

**BRAZILIAN NUT TART**  
dulce de leche, vanilla diplomat <sup>GDN</sup>

**DULCEY CHOCOLATE TACO**  
chocolate sablé <sup>GDN</sup>

**NASHI PEAR & CARAMEL MOUSSE**  
lime jelly <sup>GDN</sup>

**VANILLA SCONE**  
strawberry jam <sup>GD</sup>

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.