

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 crepe, cachaça, chipotle mayo,
shiso, arenkha caviar^{G D S}

MINI WAFFLE
lobster, aji amarillo, avocado, yellowtail,
jalapeño, kabocha^{G D S}

OCTOPUS & CHORIZO ANTICUCHO
aji panca, chives^S

SAMPHIRE TEMPURA
black truffle aioli^{G V}

SAMBA EDINBURGH ROLL
whisky cured salmon, snow crab, avocado,
oshinko, tempura flakes, whisky mayo^{G S}

TUNA TETSU
spicy tuna, crispy rice, garlic miso, spicy mayo^{G S}

SWEET

CACHAÇA & MANGO LOG
pineapple salsa, rum gelée^{G N D}

DULCE DE LECHE & HAZELNUT MOUSSE
vanilla sponge, praline^{G N D}

APPLE YUZU BUN
crispy caramel^{G D}

BLACKBERRY & LIME CHEESECAKE
white chocolate^{G N D}

VANILLA SCONES
strawberry jam^{G D}

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.

VEGETARIAN

SAVOURY

CRISPY VEGETABLE TAQUITOS
avocado, onion, peppers, celery, pickled mushroom^{VG G}

MINI WAFFLE
plum, avocado, coconut, jalapeño, kabocha^{G D}

EGGPLANT ANTICUCHO
mustard miso, sesame^{VG}

SAMPHIRE TEMPURA
black truffle aioli^{V G}

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

VEGETABLE NIGIRI^{V G}
chef selection

SWEET

CACHAÇA & MANGO LOG
pineapple salsa, rum gelée^{G N D}

DULCE DE LECHE AND HAZELNUT MOUSSE
vanilla sponge, praline^{G N D}

APPLE YUZU BUN
crispy caramel^{G D}

BLACKBERRY & LIME CHEESECAKE
white chocolate^{G N D}

VANILLA SCONES
strawberry jam^{G D}

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