

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}

MINI WAFFLE
plum, avocado, coconut, jalapeño, kabocha ^{VG}

GREEN BEAN TEMPURA
black truffle aioli ^{VG}

VEGETABLE GYOZA
kabocha, sweet soy, sesame ^{VG}

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

VEGETABLE NIGIRI ^{VG}
chef's choice

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}

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.