

WINE LIST

Sparkling White

Champagne Henriot – Brut Souverain, France n.v.	Glass 125ml		Bottle 750ml
Ruinart – Blanc de Blancs, France n.v.	19		90
English Sparkling – Nyetimber – Blanc de Blancs, England’13.	23		136
Champagne Dom Pérignon , France’08.	26		156
	42		295

Sparkling Rosé

English Sparkling – Nyetimber, England n.v.	22		130
Champagne Pommery – Apanage, France n.v.	37		220

White Wine

Chablis – Annabel’s Cuvée – G. Tremblay ’18 France	Glass 125ml	Carafe 375ml	Bottle 750ml
Sancerre – Le Chêne Marchand – P. Jolivet’18 France	13	39	78
Riesling – In der Wand – Pichler Krutzler, Wachau’12, Austria	17	53	106
Chardonnay – Milmanda – Catalonia – Torres’16, Spain	19	57	114
Meursault – Les Criots – Ballot-Millot, Burgundy’17, France	23	66	132
Sauvignon blanc – Te Koko – Cloudy bay, Marlborough’15, New Zealand	30	90	180
Chenin blanc – Dirty Little Secret – Two – K. Forrester, South Africa, n.v.	30	90	180
Piligny-Montrachet – 1er Cru Clavoillon, Leflaive, Burgundy’13, France	48	144	288
	82	246	490

Rosé Wine

Miraval – Côtes de Provence ’18, France	14	42	84
Rock Angel – Château d’Esclans, Côtes de Provence’18, France	22	65	260

Red wine

Saint-Emilion – Annabel’s Claret – S. Derenoncourt, Bordeaux’18, France	13	39	78
Crozes – Hermitage – Alain Graillot, Rhone’17, France	17	51	102
Pinot noir – Roserock – Drouhin, Oregon ’15, U.S.A.	21	63	126
Margaux – Ségla – Château Rauzan Ségla, Bordeaux’11, France	23	69	138
Cabernet sauvignon – Mas La Plana – Torres, Catalonia’15, Spain	28	84	168
Nuits-Saint-Georges – Vieilles Vignes – A. Michelot Burgundy’15, France	32	96	192
Brunello di Montalcino – Pian delle Vigne – Antinori, Tuscany’14, Italy	38	114	228
Gevrey-Chambertin 1er Cru La Gibryotte – C. Dugat, Burgundy’17, France	42	126	232
Bordeaux blend – Sena – Eduardo Chadwick, Acongua valley’15, Chile	75	225	450
Saint-Emilion Grand cru classe – Chateau Cheval Blanc, Bdx’96, France	250	750	1750



JUNGLE BAR  
MENU

Thursday - Saturday  
6pm - 1am

## CLASSIC COCKTAILS

**Medatini**  
*The CBD and Nootropics laced Medatini pays homage to the Espresso Martini with Grey Goose Vodka, but with half the sugar and calories of the classic. Its time to drink smarter*  
15.5

**Margarita**  
*Patron Silver Tequila infused with Lemongrass & Vanilla, Orange Liqueur, Lime*  
15.5

**Moscow Mule**  
*Ketel One Vodka, Homemade Ginger Beer, Lime & Angostura Bitters*  
15.5

**Negroni**  
*Star Of Bombay Gin, Campari, Cocchi Vermouth di Torino*  
15.5

**Old Fashion**  
*Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla, Cinnamon and Cloves Syrup & Angostura Bitters*  
15.5

## SIGNATURE COCKTAILS

**Beauty Pearl**  
*Stoli Elit Vodka, Aperol, Spiced Pineapple Cordial, Lillet Blanc*  
15.5

**Ume**  
*Cenote Blanco Tequila, Plum Cordial, Mancino Blossom Vermouth, Topped up with Champagne*  
16.5

**Arata Sting**  
*Tanqueray 10 Gin, Campari, Pina, Terragon Cordial, Amalfi Lemon Extract*  
15.5

**Bright Aki**  
*Don Julio Blanco Tequila, Isake Plum Umeshu, Raspberry & Lemon Verbena Cordial, Lime Oils*  
15.5

**Beauty of Dawn**  
*Star of Bombay Gin, Italicus, Mango & Tarragon Cordial, Mancino Sakura Vermouth*  
15.5

## Non-ALCOHOLIC

**Jax Coco Ginger & Lemon Water**  
*Natural Ginger & Lemon Juice, Gently Carbonated*

**Summer Blossom**  
*Apple Juice, Cinnamon Syrup, MEDA Calm (15mg CBD, Lavander, Chamomile, Ashwagandha)*

**Tropical**  
*Kiwi puree, Yuzu juice, Lemongrass Syrup & Seedlip, Aloe Vera*  
all 7.5

## MIND+BODY HEALTH

*CBD Drinks  
Targeted wellness to help balance the mind and body - All contain 15mg Liposomal*

**CBD MEDA Calm**  
*Lavander & Chamomile Flavour + L Theanine + Ashwagandha*

**MEDA Glow**  
*Elderflower & Lime Flavour + Biotin + Olive Leaf*

**MEDA Recover**  
*Orange & Pineapple Flavour + Turmeric + Ginger*

**MEDA Focus**  
*Espresso & Vanilla Flavour + Panax Ginseng + Rosemary* all 9.5

## COLD PRESS JUICE

Kale, Spinach & Cucumber Apple, Ginger & Lemon  
All 9

## SASHIMI

**Variety of Three** 23  
*(Salmon, Tuna, Yellowtail)*  
**Variety of Five** 35  
*(Salmon, Tuna, Yellowtail, Amaebi, Scallop)*

## MAKI SELECTION

**Spicy Bluefin Tuna** 18  
**Mushroom & Tamago** 15  
**Crispy Prawn, Panko** 16  
**Yellowtail & Kakiage** 16  
**Salmon California Roll** 17  
**Wagyu Yaki Roll** 18

## SMALL PLATES

<b>K.F.C. Korean/Fried/Cauliflower</b> 11 <i>Mirin, White sesame seed &amp; Lime</i>	<b>Pork belly Bao</b> 10 <i>Daikon, Achiote &amp; Habanero Oil</i>
<b>Wagyu Katsu sando, Sriracha, white cabbage</b> 19 <i>Panko, Cabbage, Sriracha &amp; Bulldog Sauce</i>	<b>Kampachi Temaki</b> 16 <i>Avocado, Chipotle &amp; Truffle Mayonnaise</i>
<b>Rice and Corn, Black truffle</b> 15 <i>Japanese Rice, Cured Yolk &amp; Corn</i>	<b>Chicken meatballs</b> 11 <i>White Onion, Panko &amp; Tare Sauce</i>

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.  
A discretionary 15% service charge will be added to your bill. All prices include VAT.