

WINE LIST

Sparkling White

	Glass 125ml	Bottle 750ml
Champagne Henriot – Annabel’s Private label - Brut Souverain, France n.v.	19	90
Ruinart – Blanc de Blancs, France n.v.	23	136
English Sparkling – Nyetimber – Blanc de Blancs, England ’13.	26	156
Champagne Dom Pérignon, France ’10.	42	295
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England ’09	55	330

Sparkling Rosé

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

	Glass 125ml	Carafe 375ml	Bottle 750ml
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White Wine

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

Rosé Wine

Miraval – Côtes de Provence ’19, France	14	42	84
Rock Angel – Château d’Esclans, Côtes de Provence ’18, France	22	66	115

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 – Clos Henri, Marlborough ’16, New Zealand	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 ’16, 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, Aconcagua Valley ’15, Chile	75	225	450
Saint-Emilion Grand Cru Classe – Chateau Cheval Blanc, Bordeaux ’96, France	250	750	1750

ELEPHANT ROOM DINNER

Food available from
6pm - 12pm

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. It’s 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 Fashioned
Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla, Cinnamon and Cloves Syrup & Angostura Bitters
15.5

NON-ALCOHOLIC

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

Summer Blossom
Apple Juice, Cinnamon Syrup, MEDACalm (15mg CBD, Lavander, Chamomile, Ashwagand-ha)

Tropical
Kiwi puree, Yuzu juice, Lemongrass Syrup & Seed-lip, Aloe Vera
All 7.5

COLD PRESS JUICE
Kale, Spinach , Cucumber Apple, Ginger & Lemon
9

SIGNATURE COCKTAILS

Pinky Winky
Star of Bombay Gin, Basil Extract, Pomegranate & Salty Finger Cordial, Lemon Oils
15.5

God’s Apple
Copper Dog Whisky, Home Made Kaki & Cara-mel Shrub, Lime Oils
15.5

Kurakkupeppa
Grey Goose Vodka, Grapefruit Extract, Fall & Winter Spiced Rum Reduction, Atago No Matsu Sake, Lemon Balm
15.5

From The Techa To Matcha
Don Julio Blanco Tequila, Yuzu Extract, Cold Infused Matcha, Topped up with Champagne
16.5

Hana Fuga
Tanqueray 10 Gin, Aperol, Acqua di Cedro, Balt-hazar White Vermouth infused with Cantaloupe, Hana Fuga Sparkling Sake
15.5

MIND+BODY HEALTH

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

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

SASHIMI

Variety of Three 23
(Salmon, Tuna, Yellowtail)

Variety of Five 35
(Salmon, Tuna, Yellowtail, Amaebi, Scal-

MAKI

Spicy Bluefin Tuna 18
Mushroom & Tamago 15
Crispy Prawn, Panko 16
Salmon California Roll 17
Wagyu Yaki Roll 21

NIGIRI SELECTION 35

Smoked Eel & Foie Gras
Wagyu & Black Truffle
Seared Toro & Kosho
Amaebi & Wasabi
Hamachi, Ikura & Shiso

SMALL PLATES

Corn Tempura, Yuzu, Togarashi 9
Yellow & White Corn, Yuzu Mayonnaise
K.F.C. Korean/Fried/Cauliflower 11
Mirin, White Sesame Seed & Lime
Wagyu Katsu Sando, Sriracha, White Cabbage 25
Panko, Cabbage, Sriracha & Bulldog Sauce
Rice & Corn, Black Truffle 15
Japanese Rice, Cured Yolk & Corn
Pork Belly Bao 9
Daikon, Achiote & Habanero Oil
Prawn Salad 11
Baby Cucumber, Mixed Herbs & Coconut oil
Kampachi Temaki 15
Avocado, Chipotle & Truffle Mayonnaise
Chicken Meatballs 16
White Onion, Panko & Tare sauce

SWEET

P.B.J. Taiyaki Peanut Praline & Vanilla Cream 11
“Japanese Affogato” 11
Sorbet & Ice Cream Selection 11
Macha tea Ice Cream
Chocolate & Miso Ice Cream
Mango & Shiso Sorbet

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.