

WINE LIST

Sparkling White

Champagne Henriot – Brut Souverain, France n.v.	Glass 125ml	19	Bottle 750ml	90
Ruinart – Blanc de Blancs, France n.v.		23		136
English Sparkling – Nyetimber – Blanc de Blancs, England ’13.		26		156
Champagne Dom Pérignon, France ’08.		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	13	Carafe 375ml	39	Bottle 750ml	78
Sancerre – Le Chêne Marchand – P. Jolivet ’18 France		17		53		106
Riesling – In der Wand – Pichler Krutzler, Wachau ’12, Austria		19		57		114
Chardonnay – Milmanda – Catalonia – Torres ’16, Spain		23		66		132
Meursault – Les Criots – Ballot-Millot, Burgundy ’17, France		30		90		180
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.		48		144		288
Puligny-Montrachet – 1er Cru Clavoillon, Leflaive, Burgundy ’13, France		82		246		490

Rosé Wine

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



ELEPHANT ROOM

Food available from
5pm - 12am

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, Ashwagandha)
Tropical
Kiwi puree, Yuzu juice, Lemongrass Syrup & Seedlip, 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 & Caramel 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, Balthazar 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
Yellowtail & Kakiage	16
Salmon California Roll	17
Wagyu Yaki Roll	18

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	21
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
“Coffee & Cream”	11
Sorbet & Ice Cream Selection	11
Macha tea Ice Cream	
Chocolate & Miso Ice Cream	
Mango & Shiso Sorbet	