

WINE LIST	Glass 125ml	Bottle 750ml
Sparkling White		
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 ’08.	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
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 ’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 ’19, France	14	42	84
Rock Angel – Château d’Esclans, Côtes de Provence ’18, France	22	66	260
Magnum			

Red Wine	13	39	78
Saint-Emilion – Annabel’s Claret – S. Derenoncourt, Bordeaux ’18, France	17	51	102
Crozes – Hermitage – Alain Graillot, Rhone ’17, France	21	63	126
Pinot noir – Clos Henri, Marlborough ’16, New Zealand	23	69	138
Margaux – Ségla – Château Rauzan Ségla, Bordeaux ’11, France	28	84	168
Cabernet sauvignon – Mas La Plana – Torres, Catalonia ’15, Spain	32	96	192
Nuits-Saint-Georges – Vieilles Vignes – A. Michelot Burgundy ’16, France	38	114	228
Brunello di Montalcino – Pian delle Vigne – Antinori, Tuscany ’14, Italy	42	126	232
Gevrey-Chambertin 1er Cru La Gibryotte – C. Dugat, Burgundy ’17, France	75	225	450
Bordeaux blend – Sena – Eduardo Chadwick, Aconcagua Valley ’15, Chile	250	750	1750
Saint-Emilion Grand Cru Classe – Chateau Cheval Blanc, Bordeaux ’96, France			

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, 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, Scallop)

MAKI

Spicy Bluefin Tuna 18  
Crispy Prawn, Panko 16  
Salmon California Roll 17

SMALL PLATES

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