

WINE LIST

Sparkling White

Champagne Henriot – 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

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 ’18 France	13	39	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, 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.