

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	23	66	132
Chenin blanc – Dirty Little Secret – Two – K. Forrester, South Africa, n.v.	30	90	180
Puligny-Montrachet – 1er Cru Clavoillon, Leflaive, Burgundy ’13, France	30	90	180
	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 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

Wine by the glass available in 175ml upon request

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, 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

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 19

Panko, Cabbage, Sriracha & Bulldog Sauce

Rice and Corn, Black truffle 15

Japanese Rice, Cured Yolk & Corn

Pork Belly Bao 9

Daikon, Achiote & Habanero Oil

Prawns 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

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.