

| 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, 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.