

WINE

SPARKLING

150mL / BOTTLE

VAPORETTO PROSECCO NV Italy	6.5 / 30
BRUT RESERVE NV, PALMER & CO France	11 / 45
ROSE RESERVE NV, PALMER & CO France	55
BLANC DE BLANCS BRUT, RIDGEVIEW England	75
POL ROGER VINTAGE France	100

WHITE

125mL / 175mL / 250mL / BOTTLE

VERDEJO RUEDA, CUATRO RAYAS Spain	3.75 / 4.4 / 8.6 / 27
"THE ODDITY" DRY FURMINT, ROYAL TOKAJI Hungary	4.3 / 5.9 / 8.6 / 40
GRUNER-VELTLINER, MANTLERHOF WEITGASSE Austria	4.3 / 5.9 / 8.6 / 40
RIESLING "KUNG FU GIRL", CHARLES SMITH USA	5 / 7 / 10 / 45
COTES DE GASCOGNE WHITE, MAISON BELENGER IGP France	23
PINOT GRIGIO "RIFF" DELLE VENEZIE, TENUTE LAGEDER Italy	33
ALBARINO, DOMINGO MARTIN Spain	38
MACON VILLAGES RESERVE, VIGNERONS DES TERRES SECRETES France	42
SAUVIGNON BLANC, HUIA New Zealand	45
INGENUE "TIRRA LIRRA" WHITE BLEND, SWINNEY VINEYARDS Australia	52
CHABLIS, DOMAINE VRIGNAUD France	56
SANCERRE "CLOS PARADIS", DOMAINE FOUASSIER France	62
PINOT GRIS, PROPHET'S ROCK New Zealand	66
"MAGNA CARTA" SAUVIGNON SEMILLON, STEENBERG South Africa	75
ST AUBIN 1ER CRU LA CHATENIERE, DOMAINE ROUX France	85
NORTH SLOPE CHARDONNAY, WALTER HANSEL USA	90

ROSE

125mL / 175mL / 250mL / BOTTLE

"AKAKIES" XINOMAVRO ROSE, KIR YIANNI Greece	4 / 5.5 / 8 / 29
GRENACHE ROSE VIN DE PAYS D'OC, PETIT PAPIILLON France	23
"ROSE DE NYMPHE" GRENACHE, CHATEAU MARI France	37

RED

125mL / 175mL / 250mL / BOTTLE

GRAN RESERVA TINTO DO CARINENA, GRAN DUCAY Spain	4.25 / 5.5 / 8.5 / 27
CABERNET SAUVIGNON NINGXIA, CHATEAU CHANGYU MOSER XV China	4.25 / 5.5 / 8.5 / 35
BOĞAZKERE ÖKÜZGÖZÜ, DOLUCA KAV Turkey	4.4 / 6 / 8.8 / 36
RESERVA MALBEC ORGANIC, ARGENTO Argentina	4.25 / 6.25 / 8.5 / 40
PINOT NOIR, MILLTON New Zealand	6.25 / 8.75 / 12.5 / 49
SANGIOVESE DI ROMAGNA "FICO GRANDE", PODERI DAL NESPOLI Italy	23
BONARDA, TILIA Argentina	28
RIBERO DEL DUERO ROBLE, PROTOS Spain	39
ETNA ROSSO, TORNATORE Italy	39
CLIFF EDGE SHIRAZ, MOUNT LANGI GHIRAN Australia	43
"DYO ELIES" SYRAH MERLOT XINOMAVRO, KIR YIANNI Greece	45
CHIANTI RISERVA "RUFINA", FATTORIA DI BASCIANO Italy	52
CROZES HERMITAGE ROUGE, DOMAINE DE COLOMBIER France	55
CABERNET SAUVIGNON, TRUCHARD VINEYARDS USA	65
CHATEAUNEUF DU PAPE ROUGE, DOMAINE GRAND VENEUR France	75
MARGAUX, GASSIES France	80

ALES & BEERS

CAMDEN HELLS LAGER PINT 4.6%	5.5
CAMDEN HELLS LAGER HALF 4.6%	2.95
LUCKY BUDDHA BEER (BOTTLE) 33CL 4.8%	4.75
HOWLING HOPS PALE ALE (BOTTLE) 33CL 3.8%	4.75
YEASTIE BOYS GUNNAMATTA IPA (CAN) 33CL 6.5%	5.5
YEASTIE BOYS POT KETTLE BLACK PORTER (CAN) 33CL 6%	5.5
ESTRELLA GALICIA ALCOHOL FREE (BOTTLE) 25CL 0%	4.75
WYLD WOOD ORGANIC CIDER (BOTTLE) 50CL 6%	5.5

SAKE

SPARKLING

150mL / BOTTLE

"WAITING LOVE" SPARKLING 36CL Japan	14 / 38
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STILL

125mL / 300mL / BOTTLE

TAKASHIMIZU HONJOZO 72CL Japan	8 / 24 / 44
TAKASHIMIZU JUNMAI DAIGINJO 72CL Japan	10.5 / 32 / 59

SWEET

125mL / 300mL / BOTTLE

KISHINAMIEN UMESHU PLUM SAKE NV 72CL Japan	9.5 / 28 / 54
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50mL / BOTTLE

TENZAN YUZUSHU 72CL Japan	4.5 / 59
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SMALLER PLATES

BLISTERED SHISHITO PEPPERS **v**

An Asian take on Padrón Peppers. Small green peppers wok-charred with garlic, soy sauce and Korean spiced salt and finished with a dusting of sesame seed powder 5.5

HANDMADE LOBSTER & SHIMP SPRING ROLL

Hand-rolled using only the sweetest claw and knuckle meat and served with a bowl of curry aioli dipping sauce 14

ORANGE GINGER EDAMAME **v**

Steamed and tossed in fiery chili oil, orange and ginger salt and finished with a sprinkle of orange zest 4

RED CHILI TOFU **s v**

Tofu bites marinated in spicy Sriracha soy then rapidly wok-seared 6.5

THE ORIGINAL DYNAMITE SHRIMP

Always imitated, never duplicated. Crispy tempura battered shrimp served with spicy Sriracha aioli and spring onions 10

CHILI JAM WINGS **s**

Crispy chicken wings tossed with Hunan spice, sweet chili jam and toasted sesame seeds accompanied by crunchy pickled cucumber and daikon 8.5

PAN SEARED DUMPLINGS

Your choice of hand-pleated dumplings with shrimp over sweet chili sauce **or** pork drizzled with soy and chili mash 8.5 / 6.5

SALT & PEPPER CALAMARI

Wok-crisped calamari tossed with fresh chilies and served with a sweet chili dipping sauce 8.5

PRAWN KATSU SUSHI ROLL

Prawn katsu, kanikama, cucumber, avocado, kaiware sprouts and yellowfin tuna served with sweet chili, firecracker and kabayaki sauces 8.5

BLACK TRUFFLE RAINBOW SUSHI ROLL

Spicy yellowfin tuna, cucumber, kaiware sprouts, enoki, ahi tuna, hamachi, salmon, avocado and black truffle pate drizzled with kabayaki, dynamite and wasabi aioli sauces 8.5

KALEIDOSCOPE SUSHI ROLL

Yellowfin tuna, salmon, kanikama, mango and avocado, rolled in delicate rice paper and topped with red and black tobiko and daikon sprouts 8.5

FULL MOON EGGS **v**

Wok-fried eggs on a bed of fragrant Jasmine rice seasoned with sesame oil and our own original Mongolian sauce 4.5

s | Spicy **v** | Vegetarian

NON-ALCOHOLIC

COFFEE

Espresso Single 1.9 / Double 2.2
Macchiato Single 2 / Double 2.3
Latte / Cappuccino / Flat White / Americano / Mocha 2.7
Hot Chocolate 2.9

SODA

Coke, Diet Coke, Fanta, Fentimans Ginger Beer, Victoria Lemonade 2.90

Fever Tree Tonic, Fever Tree Low Calorie Tonic, Fever Tree Ginger Ale, Fever Tree Lemonade, Fever Tree Soda 2.3

JING HOT TEA

English Breakfast, Earl Grey, Jasmine, Darjeeling, Green Tea, Camomile, Lemongrass, Peppermint, Fresh Mint 2.5

*Please be advised our dishes may contain allergens, for advice please speak to your waiter.



SPECIALTY COCKTAILS

フィズ (FIZU)

Sparkling Sake - Cucumber -
Lemon Oil 9

XIĀNG XIĀNG FIZZ

Pistachio Vodka - Honey -
Lemon - Soy Sauce - Soda 9.5

UMESHU COBBLER

Umeshu - Maraschino -
Lemon - Black Cardamon 9.5

BOSEONG COOLER

Soju - Sparkling Green Tea -
Ginger Foam 10

FIVE SPICE HIGBALL

Five Spice Bourbon - Apple
Shrub - Soda 10

MIYAMOTO

Ginseng Liqueur - Vermouth -
Grapefruit - Soda 9.5

GALLANTRY

Sake - Aromatised Wine -
Grapefruit Bitters - Thyme Air 10

AZURE

Tequila - Shiso - Elderflower -
Grape - Lemon 9.5

LUCK + FORTUNE

Gin - Thai Basil - Mandarin
Liqueur - Kumquat Jam -
Lemon 11

MELROSE MARY

Tequila - Umeshu - Tomato -
Spice - Pickled Pineapple 11

WITCHCRAIG SOUR

Bourbon - Kimchi Distillate -
Lemon - Clay 12

RITA & MASATAKA

Japanese Whisky - Pineau des
Charentes - Pedro Ximinez 12

THE CASK AGED PROJECT

Cask aged downstairs in the Bar Lab,
discover our unique twist on some of
your old favourites

MANHATTAN

Rye Whiskey - Sweet Vermouth - Bitters - Port Cask Aged 13

OLD FASHIONED

Bourbon - Sugar - Bitters - Stout Cask Aged 13

WET MARTINI

Gin - Dry Vermouth - Sauternes Cask Aged 13

NEGRONI

Gin - Sweet Vermouth - Campari - Luxardo Maraschino Cask Aged 13

HOURS

SUNDAY - WEDNESDAY	8 AM - 12 AM	
THURSDAY	8 AM - 1 AM	
FRIDAY - SATURDAY	9 AM - 1 AM	
Breakfast	Monday - Friday	Until 11am
Brunch	Saturday & Sunday	Until 3pm
Afternoon Tea	Monday - Friday	3pm - 5pm