

RUM

	50ml
<i>appleton estate 12yo</i>	11.00
<i>appleton estate 21yo</i>	27.00
<i>appleton estate signature blend</i>	10.00
<i>bacardi carta blanca</i>	9.00
<i>bacardi carta negra</i>	9.50
<i>bacardi cuatro</i>	10.50
<i>bacardi 8yo</i>	10.00
<i>bacardi oro gold</i>	9.50
<i>brugal 1888</i>	11.00
<i>brugal white</i>	9.00
<i>brugal anejo</i>	10.00
<i>diplomatico reserva exclusive</i>	11.00
<i>el dorado 15yo</i>	14.00
<i>goslings black seal</i>	11.00
<i>goslings family reserve</i>	16.00
<i>havana club 7yo</i>	10.00
<i>myers</i>	9.50
<i>pampero aniversario</i>	15.00
<i>ron zacapa 23 yo</i>	18.00

BRANDY

	50ml
<i>armagnac 10yo</i>	8.50
<i>courvoisier vsop</i>	10.50
<i>courvoisier xo</i>	20.00
<i>hennessy fine</i>	11.00
<i>hennessy xo</i>	20.00
<i>hine antique</i>	25.00
<i>martell vs</i>	20.00



HAPPY HOUR

*Buy one get one free on cocktails
and 50% off our dim sum*

*Monday - Thursday 5.30pm - 7.30pm
All day Sunday*

in the bar

SINGLE MALT WHISKEY

	<i>50ml</i>
<i>auchentoshan 3 wood</i>	11.00
<i>dalwhinnie 15yo</i>	13.00
<i>glenmorangie 10yo</i>	12.50
<i>glenkinchie 12yo</i>	10.00
<i>lagavulin 16yo</i>	16.00
<i>laphroaig 10yo</i>	12.00
<i>macallan 18yo</i>	30.00
<i>oban 14yo</i>	12.00
<i>suntory hakushu 12yo</i>	18.00
<i>talisker 10yo</i>	14.00
<i>yamazaki 12yo</i>	15.00

BLENDED WHISKEY

	<i>50ml</i>
<i>bushmills black bush</i>	10.00
<i>chivas regal 12yr</i>	10.50
<i>dewar's white</i>	10.00
<i>gentleman jack</i>	11.00
<i>hibiki harmony</i>	11.00
<i>jameson</i>	10.00
<i>jack daniels</i>	10.00
<i>jack daniels single barrel</i>	14.00
<i>johnnie walker black label</i>	10.00
<i>johnnie walker blue label</i>	25.00
<i>monkey shoulder</i>	10.00
<i>naked grouse</i>	10.50

**All spirits are available in 25 ml*

TEQUILA

	50ml
<i>arette blanco</i>	10.00
<i>arette anejo</i>	13.00
<i>arette reposado</i>	11.00
<i>batanga blanco</i>	9.00
<i>batanga reposado</i>	9.00
<i>casamigos anejo</i>	15.00
<i>casamigos blanco</i>	13.00
<i>casamigos mezcals</i>	17.00
<i>don julio anejo</i>	13.00
<i>don julio blanco</i>	11.00
<i>don julio reposado</i>	12.00
<i>gran centenario plato</i>	12.00
<i>gran centenario reposado</i>	12.00
<i>herradura anejo</i>	15.00
<i>jose cuervo reserva de la familia extra anejo</i>	23.00
<i>jose cuervo reserva de la familia platino</i>	19.00
<i>ocho extra anejo</i>	18.00
<i>ocho reposado</i>	13.00
<i>patron anejo</i>	16.00
<i>patron reposado</i>	15.00
<i>patron silver</i>	14.00
<i>patron xo cafe</i>	10.00

BOURBON

	50ml
<i>bulleit</i>	10.00
<i>elijah craig</i>	12.00
<i>four roses yellow label</i>	13.50
<i>jim beam rye</i>	12.00
<i>maker's 46</i>	13.00
<i>maker's mark</i>	12.00
<i>rittenhouse rye</i>	12.00
<i>sazerac rye</i>	12.00
<i>woodford reserve</i>	12.00

DIM SUM

KIMCHI EDAMAME

4.00

CHILLI SALT SQUID

adjud

8.50

CHIVE & SESAME TOFU

black vinegar

8.50

PRAWN AND CHIVE DUMPLING

9.50

ROASTED PUMPKIN GYOZA

sweet miso

8.50

CHICKEN SIU MAI

chilli jam

9.00

TUNA TATAKI

aka miso aioli

10.00

SALMON TIRADITO

korean chilli

10.00

SPARE RIBS

black bean sauce

9.00

BLACK COD DUMPLINGS

pepper miso

10.00

BEEF SAN CHOI BAU

12.00

NASU DENGAKU

chilli tofu

10.00

WINE BY GLASS

WHITE

2018 les boules, blanc, pays d'oc, france

175ml

250ml

6.00

8.00

2018 opal ridge, gewurztraminer verdelho, australia

6.50

8.50

2018 andrea di pec, pinot grigio venezia, italy

8.00

10.00

2018 gerard bertrand, picpoul de pinet, france

9.50

12.50

2018 saint clair, sauvignon blanc, new zealand

10.50

14.00

2018 domaine botti, saint veran, burgundy, france

10.50

14.00

2017 michele chiarlo, gavi di gavi, piedmont, italy

11.50

15.00

ROSE

2018 chateau de campuget rose, france

175ml

250ml

9.00

12.50

2018 chateau de l'aumerade, cotes de provence, france

9.50

13.00

RED

2017 les boules, red, pays d'oc, france

175ml

250ml

6.00

8.00

2018 san marzano, il pumo, primitivo, italy

7.50

9.00

2018 dona paula, malbec, argentina

7.50

9.00

2015 bodegas martinez, lanzado, rioja, spain

8.50

11.00

*All spirits are available in 25 ml

If you have any allergies or dietary requirements, please speak to a member of staff.

COCKTAILS

THAI BASIL DAIQUIRI

*rum, thai basil,
lime juice*
10.00

PANDAN PENICILLIN

*pandan infused whisky, ginger, lemon
juice, angostura bitters*
12.00

BUTTERSCOTCH ESPRESSO MARTINI

*vodka, coffee, kahlua,
butterscotch*
12.00

HIBISCUS ROYALE

*sloe gin, hibiscus, lemon juice,
cherry bitters, champagne*
14.00

THE SIREN

*vodka, plum sake, pineapple juice,
yuzu juice, prosecco shot (on the side)*
13.00

FIVE SPICE

*rum, maraschino syrup,
yuzu sake, pineapple juice*
12.00

SWEET FORTUNE

*grapefruit bitters, cherry blossom,
benedictine, plum sake, martel vs*
12.00

YUZU SPRITZ

*kavka vodka, yuzu sake, yuzu juice,
prosecco, soda*
14.00

BERGAMOT MULE

*red currant, mint, ginger syrup,
bergamot, martel vs*
12.00

SAKURA NEGRONI

*sweet vermouth, campari, cherry blossom,
sparkling sake (on the side)*
14.00

POPPING CANDY

*lemongrass infused gin, apricot liqueur,
pineapple, apple juice*
12.00

LEMONGRASS COLLINS

*gin, ginger, yuzu juice,
lemon juice, lemongrass*
12.00

LYCHEE COLADA

*vodka, for fox sake, coco lopez, lychee
juice, lime juice, passion fruit*
11.00

CRYSTAL CLEAR PUNCH

*5 spice rum, coconut cream, pineapple
juice, milk, yuzu sake, lychee juice,
armagnac*
10.00

ITS GONE SAIGON, BOOZY VIETNAMESE COFFEE

*caramelised condensed milk, coffee liqueur,
baileys, coffee, whipped cream*
10.00

GIN

	50ml
<i>beefeater 24</i>	12.00
<i>bombay sapphire</i>	9.00
<i>gin mare</i>	14.00
<i>hendricks</i>	11.00
<i>martin millers</i>	12.00
<i>monkey 47</i>	14.00
<i>opihr</i>	10.00
<i>oxley</i>	13.00
<i>pink pepper</i>	13.50
<i>portobello</i>	12.00
<i>roku</i>	12.00
<i>sipsmith</i>	10.00
<i>star of bombay</i>	11.00
<i>tanqueray 10</i>	13.00
<i>tanqueray</i>	10.00

VODKA

	50ml
<i>belvedere</i>	12.00
<i>crystal head</i>	13.00
<i>finlandia</i>	9.00
<i>grey goose citron</i>	11.00
<i>grey goose l'orange</i>	11.00
<i>grey goose la vanille</i>	11.00
<i>grey goose original</i>	11.00
<i>grey goose vx</i>	17.00
<i>kavka</i>	12.00
<i>ketel one</i>	10.00
<i>konik's tail</i>	11.00
<i>snow leopard</i>	14.00
<i>snow queen</i>	11.00
<i>stolichnaya elite</i>	14.00
<i>u'lvka</i>	15.00
<i>zubrowka</i>	10.00

**All spirits are available in 25 ml*

SAKE

JAPANESE LIQUEURS

Suitable for aperitifs, these liqueurs are made from Yuzu and Umeshu fruits

<i>nakashima yuzushu (lemon) 50ml</i>	4.50	
<i>ozeki kanjyuku umeshu (plum) 50ml</i>	4.50	

NIGORI 200ml bottle

Nigori (meaning cloudy) contains some of the solid rice particles used during the sake brewing process, making the sake sweeter and more dense. Best served chilled

<i>ozeki junmai (375ml)</i>	12.00	20.00
<i>sayuri junmai (300ml)</i>		25.00

HONJOZO

Honjozo has a small amount of distilled pure alcohol added to smoothen & lighten the flavour. Best served at room temperature or warm

<i>ozeki karatamba (720ml)</i>	15.00	45.00
<i>shindo uragasanryu koka (720ml)</i>	13.00	40.00

JUNMAI

Refers to pure sake, no extra ingredients or brewers' alcohol added. Enjoy chilled or room temperature

<i>choryo shuzo sawa sawa sparkling (250ml)</i>		15.00
<i>echigo koshi no happo (300ml)</i>		20.00
<i>hakutsuru namachozoushu (300ml)</i>		15.00
<i>miyazaki kissui miya no yuki (500ml)</i>	15.00	30.00

JUNMAI GINJO/JUNMAI DAIGINJO*

This sake is much more delicate, lighter but with a more complex flavour profile than the above. The rice has had the outer 40%-50% of the grains polished away, making a superior sake. Best enjoyed chilled

<i>four fox sake* (720ml)</i>	25.00	75.00
<i>tamano hikari super premium* (500ml)</i>		50.00
<i>yamagata shoin (500ml)</i>		35.00

FIZZ

	125ml	bottle	magnum
<i>n.v prosecco extra dry biologico valdobbiadene superiore</i>	8.00	40.00	
<i>n.v. billecourt brut</i>	14.00	75.00	120.00
<i>n.v. billecourt-salmon rose</i>		90.00	
<i>n.v. bollinger</i>		90.00	
<i>n.v. ruinart blanc de blancs</i>		100.00	
<i>2008 pol roger</i>		120.00	
<i>2009 dom perignon</i>		220.00	

BEER

BOTTLE

asahi	4.00
corona	4.00
kirin	5.00
modelo especial	5.00

NON ALCOHOLIC COCKTAILS

EASTERN PASSION

passion fruit, pineapple, mint, raspberry
4.50

LYCHEE FIZZ

lychee, lemon, cucumber, mint, soda
4.50

VIRGIN MOJITO

fresh mint, lime, apple, soda
4.50

STRAWBERRY SAKURA

strawberry puree, yuzu juice, grapefruit juice, cranberry juice
4.50

WHITE

CRISP & FRESH

	750ml
2018 les boules, blanc, pays d'oc, <i>france</i>	22.00
2018 andrea di pec, pinot grigio venezia, <i>italy</i>	30.00
2017 mesta, organic verdejo, <i>spain</i>	34.00
2018 gerard bertrand, picpoul de pinet, <i>france</i>	36.00
2018 domaine de la villaudiere, sancerre, loire, <i>france</i>	48.00
2015 chateau de tracy, pouilly-fume, loire, <i>france</i>	65.00

AROMATIC & FRUITY

	750ml
2018 opal ridge, gewurztraminer verdelho, <i>australia</i>	25.00
2015 vina edmara, viognier, <i>chile</i>	27.00
2018 colomba bianca, zibibbo vitese, <i>sicily, italy</i>	28.00
2018 saint clair, sauvignon blanc, <i>new zealand</i>	40.00
2017 weingut rabl, gruner veltliner langenlois, <i>kamptal, austria</i>	43.00
2017 dopff au moulin, gewurztraminer, <i>alsace, france</i>	44.00
2017 eden road, canberra riesling, <i>australia</i>	46.00
2016 fox gordon, charlotte's pinot grigio, <i>australia</i>	49.00
2017 schloss johannisberg, riesling qba yellow seal, <i>germany</i>	55.00
2017 gaia wines, wild ferment assyrtiko, <i>santorini, greece</i>	60.00

RICH & ROUNDED

	750ml
2018 ernst gouws & co, chenin blanc, <i>western cape, south africa</i>	32.00
2018 domaine botti, saint veran, <i>burgundy, france</i>	42.00
2017 larry cherubino, hen & chicken chardonnay, <i>australia</i>	44.00
2017 michele chiarlo, gavi de gavi, roverto, <i>piedmont, italy</i>	43.00
2018 poderi parpinello, vermentino di sardinia, <i>italy</i>	44.00
2018 ktima gerovassiliou, chardonnay, <i>greece</i>	45.00
2016 raymond vineyards, chardonnay, <i>california, usa</i>	50.00
2018 domaine jean goulley, chablis, <i>france</i>	55.00
2018 domaine courbis, saint joseph blanc, <i>rhone, france</i>	60.00
2017 domaine rene monnier, meursault le limozin, <i>france</i>	100.00
2015 domaine georges vernay, condrieu terraces de l'empire, <i>france</i>	140.00

WHITE MAGNUMS

	1500ml
2016 schloss johannisberg, riesling qba yellow seal, <i>germany</i>	105.00
2016 domaine jean goulley, chablis, <i>france</i>	105.00

DESSERT

	375ml
2009 domaine de coyieux, muscat de beaumes de venise, <i>france</i>	32.00
2016 quady, essensia orange muscat, <i>usa</i>	39.00
2008 chateau de sudiraut, castelnaud de sauduiraut sauternes, <i>france</i>	42.00
2013 saint clair, awatere reserve noble reisling, <i>new zealand</i>	45.00
2015 groot constantia, grand constance halves, <i>south africa</i>	85.00
2008 pelee island, vidal icewine, <i>canada</i>	90.00

RED

LIGHT & FRUITY

	750ml
2017 mesta, organic garnacha, <i>spain</i>	27.00
2016 saint clair, tuatara bay pinot noir, <i>new zealand</i>	40.00
2017 chateau de grand pre, <i>fleurie, france</i>	42.00
2016 lockwood vineyard, monterey pinot noir, <i>california, usa</i>	54.00
2012 michele chiarlo, barolo, tortoniano, <i>piedmont, italy</i>	95.00

SOFT & MELLOW

	750ml
2017 les boules, red, pays d'oc, <i>france</i>	22.00
2018 dona paula, malbec, <i>argentina</i>	25.00
2015 bove, avegiano montepulciano d'abruzzo, <i>italy</i>	30.00
2015 bodegas martinez laorden, rioja lanzado crianza, <i>spain</i>	32.00
2014 chateau lestrille capmartin, bordeaux superieur, <i>france</i>	36.00
2014 ondarre, rioja reserva, <i>spain</i>	38.00
2016 lake breeze, bull ant cabernet merlot, <i>australia</i>	40.00
2017 perez cruz, carmenere limited edition, <i>chile</i>	46.00
2016 umberto cesari, sangiovese di romagna, <i>italy</i>	48.00
2015 castello vicchiomaggio, chianti classic riserva, <i>italy</i>	54.00
2015 carpintero, vino nobile di montepulciano riserva, <i>italy</i>	56.00
2012 chateau de rouillac, pessac-leognan, <i>france</i>	78.00
2014 chateau beausejour de bonalgue, pomerol, <i>france</i>	90.00
2014 chateau batailley, 5eme cru clase, pauillac, <i>france</i>	130.00
2014 domaine guy & yvan dufouleur, nuits st georges 1er cru, <i>france</i>	130.00

SPICY & ROBUST

	750ml
2018 san marzano, primitivo il pumo, <i>italy</i>	25.00
2016 oak ridge winery, maggio old vines zinfandel, <i>usa</i>	34.00
2016 berton vineyard, coonawarra cabernet sauvignon, <i>australia</i>	42.00
2016 larry cherubino, ad hoc middle of everywhere shiraz, <i>australia</i>	45.00
2012 fratelli, sette, <i>india</i>	48.00
2017 the apple doesn't fall far from the tree malbec, <i>argentina</i>	50.00
2014 kayra, versus okuzgozu, <i>turkey</i>	66.00
2016 domaine de la solitude, chateaneuf du pape, <i>france</i>	75.00
2012 frescobaldi, castelgiocondo brunello di montalcino, <i>italy</i>	110.00
2012 domaine georges vernay, cote rotie maison rouge, <i>france</i>	220.00

RED MAGNUMS

	1500ml
2014 ondarre, rioja reserva, <i>spain</i>	73.00
2015 domaine de la solitude, chateaneuf du pape, <i>france</i>	145.00

ROSE

	750ml
2018 chateau de campuget rose, <i>france</i>	29.00
2018 chateau de capuget rose, <i>france</i>	35.00
2018 chateaud de l'aumerade, cote de provence, <i>france</i>	37.00

*Vintage are subject to availability

*Discretionary service charge of 12.5% will be added to all bills