



S N A C K S

Guacamole (vg)

Avocado, Pistachos, Guacachile Salsa

13

Tostada & Salsas (vg)

Corn Crispy Tortillas & Chef's Selection of Salsas

7.5

Elotito al Carbon (v)

Baby Corn, Butter, Yuzu & Cotija Cheese

9.5

Croqueta de Elote (v)

Sweetcorn, Cheese & Truffle Honey

7.5

Ceviche de Robalo

Seabass, Tiger Milk, Sweet Potatoes, Corn

15

Mar y Tierra Taquitos

Atún

Tuna, Chipotle, Avocado & Leeks

Carne de Vaca

Wagyu, Red Salsa, Pickled Onions Mexican

Huitlacoche (v)

Mexican Truffle, White Corn & Tomatillo

17

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the bar team know upon placing order. A discretionary 15% service charge will be added to your bill.

All prices include VAT.

CLASSIC COCKTAILS

Regal Boulevardier

Dalmore 15 Year Old Whisky, Cynar Amaro,
Campari Cask Tales, Aromatics

30

Espresso Martini

Grey Goose Vodka,
Blend of Galliano Ristretto & Frangelico Liqueur,
Double shot of Coffee

18

Margarita

Patrón Silver Tequila,
Orange Liqueur, Lime

18

Moscow Mule

Absolut Elyx Vodka, Home-Made Ginger Beer,
Lime & Angostura Bitters

18

Negroni

Star of Bombay Gin, Martini Bitter & Riserva
Speciale Rubino Vermouth

18

Old Fashioned

Maker's Mark Bourbon & WhistlePig Annabel's Farmstock
Rye Whiskey, Annabel's Syrup,
Angostura Bitters

18

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SIGNATURE COCKTAILS

Tokarako

(warm serve)

Maker's Mark Bourbon, Manzanilla Sherry,
Amaro Averna, Thai Chilli & Maple Reduction, Pressed Apple

17

Kage Gimlet

Monkey 47 Gin,

Capers Cordial, Black Garlic & Soy Switchel

17

Kaioken

Leblon Cachaca, Urakasumi Umeshu,

Thai Chilli & Orange Reduction, Lemon Sherbet

17

Xiao La

Don Julio Blanco Tequila,

Five Spices Syrup, Citrus Blend

17

Jiin

Suntory Haku Vodka, Buddha's Lemon Cordial,

Crème de Violete, Citrus Reduction

17

SIGNATURE COCKTAILS

Mychee Lartini

Absolut Elyx Vodka washed with Cacao Butter, Lychee Juice,
Crème de Cacao & Menthe Blanc, Grapefruit Oils

17

Ura Nage

Hakushu Distiller's Reserve Whisky,
Green Tea Extract, Pistacchio Orgeat,
Soda Water

20

Saffron Voyage

Macallan 12 Double Cask Whisky Saffron Wash,
Hennessy XO Cognac, Honey Water

30

Flower

Roku Gin, Hibiscus Reduction, Clarified Yuzu,
Topped Up with Champagne

17

Silver

Beluga Noble Vodka, Tropical Vermouth, Manzanilla,
Citrus, Silver Shrub

17

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MIND+BODY HEALTH 8.5

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 Night

Sour Cherry + Hibiscus + Valerian Root + Magnesium

Medatini

The CBD and Nootropics laced Medatini pays
homage to the Espresso Martini with Absolut Elyx vodka,
but with half the sugar and calories of the classic.

It's time to drink smarter

17

COLD PRESS JUICES 10

Kale, Spinach & Cucumber

Apple, Ginger & Lemon

Orange, Cayenne, Turmeric & Grapefruit

FRESH JUICES 6

Orange, Apple, Grapefruit & Pineapple

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NON - A L C O H O L I C

Jax Coco Pure

Natural Pure Coconut Water

9

Jarr Kombucha

Original & Craft Brewed Kambucha

9

Iced Brew

Oat Milk, Coconut Water, Ginger & Vanilla Syrup,

Coffee, Cream Finish

10

Palmer

Seedlip Garden, Pure Ceylon Moringa Tea,

Mango & Tarragon Cordial,

Lemon Juice, Soda

10



