



LUNCH MENU

NIGIRI/SASHIMI PER PIECE

<i>Salmon</i>	5
<i>Blue Fin Tuna</i>	6.5
<i>Yellow Tail</i>	4.5
<i>Red Prawn</i>	10
<i>Wagyu Nigiri & Truffle</i>	15

ANNABEL'S SPECIALS

Yellow Tail Carpaccio with Yuzu Truffle Dressing
19

King Crab Salad, Honey Soy Mustard Dressing
65

MAKI

King Crab California & Oscietra Caviar 26

Salmon Avocado 12

Spicy Tuna 14

Prawn Tempura 16

Asparagus & Miso 14

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 Umesu,

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 Violette, 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

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



