

WINE LIST

Sparkling White

	Glass 125ml	Bottle 750ml
Champagne Henriot – 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

Sparkling Rosé

English Sparkling – Nyetimber, England n.v.	22	130
Champagne Pommery – Apanage, France n.v.	37	220

White Wine

	Glass 125ml	Carafe 375ml	Bottle 750ml
Chablis – Annabel's Cuvée – G. Tremblay '18 France	13	39	78
Sancerre – Le Chêne Marchand – P. Jolivet '18 France	17	53	106
Riesling – In der Wand – Pichler Krutzler, Wachau '12, Austria	19	57	114
Chardonnay – Milmanda – Catalonia – Torres '16, Spain	23	66	132
Meursault – Les Criots – Ballot-Millot, Burgundy '17, 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 '18, France	14	42	84
Rock Angel – Château d'Esclans, Côtes de Provence '18, France Magnum	22	65	260

Red Wine

Saint-Emilion – Annabel's Claret – S. Derenoncourt, Bordeaux '18, France	13	39	78
Crozes – Hermitage – Alain Graillot, Rhone '17, France	17	51	102
Pinot noir – Roserock – Drouhin, Oregon '15, U.S.A.	21	63	126
Margaux – Ségla – Château Rauzan Ségla, Bordeaux '11, France	23	69	138
Cabernet sauvignon – Mas La Plana – Torres, Catalonia '15, Spain	28	84	168
Nuits-Saint-Georges – Vieilles Vignes – A. Michelot Burgundy '15, France	32	96	192
Brunello di Montalcino – Pian delle Vigne – Antinori, Tuscany '14, Italy	38	114	228
Gevrey-Chambertin 1er Cru La Gibryotte – C. Dugat, Burgundy '17, France	42	126	232
Bordeaux blend – Sena – Eduardo Chadwick, Aconcagua valley '15, Chile	75	225	450
Saint-Emilion Grand Cru Classe – Chateau Cheval Blanc, Bdx '96, France	250	750	1750



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, Ashwagandha)

Tropical

Kiwi puree, Yuzu juice, Lemongrass Syrup & Seedlip, 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 & Caramel 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, Balthazar 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

Yellowtail & Kakiage 16

Salmon California Roll 17

Wagyu Yaki Roll 18

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

"Coffee & Cream" 11

Sorbet & Ice Cream Selection 11

Macha tea Ice Cream

Chocolate & Miso Ice Cream

Mango & Shiso Sorbet