

## FOOD & SNACKS

### ASIAN INSPIRED SMALL PLATES

#### SNACKS

Spicy Edamame.. <span>🌱</span>	6
Chicken Karaage Bao...	7
Crispy Duck Bao...	7

#### RAW

##### SASHIMI

Variety of Three (6 pieces)... <i>(Salmon, Tuna, Yellowtail)</i>	23
Variety of Five (10 pieces)... <i>(Salmon, Tuna, Yellowtail, Botan Ebi, Scallop)</i>	35

##### CHEF'S NIGIRI SELECTION

Five Pieces <i>Salmon, Tuna, Eel, Ikura, Yellowtail...</i>	27
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##### ANNABEL'S SELECTION

Signature Platter Deluxe... <i>(Our Premium Daily's Selection)</i>	75
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#### ROLLS

Spicy Tuna & Pineapple...	18
Asparagus & Avocado ... <span>🌱</span>	12
Yellowtail, Wasabi & Miso...	16
Crispy Soft Shell Crab...	18
Rainbow Roll ...	17
Vegetarian Mango Spring Roll... <span>🌱</span>	12
Salmon & Avocado Yuzu Roll...	14

#### DESSERT

Yuzu & Miso Pavlova...	9
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🌱 Vegetarian 🐷 Pork



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*All prices include VAT.*

## FOOD & SNACKS

### INDIAN INSPIRED SMALL PLATES

#### SNACKS

Pani Puri... 	11
Chicken or Vegetarian Samosa...	9
Stuffed Peppers... 	9
Crispy Squid...	15

#### SMALL

Aloo Tikki... 	10
<i>Deep fried potato, Tikki, sweet yoghurt, tamarind and mint chutney</i>	
Quinoa Salad... 	9
<i>Masala quinoa, beetroot, broccoli, mangetout and honey garlic dressing</i>	
Grilled Sabzi... 	11
<i>Mushroom, broccoli and cauliflower</i>	
Scallops...	18
<i>Pan seared fresh scallops, cauliflower puree, pickles and beans</i>	
Prawns Chettinad...	18
<i>Tiger prawns with chettinad Masala</i>	

#### GRILL

Malai Tikka...	17
<i>Chicken breast, yoghurt, cheese and cardamom powder</i>	
Kelonji Jheenga...	19
<i>Grilled tiger prawns, red chilli powder, yoghurt and onion seeds</i>	
Haryalli Stone Bass...	21
<i>Stone bass marinated with Kaffir lime, coriander and mint</i>	
Spicy Lamb Chops...	22
<i>Grilled Lamb chops, red chilli powder and crust black pepper corn</i>	

### Signature's Lamb Biryani (Limited Availability) For Two (£35)

#### DESSERT

Cardamom Kulfi, orange/curry caramel...	9
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 Vegetarian  Pork

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## CHAMPAGNE & WINE

	<i>Glass</i>	<i>Carafe</i>
<i>Champagne White</i>	<i>125ml</i>	<i>375ml</i>
Delamotte - <i>Annabel's</i> Private Cuvée n.v.	17	
Ruinart - Blanc de Blancs n.v.	21	
Krug - Grande Cuvée - 166ème Editon n.v.	39	

### *Champagne Rosé*

Bruno Paillard n.v.	18	
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	<i>Glass</i>	<i>Carafe</i>
<i>White Wine</i>	<i>125ml</i>	<i>375ml</i>

Chenin blanc - Stellenbosch - Good Hope '18, S.Africa	9	27
Albariño - Rías Baixas - Mar de Frades '18, Spain	11	33
Riesling - Clos Clare '17, Australia	12	36
Chablis - G. Vrigaud '17, France	13	39
Sancerre - Le Chêne Marchand - P. Jolivet '17, France	14	42
Chardonnay - Karia - Stag's Leap '17, U.S.A.	16	48
Meursault - Ballot-Millot '17, France	22	66

### *Rosé Wine*

Côtes-de-Provence - Rosé de Léoube '18, France	12	36
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### *Red Wine*

Shiraz - Three Century - D. Traeger '17, Australia	11	33
St-Emilion - <i>Annabel's</i> Claret - Derenoncourt '15, France	13	39
Pinot Noir - Hamilton Russell '17, South Africa	14	42
Rioja - Gran Reserva - Sierra Cantabria '08, Spain	16	48
Barolo - Albe - G.D. Vajra '14, Italy	18	54
Margaux - Margaux du Château Margaux '11, France	25	75

*The main wine list is also available upon request.*

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## CHAMPAGNE COCKTAILS

### Sirius Star

*Belvedere Vodka, Belsazar White,  
Star Fruit & Lychee Infused Molasses,  
Topped up with Champagne*

16.5

### Goji's Scar

*Ketel One Vodka, Kamm & Sons,  
Goji Berries Shrub,  
Topped up with Champagne*

16.5

### Define "Curd"

*Remy Martin V.S.O.P., Amontillado Sherry,  
Oven Cooked Lemon Curd & Citrus Foam,  
Topped up with Champagne*

16.5

### Colonial Drop

*Star of Bombay Gin, Lemon Extract,  
Cucumber & Sencha Tea Cordial,  
Topped up with Champagne*

16.5

### Annabel's Special

*Grey Goose Vodka, Grand Marnier,  
Benedictine & Cocchi Americano,  
Topped up with Champagne*

16.5

## SIGNATURE COCKTAILS

### Lost City

*Zacapa 23 Rum, Herbal Liquor,  
Plantain & Citron Cordial  
Lime Oils  
15.5*

### Colonial Fall

*Tanqueray 10 Gin, Aloe Vera Press,  
Dill & Rosemary Shrub,  
Yuzu Extract  
15.5*

### Citrus Punch

*Don Julio Blanco Tequila, Dobel Humito,  
Lemongrass & Salty Kumquat Soda,  
Ancho Reyes, Kalamansi Juice  
15.5*

### Lucky Mist

*Tanqueray 10 Gin, Orange Liquor,  
Spiced Mango, Maraschino Cherry,  
Lime Oils  
15.5*

### Green Geisha

*Amores Mezcal, Wasabi Extract,  
Green Shiso Cordial,  
Citrus Oils  
15.5*

## SIGNATURE COCKTAILS

### Petrichor Scent

*Stoli Elit Vodka, Grapefruit Extract,  
Mancino Sakura Vermouth, Rose Air Emulsion,  
Lime Oils*  
15.5

### Jiahu Whisper

*Star of Bombay Gin Milk Washed,  
Black Grape Cordial, Jasmine Tincture,  
Lemon Essence*  
15.5

### Inception

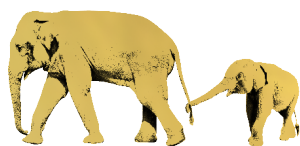
*Absolut Elyx Vodka, Wakamomo Peach,  
Cinzano Bianco Vermouth,  
Clarified Yuzu*  
15.5

### Taj Secrets

*Gran Centenario Tequila, Ancho Reyes,  
Papaya & Smoked Paprika Reduction,  
Grapefruit Oils*  
15.5

### Across The Ocean

*Chivas 12 Whisky Fat Washed in Seaweed,  
Peanut Butter Air Emulsion,  
Sichuan Pepper Cordial*  
15.5



## NON ALCOHOLIC

### Jax Coco Water

*Toasted Ripe Coconut, Roasted Honey,  
Hints of Caramel and Earthy Mineral*

### Jax Coco Ginger & Lemon Water

*Natural Ginger & Lemon Juice,  
Gently Carbonated*

### Tropical

*Kiwi Puree, Lemongrass Syrup,  
Yuzu Juice, Seedlip & Aloe Vera*

### Dill Bell

*Dill & Cucumber Mix, Lemon & Apple Juice,  
Topped Up with Soda*

*all 7.5*

## COLDPRESS JUICE

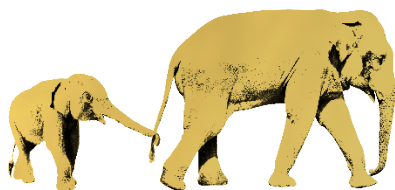
Beetroot, Apple & Lemon

Kale, Spinach & Cucumber

Apple, Ginger & Lemon

Strawberries, Apple, Lemon & Mint

*all 9*



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