

FOOD & SNACKS

ASIAN INSPIRED SMALL PLATES

SNACKS

Yuzu & Truffle Edamame... ^v	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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SOUP & SALAD

Tom Yum Soup... ^v <i>Tofu, Coriander & Spring Onion</i>	9
Salmon Sushi Salad... <i>Avocado, Wakame, Ginger Soy Dressing</i>	18
Bangkok Beef Bowl... <i>Green Tea Soba Noodles, Lemongrass</i>	18

ROLLS

Spicy Tuna & Pineapple Roll...	18
Sundried Tomato & Creamy Miso Roll... ^v	14
Yellowtail Red Shiso Roll...	16
Crab & Passion Fruit Roll...	18
Tofu Vegetable Roll... ^v	12
Salmon & Avocado Yuzu Roll...	14
Pink Prawn Tenmusu (3pcs)...	15

DESSERT

Matcha Cheesecake, Hibiscus & Raspberry...	9
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^v Vegetarian ^p Pork

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.

FOOD & SNACKS

INDIAN INSPIRED SMALL PLATES

Papadums...	5
<i>Mint & Mango Chutneys</i>	
Okra Fritters...	6
<i>Crispy Masala Bhindi</i>	
Aloo Tikki...	12
<i>Sweet Yoghurt, Tamarind & Mint Chutney (3pcs)</i>	
Exotic Salad...	11
<i>Mango & Green Papaya, Grapefruit Cumin Dressing</i>	
Crispy Soft Shell Crab...	12
<i>Plum Chutney & Garlic Pickle</i>	
Duck Dosa...	12
<i>Pulled Duck, Coconut & Tomato Chutney (2pcs)</i>	

LUNCH MEALS (SERVED WITH BASMATI RICE)

Paneer Makhni...	16
<i>Peppers & Coriander</i>	
Butter Chicken...	18
<i>Baby Gem, Rich Tomato Sauce</i>	
Malabar Seabass...	18
<i>Roasted Cherry Tomato, Aromatic Kerala Curry</i>	

DESSERT

Pistacchio & Mango Kulfi...	8
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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 '18, 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 '18, South Africa	14	42
Rioja - Gran Reserva - Sierra Cantabria '08, Spain	16	48
Barolo - Albe - G.D. Vajra '15, Italy	18	54
Margaux - Margaux du Château Margaux '11, France	25	75

The main wine list is also available upon request.

All prices include 20% VAT. A discretionary 15% service charge will be added to your bill.

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

Please be aware that all alcoholic drinks contain  Sulfite.

 Peanuts  Nuts  Gluten  Eggs  Soya  Dairy

SIGNATURE COCKTAILS

Lost City

*Zacapa 23 Rum, Herbal Liqueur,
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 Liqueur,
Spiced Mango, Maraschino Cherry,
Lime Oils
15.5*

Green Geisha ⁹

*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

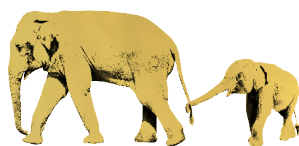
*Absolut Elyx Vodka, Wakamomo Peach,
Cinzano Bianco Vermouth,
Clarified Yuzu*
15.5

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

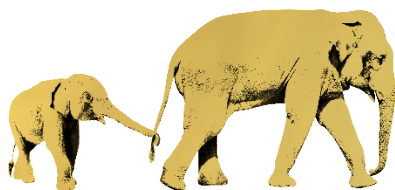
Beetroot, Apple & Lemon

Kale, Spinach & Cucumber

Apple, Ginger & Lemon

Strawberries, Apple, Lemon & Mint

all 9



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