

## FOOD & SNACKS

### ASIAN INSPIRED SMALL PLATES

#### SNACKS

Spicy Edamame... 6

Crispy Duck Bao... 7

#### ANNABEL'S SELECTION

Signature platter deluxe... 75  
*(Our Premium daily's Selection)*

#### SASHIMI

Variety of Three (6 pieces)... 23  
*(Salmon, Bluefin Tuna, Yellowtail)*

Variety of Five (10 pieces)... 35  
*(Salmon, Bluefin Tuna, Yellowtail, Botan Ebi, Scallop)*

#### NIGIRI SELECTION

Five pieces

*Salmon, Bluefin Tuna,  
Mackrel, Ikura, Yellowtail...* 27

#### ROLLS

Spicy Bluefin Tuna... 18

Asparagus & Avocado ... 12

Yellowtail, Prawn & Miso... 16

Crispy Soft Shell Crab... 17

Rainbow Roll ...17

Vegeterian Mango Spring Roll... 12

Negi Toro Caviar Hosomaki... 27

#### DESSERT

Yuzu & Miso Pavlova... 9

## INDIAN INSPIRED SMALL PLATES

### SNACKS

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

### SMALL

Aloo Tiki...	10
<i>Deep fried potato, Tiki, sweet yoghurt, tamarind and mint chutney</i>	
Quinoa Salad...	9
<i>Masala quinoa, beetroot, broccoli, mango 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 Jhinga...	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 pepper corn</i>	

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

### DESSERT

Cardamom Kulfi, orange/curry caramel...	9
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# CHAMPAGNE & WINE

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

## *Champagne Rosé*

Bruno Paillard n.v.	18	
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## *White Wine*

Chenin blanc - Nashik - Sula '17, India	9	27
Koshu - Grace Winery '16, Japan	11	33
Riesling - Clos Clare '17, Australia	12	36
Chardonnay - Elephant Hill '16, New Zealand	13	39
Chablis - Les Chanoines - Laroche '17, France	13	39
Sancerre - Le Chêne Marchand - P. Jolivet '17, France	13	39
Meursault - Le Limozin - R. Monnier '16, France	21	63

## *Rosé Wine*

Côtes-de-Provence - Rosé de Léoube '17, France	12	36
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## *Red Wine*

Shiraz - Three Century - D. Traeger '17, Australia	11	33
St-Emilion - <b>Annabel's</b> Claret - Derenoncourt '14, France	13	39
Pinot Noir - Hamilton Russell '17, South Africa	14	42
Beka'a Valley - Château Marsyas '11, Lebanon	15	45
Volnay - Boussey '14, France	18	54
Margaux - Margaux du Château Margaux '13, France	25	75

*Wine by the glass available in 175ml upon request.*

*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

## Almond Fizz

*Zacapa 23 Rum, Tio Pepe Sherry,  
Apricot & Caramelized bitter Almond,  
Topped up with Champagne*

18

## Sweet Kiss

*Star Of Bombay Gin, Vanilla extract,  
Raspberry & Hibiscus Emulsion,  
Topped up with Champagne*

18

## Define “Curd”

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

18

## Strawberry Dust

*Belvedere Vodka, Chamomile & Strawberry,  
Topped up with Champagne*

18

## Annabel’s Special

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

18

## SIGNATURE COCKTAILS

### Wild Treasure

*Ketel One Vodka, Cinzano Bianco Vermouth,  
Indian Saffron, Anise, Lemon & Ginger Air*  
16.5

### Geisha

*Tanqueray 10 Gin, Aloe Vera extract,  
Dill & Rosemary Reduction,  
Freshly squeezed Yuzu*  
16.5

### Citrus Punch

*Don Julio Blanco Tequila, Amores Mezcal,  
Lemongrass & Salty Kumquat Soda,  
Ancho Reyes, Kalamansi Juice*  
16.5

### Mayfair Affaire

*London No1 Gin, Champagne Reduction,  
Cocchi Rosa Infused with Tonka Beans,  
Citrus Oils & Aromatic Bitter*  
16.5

### Kiss Me Honey

*Grey Goose Vodka, Aperol,  
Pineapple, Hibiscus & Rose Hips,  
Lemon Foam*  
16.5

# SIGNATURE COCKTAILS

## East India

*Star Of Bombay Gin, Mango & Cumin Anchur,  
Grapefruit Oil & Florence Fennel*

16.5

## Pole Star

*Starward Whisky washed with Peanut Butter,  
Montenegro infused Tamarind,  
Agave & Ginger Water*

16.5

## Inception

*Ketel One Vodka, Wakamomo Peach,  
Cinzano Bianco Vermouth,  
Clarified Yuzu*

16.5

## Fly Me Away

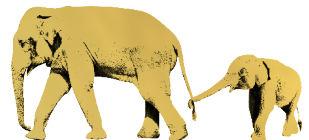
*Tanqueray 10 Gin, Tokaji Sweet Wine,  
Earl Grey Tea, Cardamom & Vanilla Reduction,  
Home-made Honey & Ginger Soda*

16.5

## Bonapart Mule

*Elit Vodka, Mandarin Napoleon,  
Clementine & Melon, Ginger Beer*

16.5



## 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*

