

FOOD & SNACKS

ASIAN INSPIRED SMALL PLATES

SNACKS

Spicy Edamame.. 	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 ... 	12
Yellowtail, Wasabi & Miso...	16
Crispy Soft Shell Crab...	18
Rainbow Roll ...	17
Vegeterian Mango Spring Roll... 	12
Salmon & Avocado Yuzu Roll...	14

DESSERT

Yuzu & Miso Pavlova...	9
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 Vegetarian  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

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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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

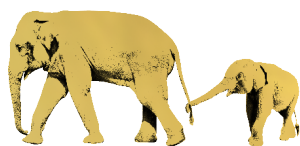
*Ketel One Vodka, Wakamomo Peach,
Cinzano Bianco Vermouth,
Clarified Yuzu*
15.5

Taj Secrets

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

Across The Ocean

*Starwood 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

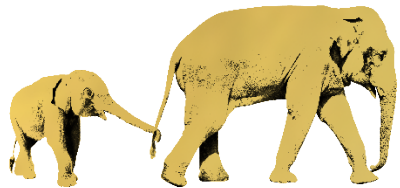
Beetroot, Apple & Lemon

Kale, Spinach & Cucumber

Apple, Ginger & Lemon

Strawberries, Apple, Lemon & Mint

all 9



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