

THE ROOFTOP

LONDON

The Rooftop is temporarily closed.

BRUNCH

STARTERS

Please choose one of the following:

- Vegetable Gyoza with Kow Choy Oil 🍱
- Crispy Pork Belly Bao, Kimchi Aioli, Granny Smith Apple
- Seaweed & Charred Kai Lan, Goma, Sesame Seeds & Crispy Shallot 🍱

MAINS

Please choose one of the following:

- Croque Fûrén**
Steamed Bread, Soy Braised Pulled Pork, Kimchi, Bean Sprouts, Ogleshield & Fried Clarence Court Duck Egg with Fries or
Togarashi Fries
- Eggs Monarch**
Steamed Bun, Severn & Wye Smoked Salmon, Onsen Egg, Yuzu
Hollandaise & Shiso Cress with Fries or Togarashi Fries
- General Tso Tofu**
Roasted Peanuts, Xiaoshing & Confit Garlic Sprouting Broccoli, Steamed Rice & Extra Virgin Sesame Oil 🍱
- Three Cups Tempeh & Jerusalem Artichokes**
Tiger Skin Peppers, Hazelnut Soy Praline, Toasted Buckwheat,
Chilli & Coriander 🍱
- Grilled Rib of Beef**
Black Garlic & Bonito Compound Butter with Soy Caramel
Emulsion with Fries or Togarashi Fries

£35 per person

Add a Mimosa Fizz £10

(Fresh Orange & Champagne)

Saturday & Sunday 12pm – 3pm

MAIN MENU

NIBBLES

- Nocellara Olives £5
- Wasabi Nuts 🍱 £6
- Edamame Beans Togarashi 🍱 £6
- Crispy Lotus Root with Szechuan Chilli Salt 🍱 £5

SOUP & SALAD

- Miso Soup (Tofu, Shimeji) 🍱 £10
- Chopped Salad with Avocado, Tomato, Lettuce, Radish,
Cashew Nuts & Lemon Dressing 🍱 £14
- Tuna Tartar, Avocado, Spicy Radish with Ginger Marinade £15
- Seared Wagyu Beef Salad with Sesame Vinaigrette £18

SMALL PLATES

3 Small Plates £32

- Prawn Tempura with Sweet Chili Dressing £12
- Octopus Tonkatsu with Bonito Flakes £12
- Tuna Sashimi with Pickled Ginger Daikon & Wasabi £12
- Salmon Sashimi with Pickled Ginger Daikon & Wasabi £12
- Vegetable Gyoza with Ponzu Dressing 🍱 £12
- Chicken Gyoza with Ponzu Dressing & Parmesan £12
- Bao Bun Chicken Karaage, Gem Lettuce with
Sriracha Mayonnaise £12
- Bao Bun Shiitake, Bean Sprouts with Hoisin Sauce 🍱 £12
- Crispy Squid with Lemon Gochujang Aioli £12

Add a glass of Veuve Clicquot Yellow Label Brut £10

FROM THE GRILL

- Grilled Salmon Teriyaki £22
with Watercress & Sesame Seeds
- Mapo Tofu £22
with Steamed Rice, Spring Onion, Peanuts with Sichuan Oil 🍱
- Wagyu Beef Burger £23
with Cajun Sweet Potato Fries
- Soy Glaze Beef Brisket £25
with Gingered Shiitakes & Soy Caramel Emulsion

SIDES

- Fries 🍱 £6
- Sweet Potato Fries 🍱 £6
- Jasmine Steamed Rice 🍱 £6
- Chargrilled Stem Broccoli with Sesame Seeds 🍱 £6

SWEET

- Chocolate Ice Cream & Granola 🍱 £7
- Yuzu Sorbet & Granola 🍱 £7
- Selection of Mochi 🍱 £8
- Pineapple Carpaccio & Coconut Sorbet 🍱 £8
- Chocolate Fondant with Vanilla Ice Cream 🍱 £8

DRINKS

SIGNATURE COCKTAILS

- Jasmine Spritz £15
Blend of Jasmine, Peach Liqueur & Sparkling Wine
- Botanic Fame £14
Gin infused Green Cardamom, Crème De Mure, Booker's
Bitters, Lemon Juice, Simple Syrup & Club Soda & Mint
- Vamos a Asia £15
Tequila, Mezcal, Pink Grapefruit Shrub, Yuzu
Juice & Himalayan Salt
- The Traveller 'Marco Polo' £14
Gin Infused Kumquat, Sweet Red Vermouth, Campari
Infused, Sesame Seeds & Kafir Lime Leaf
- Kyoto Old Fashioned £14
Japanese Blended Whisky, Plum Wine, Ginger
Roots & Purple Shiso Leaf
- Exotic Relish £15
Vodka, Passion Fruit & Mango Mix, Vanilla Essence,
Champagne Foam, Raspberry Dust
- Coral Reef £14
Blend of Coconut & Pineapple House Rum, Lychee Puree,
Citrus Mix, Coconut Milk, Coconut Flake & Edible Flower

BEERS

- Asahi Super Dry £6.5
- Meantime Pale Ale £6.5
- Hells Lager £6.5
- Sassy Cider Classic £7
- Peroni Libra – Non Alcoholic Beer £5.5

SOFT DRINKS

- Coke £4.5
- Diet Coke £4.5
- Ginger Beer £4.5
- Ginger Ale £4.5
- Lemonade £4.5
- Orange Juice £5
- Water Still / Sparkling 750ml £5

HOT SERVES

- Virgin Mulled Cider £10
Claude Apple, Cranberry Juice & Winter Spice
- Mulled Sloe & Pear Cider Punch £14
- Hot Gin Punch £15
London Dry Gin, White Port, Cloudy Apple Juice,
Cinnamon, Cloves & Grapefruit Zest

HOT TEAS & COFFEE

- Single Espresso | Double Espresso £4.5
- Macchiato, Americano, Cappuccino, Latte or Flat White £4.5
- Tea | Black, Turmeric, Fresh Mint, Lavender, Macha or Green Tea £4.5

WINE LIST

CHAMPAGNE

- 125ml | Bottle
- Veuve Clicquot Brut Yellow Label £16 | £85
- Veuve Clicquot Rosé £21 | £135
- Moët Chandon £110
- Arteis Rose £160
- Ruinart Blanc De Blanc £185
- Krug Grande Cuvee £300
- Louis Roederer Cristal, Brut 2006 £700

WHITE WINE

- 175ml | 500ml | Bottle
- Sauvignon Blanc
- Rikus Neething, 2018 £9 | £25 | £35
Western Cape, South Africa
- Vermentino
- Tenuta Agricola Montuato, 2018 £12 | £30 | £40
Tuscany, Italy
- Viura
- Valserrano Blanco Barrica, 2017 £12 | £36 | £50
Rioja, Spain
- Chablis
- Domaine d'Elise, 2017 £15 | £45 | £65
Burgundy, France
- Riesling
- Eva Fricke, 2016 £14 | £40 | £55
Rheingau, Germany
- Chenin Blanc
- Vouvray, Domaine Vincent, 2016 £57
Loire, France, France
- Sancerre Les Chailloux
- Domaine Claude Riffoult, 2017 £75
Loire, France, 2017
- Condrieu
- 'Les Vallins', Domaine Blanc, 2016 £95
Rhône, France
- Chardonnay Blend
- Aura Blanc £45
Fontaine du Close, Rhône, France
- Albariño
- Bodegas de Benito Santos, 2016 £50
Rias Baixas, Spain
- Sauvignon Blanc
- Meltwater, 2017 £60
Marlborough, New Zealand

ROSÉ WINE

- 175ml | 500ml | Bottle
- Bagordi Rioja Rosado, 2019 £11 | £28 | £45
Rioja, Spain
- Château Léoube Rosé, 2018 £14 | £40 | £60
Cote De Provence, France

RED WINE

- 175ml | 500ml | Bottle
- Merlot
- Leopard Leap, 2017 £9 | £25 | £35
Western Cape, South Africa
- Pinot Noir
- Gouguenheim, 2017 £10 | £26 | £40
Mendoza, Argentina
- Cabernet Sauvignon
- Zapallares, 2016 £14 | £36 | £50
Curico, Chile
- Malbec
- Black Rock, 2019 £13 | £36 | £50
Mendoza, Argentina
- Château La Tour Cordouan
Medoc, 2016 £15 | £40 | £65
Bordeaux, France
- Valpolicella
- Borgo Marcellise, 2016 £47
Marion, Veneto, Italy
- Grenache
- Chateauf Pesquie 974, 2015 £45
Ventoux, France
- Ixsir
- Altitude 2011 £60
Beka Valley, Lebanon, 2011
- Shiraz
- Elderton, 2015 £70
Barossa Valley, South Australia
- Château La Grave Figeac
Saint Emilion, 2012 £85
Bordeaux, France

SWEET WINE

- 100ml | 125ml | Bottle
- Tokaji
- Noble Late Harvest Furmint £18 | £50
Oremus, Hungary
- Domaine Rousset-Peyraguey, 2007 £80
Sauternes, France

SPIRITS

All spirits are served at 50ml

25ml is served on request

GIN&TONIC

- Plymouth Gin £12
Franklin & Sons Natural Indian Tonic with
Lime, Strawberries & Black Pepper Corn
- Hendricks £14
Franklin & Sons Elderflower Tonic with
Sliced Cucumber
- Pink Gin £14
Franklin & Sons Rhubarb Tonic with Hibiscus,
Lime & Rosebuds
- Ki No Bi Gin £18
Franklin & Sons Natural Indian Tonic with
Ginger & Edible Flowers
- Ki No Tea Gin £20
Franklin & Sons Pink Grapefruit Tonic with
Bergamot & Pink Grapefruit
- Seedlip Grove (Non-Alcoholic) £10
Pink Grapefruit Tonic with
Bergamot & Pink Grapefruit

VODKA

- Stolichnaya, Russia £9
- Ketel One, Holland £10
- Tito's Handmade, Texas, US £11
- Konik's Tail, Poland £11
- Reyka, Iceland £12
- Ciroc, France £12
- Belvedere, Poland £12
- Stolichnaya Elite, Russia £14

GIN

- Beefeater £9
- Plymouth £10
- Sipsmith £11
- Sipsmith Sloe £12
- Hendricks £12
- Botanist £13
- Star of Bombay £13
- No.3 £13
- Cotswolds £13
- Sacred £14
- Bathtub Old Toms £14
- Tanqueray No.10 £14
- Sipsmith VJOP £15
- Plymouth Navy Strength £15
- Monkey 47 £16

RUM / RON / RHUM

- Havana 3yr, Cuba £9
- Flor De Caña 4yr, Nicaragua £9
- Havana 7yr, Cuba £10
- Spiced Chairman's Reserve, St. Lucia £10
- Flor de Caña 12yr, Nicaragua £14
- Diplomatico Reserva Exclusiva, Venezuela £15
- Mount Gay XO, Barbados £15
- Ron Zacapa Centenario 23yr, Guatemala £19
- El Dorado 15yr, Guyana £20

TEQUILA & MEZCAL

- Ocho Blanco £11
- Ocho Rosado £11
- Quiquiriqui, Espadin, Mezcal £12
- Tapatio Blanco £13
- Meteoro, Espadin, Mezcal £15
- Ocho Añejo £17
- Casamigos Blanco £18
- Casamigos Rosado £21
- Casamigos Añejo £23
- Don Julio 1942 £43

BLENDED SCOTCH

- Chivas Regal 12yr £10
- Naked Grouse £10
- Copper Dog £11
- Johnnie Walker Black Label £12
- Chivas Regal 18yr £22
- Johnnie Walker Blue Label £62

SINGLE MALT

- Lowland
- Glenkinchie 12yr £15
- Auchentoshan 12yo £14
- Auchentoshan Three Wood £15
- Springbank 15yr £25
- Speyside
- Macallan Gold £14
- Glenmorangie Nectar D'Or £18
- Glenfiddich 15yr £16
- Oban 14yr £19
- Balvenie Portwood 21yr £53
- Macallan 18yr Sherry Oak £69
- Highland
- Dalmore 15yr £23
- Dalmore King Alexander III £69
- Islay
- Caol Ila 12yr £16
- Laphroaig Quarter Cask £16
- Lagavulin 16yr £20
- Islands
- Talisker 10yr £13
- Highland Park 18yr £42

BOURBON & RYE WHISKEY

- Bulleit £10
- Maker's Mark £12
- Four Roses Small Batch £12
- Rebel Yell £12
- Bulleit Rye £13
- Makers 46 £14
- Rittenhouse Straight Rye £15
- Sazerac Straight Rye £15
- Woodford Reserve £18

IRISH WHISKEY

- Jameson £10
- Bushmills Black Bush £10
- Kinahan's 10yr £14
- Red Breast 12yr £18

JAPANESE WHISKEY

- Suntory Toki £15
- Nikka Coffey Grain £22
- Suntory Hakushu 12yr £62
- Nikka Coffey Malt £20
- Suntory Hibiki Harmony £20

LIQUEUR

- Drambuie £10
- Bailey's £10
- Cointreau £10
- Evangelista Amaretto £10
- Evangelista Limoncello £10
- Benedictine £10
- Grand Marnier £10
- Patron Café XO £11

ARMAGNAC / COGNAC / CALVADOS

- Baron De Sigognac Vs £10
- Martell VS £10
- Remy Martin VSOP £13
- Boulard Grand Solage Pay's D'Auge £14
- Adrien Camut 6yr £24
- Château Du Breuil 15yr £25
- Hennesty XO £36
- Remy Martin XO £50

GRAPPA

- Marolo Grappa Di Brunello £12
- Marolo Grappa Di Moscato £15

APERITIF & BITTER LIQUEUR

- Aperol £10
- Campari £10
- Pimms No.1 Cup £10
- Amaro Montenegro £10
- Cynar £10
- Fernet Branca £10
- Rinomato Aperitivo £10
- Rinomato Americano Bianco £10
- Kamm & Son's £12
- Zucca Rabarbaro £12

If you have any allergies or food intolerances, please speak to a team member about your requirements before ordering. All prices are in GBP & are inclusive of VAT at the current prevailing rate.