



We invite you to travel to lands afar this Summer  
at The Rooftop.

Our seasoned chefs have curated an array of delicious  
Asian-inspired dishes that will transport you to the banks  
of Okinawa and the bustling streets of Kyoto.

You'll delight in our expertly crafted cocktails and award-  
winning wines whilst taking in that iconic London skyline.




THE ROOFTOP

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## NIBBLES

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Wasabi Nuts  6 | Edamame Beans Togarashi  6  
Crispy Lotus Root with Szechuan Chilli Salt  5

## SMALL PLATES

12 each or 3 for 32

Prawn Tempura  
with Sweet Chilli Dressing

Chicken Gyoza with Ponzu  
Dressing & Parmesan

Tuna Sashimi with Pickled Ginger  
Daikon & Wasabi

Chicken Karaage Bao Bun, Gem  
Lettuce with Sriracha Mayonnaise

Salmon Sashimi with Pickled  
Ginger Daikon & Wasabi

Crispy Squid with Lemon  
Gochujang Aioli

Vegetable Gyoza with  
Ponzu Dressing 

Shiitake Bao Bun, Bean Sprouts  
with Hoisin Sauce 

Octopus Takoyaki with  
Tonkatsu Sauce & Bonito Shavings

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## SOUPS & SALADS

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Miso Soup (Tofu, Shimeji)  10

Chopped Salad with Avocado, Tomato, Lettuce, Radish, Cashew  
Nuts & Lemon Dressing  12

Tuna Tartar, Avocado, Spicy Radish with Ginger Marinade 14

Seared Wagyu Beef Salad with Sesame Vinaigrette 16

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## FROM THE GRILL

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Grilled Salmon Teriyaki  
With Watercress & Sesame  
Seeds 22

Soy Glaze Beef Brisket  
With Gingered Shiitakes & Soy  
Caramel Emulsion 25

Mapo Tofu   
With Steamed Rice, Spring  
Onion, Peanuts & Sichuan Oil 22

Wagyu Beef Burger  
With Cajun Sweet Potato Fries 25

 Gluten free

 Vegetarian

 Vegan

Before ordering any food or drink please let a member of the team know if you have any allergies we may need to be aware of.

All prices are in GBP & are inclusive of VAT at the current prevailing rate. Please note that a discretionary 12.5% service charge will be added to your bill.

## 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

## SIGNATURE COCKTAILS

### Collins

Scotch Blended Whisky, Italian  
Amaro, Vanilla, Lime Juice & Ginger  
Ale 15

### Couquette

Vodka, Lychee, Aloe Vera, Lime  
Juice & Raspberry Shrub 15

### Tiki

Cuban Dark Rum, Falernum &  
Pimento Liqueur, Lime Juice &  
Coconut Syrup 16

### Old Fashioned

Bourbon, Italian & Trinidad Bitter's  
Syrup 15

### Punch

London Dry Gin Infused Apricot  
Marmalade, Passion Fruit Juice,  
Lemon Juice, Aperol &  
Carbonated Water 16

### Daisy

Tequila Blanco, Mandarin Liqueur,  
Pink Grapefruit, Lime Juice, Agave  
& Club Soda 16

### Eternal Summer (Alcohol Free)

Lychee, Mango, Coconut Water,  
Lime Juice & Agave 11

## CHAMPAGNE BY THE GLASS

served as 125ml | Bottle | Magnum

Veuve Clicquot Yellow Label, NV  
16 | 95 | 170

Veuve Clicquot Rosé, NV  
21 | 135 | 270

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## SPRITZERS

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### Fragolino Spritz

Strawberry-infused Rinomato Aperitivo, Violette Bitters, Prosecco 17

### Spring Blossom Spritz

Italicus, St. Germain Elderflower, Rosebud Cordial, Pink Grapefruit Bitters & Prosecco 17

### Jasmine Spritz

Jasmine-infused Belsazar Rosé, Crème De Pêche & Prosecco 17

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## WHITE WINE BY THE GLASS

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served as 175ml | 500ml | Bottle

Via Nova, Pinot Grigio, Veneto, Italy, 2019 9 | 25 | 36

Tenuta Agricola Montuato, Vermentino, Tuscany, Italy, 2018 11 | 33 | 42

Domaine d'Elise, Chablis, Burgundy, France, 2019 15 | 45 | 65

Rikus Neethling, Sauvignon Blanc, Western Cape, South Africa, 2019 10 | 28 | 39

Jean Becker, Riesling, Alsace, France, 2016 12 | 36 | 50

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## RED WINE BY THE GLASS

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served as 175ml | 500ml | Bottle

Crucillón, Garnacha Tempranillo, Campo De Borja, Spain, 2018 9 | 25 | 36

Gouguenheim, Pinot Noir, Mendoza, Argentina, 2018 11 | 33 | 44

Zapallares, Cabernet Sauvignon, Curico, Chile, 2016 13 | 39 | 54

Leopard Leap, Merlot, Western Cape, South Africa, 2018 10 | 27 | 38

Black Rock, Malbec, Mendoza, Argentina, 2019 12 | 36 | 50

Château La Tour Cordouan, Medoc, Bordeaux, France, 2016 14 | 42 | 60

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## ROSÉ WINE BY THE GLASS

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served as 175ml | 500ml | Bottle

Bagordi Rosado, Garnacha, Rioja, Spain, 2019 11 | 33 | 44

Ditchling Court Garden, Pinot Noir, Sussex, England, 2018 12 | 36 | 50

