



# THE ROOFTOP

LONDON

## SOUP & SALAD

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

## 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

<b>Collins</b>	15
Scotch Blended Whisky, Italian Amaro, Vanilla, Lime Juice & Ginger Ale	
<b>Coupette</b>	15
Vodka, Lychee, Aloe Vera, Lime Juice & Raspberry Shrub	
<b>Old Fashioned</b>	15
Bourbon, Italian & Trinidad Bitter's Syrup	
<b>Tiki</b>	16
Cuban Dark Rum, Falernum & Pimento Liqueur, Lime Juice & Coconut Syrup	
<b>Punch</b>	16
London Dry Gin Infused Apricot Marmalade, Passion Fruit Juice, Lemon Juice, Aperol & Carbonated Water	
<b>Daisy</b>	16
Tequila Blanco, Mandarin Liqueur, Pink Grapefruit, Lime Juice, Agave & Club Soda	
<b>Eternal Summer (Alcohol Free)</b>	11
Lychee, Mango, Coconut Water, Lime Juice & Agave	





## NIBBLES

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

## FROM THE GRILL

<b>Grilled Salmon Teriyaki</b>	22
served with Watercress & Sesame Seeds	
<b>Mapo Tofu</b> 	22
with Steamed Rice, Spring Onion, Peanuts & Sichuan Oil	
<b>Soy Glaze Beef Brisket</b>	25
with Gingered Shiitakes & Soy Caramel Emulsion	
<b>Wagyu Beef Burger</b>	25
served with Cajun Sweet Potato Fries	

## SIDES

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

## SPRITZERS

<b>Fragolino Spritz</b>	17
Rinomato Aperitivo Infused Strawberries, Violette Bitters, English Sparkling Wine	
<b>Spring Blossom Spritz</b>	17
Italicus, St. Germain Elderflower, Rosebud Cordial, Pink Grapefruit Bitters & Veuve Clicquot Yellow Label	
<b>Jasmine Spritz</b>	17
Belsazar Rosé Infused Jasmine, Crème De Pêche & Veuve Clicquot Yellow Label	

 Gluten free  Vegetarian  Vegan

If you have any allergies or food intolerances, please speak to a member of our staff about your requirements before ordering. All prices are in GBP & are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.

## SMALL PLATES

3 Small Plates	32
Prawn Tempura with Sweet Chili Dressing	12
Octopus Takoyaki with Tonkatsu Sauce & Bonito Shavings	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
Chicken Karaage Bao Bun, Gem Lettuce with Sriracha Mayonnaise	12
Shiitake Bao Bun, Bean Sprouts with Hoisin Sauce 	12
Crispy Squid with Lemon Gochujang Aioli	12

## 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 75Oml	5

## HOT TEAS & COFFEE

Single Espresso   Double Espresso	4.5
Macchiato, Americano, Cappuccino, Latte or Flat White	4.5
Black Tea – English Breakfast, Earl Grey or Ceylon	4.5
Green Tea – Green Sencha	4.5
Herbal – Fresh Mint, Peppermint, Jasmine, Chamomile or Roiboos Orange	4.5

## BEERS

Asahi	7
Meantime Pale Ale	7
Camden Hells Lager	7
Sassy Cidre Pear	7
Peroni Libera – (Alcohol Free)	6

