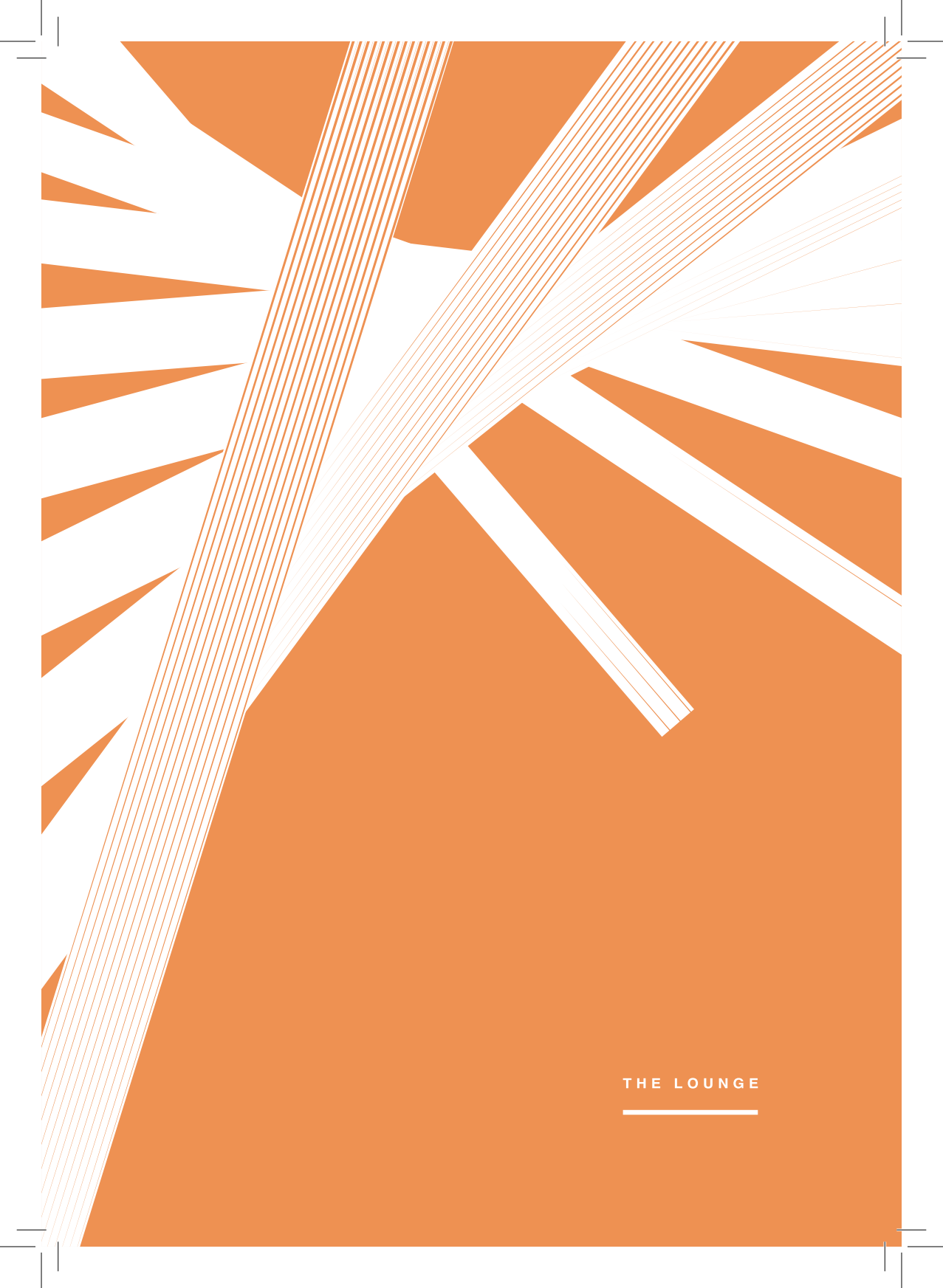


An abstract geometric composition featuring a large, solid orange shape at the bottom. Above it, several white, angular shapes and lines intersect. Two prominent bundles of thin, parallel white lines cross the frame diagonally. The background is white, and the overall design is framed by a thin black border with small tick marks at the corners.

THE LOUNGE

FOOD

お食事

BAR SNACKS

Salted Marcona Almonds (v+) (202 cal)
 Fennel Taralli (v+) (134 cal)
 Lemon & Rosemary Marinated
 Olives (v+) (215 cal)

SALADS

Chopped Salad, Crispy Kale, Avocado,
 Apricot, Feta, Butternut Squash (v) (392 cal)
 Caesar Salad, Gem Lettuce, Anchovies,
 Free-Range Egg & Aged Parmesan (233 cal)
 add Grilled Chicken Breast (299 cal)
 add Seared Salmon (362 cal)

PLATES

Chicken Club Sandwich, Free-range Egg,
 Romaine Lettuce & Mayonnaise (1042 cal)
 Smash Burger, Tomato, Gherkin
 & Caramelised Red Onion (924 cal)
 Smashed Truffle Burger (1147 cal)
 add Cheddar Cheese (148 cal)
 add Smoked Bacon (87 cal)
 Grilled Poussin, Roast Parsnips
 & Sherry Pan Sauce (764 cal)

SIDES

Salted Fries (v+) (600 cal)
 Truffle & Parmesan Fries (v) (620 cal)
 Steamed Broccoli & Chilli Chimichurri (v+) (525 cal)
 Mixed Leaf Salad & Mustard Vinaigrette (v+) (122 cal)

SWEETS

Shibuya Honey Toast with Matcha Ice Cream (v) (410 cal)
 Mont Blanc, Chesnut Vanilla Cream & Cocoa Nib Sable (v) (436 cal)
 Winter Berry Crumble Cake (v) (366 cal)
 Dark Chocolate Brownie (v) (281 cal)
 Citrus Fruit Salad with Mint (v+) (211 cal)
 Selection of Ice Cream & Sorbet (per scoop) (v) (207 cal)

SMALL PLATES

Carrot Soup with Coconut Milk & Honey (167 cal)
 Roasted Aubergine with Creamy Burrata
 & Pistachio Salsa (440 cal)
 Spicy Calamari with Yuzu
 Kosho Mayonnaise (325 cal)
 Fried Chicken with Kimchi Aioli (473 cal)
 Crispy Shrimp Harumaki, Shiitake
 Mushrooms & Orange Ponzu (276 cal)

BOWLS

Salmon & Mango Poke with
 Pickled Red Onion (433 cal)
 Vegetarian Poke with Avocado, Pressed
 Watermelon & Pickled Daikon (380 cal)
 Trofie Pasta with Wild Mushroom
 & Lemon Rosemary Ricotta (688 cal)
 Wagyu Beef Lasagna,
 Tomato Ginger Ragout (1210 cal)
 Pan Fried Seabream, Lemon
 & Parsley Caper Crumb (420 cal)
 320g 28-day aged Sirloin Steak
 with Three Peppercorn Sauce (845 cal)
 Ibérico Charcuterie Board (550 cal)

SIGNATURE COCKTAILS

Our signature cocktails are elegant and unpretentious, with unique and quirky flavour combinations designed to elevate every sip.

RAFFLESIA* 🍸	18	MIDNIGHT ROSE* 🍸	18
<i>Light, Fruity, Refreshing</i>		<i>Complex, Floral, Spiced</i>	
Yaguara Cachaca, Hibiscus Sauvignon Blanc, Strawberry, Jasmine & Peach Soda		Haku Vodka, Evermond Sparkling Wine, Pink Roses, Cardamon, Szechuan Pepper	
CEYLON SWIZZLE* 🍸	18	TEMASEK ■	18
<i>Sweet & Sour, Spiced, Aromatic</i>		<i>Sour, Smoky, Savoury</i>	
Metaxa, Ceylon Arrack, Pimento Drum, Chai Spices, Lime, Orgeat		Lost Explorer Tequila & Mezcal, Umeshu, Orange Curacao, Lime, Yuzu, Salt	
KOTA SINGA SLING* 🍸	18	IKIGAI ■	18
<i>Sweet & Sour, Fruity, Floral</i>		<i>Bold, Complex, Aromatic</i>	
Roku Gin, Lychee, Yuzu Sake, Elderflower, Ginger, Crème de Cassis		Toki Japanese Whisky, Bruichladdich, Apple reduction, Oloroso Sherry, Umami Bitters	

PREMIUM CLASSIC COCKTAILS

We get it, sometimes you just fancy a timeless classic cocktail. Here are some of our favourites but with the added depth and richness of a premium base spirit.

PASSIONFRUIT MARTINI 🍸	22	CADILLAC MARGARITA ■	27
<i>Fruity, Sweet & Sour</i>		<i>Zesty, Bold, Lightly Spicy</i>	
Stoli Elit Vodka, Yuzu Sake, Passionfruit, Vanilla, Champagne		Patron Tequila 1942, Grand Marnier Rouge, Lime, Agave, Ancho Reyes	
BETWEEN THE SHEETS 🍸	24	QUEEN BEES KNEES 🍸	26
<i>Citrus, Bold, Fruity</i>		<i>Floral, Citrus, Sweet & Sour</i>	
Remy Martin XO Cognac, Mount Gay XO Rum, Cointreau, Lemon, Apricot Amontillado Sherry		Cygnat Gin, Honey, Lemon, Jasmine, Champagne	
BOBBY BURNS 🍸	32		
<i>Rich, Complex, Silky</i>			
Macallan 15yo Triple Casks, Sweet Vermouth Blend, Benedictine, Lemon Zest			

NO ALCOHOL

Who says that non-alcoholic drinks must be fruity, sweet and boring? Our no alcohol cocktails are crafted with the same amount of love and creativity as their alcoholic equivalents.

BITTER ORANGE SPRITZ 0.0% 🍸	14	NEGRONI 0% ■	14
<i>Bittersweet, Citrus, Bubbly</i>		<i>Bittersweet, Complex, Aromatic</i>	
Lyre's Italian Spritz, Roots Divino Rosso, Light Tonic, Orange		Sipsmith 0%, Roots Divino Rosso, Lyre's Orange Amaro	
PALOMA 0.00% ■	14	AMARETTO SOUR 0.00% ■	14
<i>Lightly Smoky, Zesty, Refreshing</i>		<i>Sweet, Sour, Nutty</i>	
Agave Non-Alcoholic Spirit, Lime, Agave, Grapefruit Soda, Salt		Lyre's Amaretto, Orgeat, Lemon, Foamer	

* Alcohol free option available on request

Please note we have a minimum spend policy of £20 per person for non resident guests, subject to manager's discretion.
In consideration of the atmosphere for all guests, we kindly request that laptops and tablets are not used after 6:00pm.

CHAMPAGNE

	125 ML GLASS	BOTTLE
Laurent-Perrier, Héritage, Brut	21	98
Laurent-Perrier, Cuvée Rosé	28	165
Laurent-Perrier, Grand Siècle N°26	59	350
Bollinger, Special Cuvée	-	170

ENGLISH SPARKLING

	125 ML GLASS	BOTTLE
Domaine Evremond Classic Cuvée	15	90
Gusbourne Brut Reserve	16	92
Gusbourne Blanc de Blancs	17	96
Wild Idol alcohol free sparkling Rosé	13	75

SAKE

The Hokusetsu Brewery on Sado Island in the sea of Japan has been operated by the Hazu family since 1871. The name Hokusetsu (Northern Snow) was chosen to reflect the ideal sake brewing conditions on the island during the coldest days of winter.

	100 ML GLASS	300 ML BOTTLE
Daiginjo TK 40	21	71

BEERS & CIDER

Asahi Super Dry	7.5
Asahi Super Dry 0.0%	7.5
Malt Coast IPA	7.5
Hitachino Nest White Ale	9.5
Showerings Cider	11.5
Noam Bavarian Lager	9

WINES

WHITE

	125 ML GLASS	BOTTLE
Elephant Hill, Sauvignon Blanc, Hawke's Bay, New Zealand	13	73
Cradle Valley, Pinot Gris, Sussex, England	13	75
Domaine Sautereau, Sancerre, Loire, France	14	77
Domaine Vincent Damp, Chablis, France	15	87
Whitewolfe Estates, 'KC4' Chardonnay, Kent, England	19	102

RED

	125 ML GLASS	BOTTLE
Bodega Colomé 'Estate Series', Malbec, Argentina	12	71
No Fine Print, Cabernet Sauvignon, California, USA	13	73
Jean-Claude Boisset, Pinot Noir 'Les Ursulines', Bourgogne, France	14	75
Château Dutruch, Grand Poujeaux, Bordeaux, France	18	96
Higham Vineyard, Pinot Noir, Suffolk, England	19	98

ROSÉ

	125 ML GLASS	BOTTLE
Biddenden Vineyard Gribble Bridge Rosé, Kent, England	13	68

DIGITAL MENU
Please scan the QR code for allergy and dietary information. If you have any dietary requirements or food allergies please inform your server



All prices are inclusive of VAT at the current rate.
A 12.5% discretionary service charge will be added to your bill.
If you have any dietary requirements or food allergies please inform your server.
In consideration of others, we kindly ask you to refrain from using your device's loudspeaker.

COFFEE, CHOCOLATE & MATCHA

Espresso, Macchiato (1 cal)	4.5	Americano (1 cal), Flat White, Mocha,	6.5
Double Espresso, Cappuccino, Latte (72 cal)	6.5	Hot Chocolate (77 cal)	
Matcha Latte (32 cal)	10	Oat Vanilla Matcha Latte	12
Affogato (vanilla gelato, hot espresso shot)	7.5		

PREMIUM MATCHA

An elevated expression of ceremonial matcha, crafted with exacting technique and presented in its purest form. Served in a Chawen.

Usucha (thin tea)	15	Koicha (thick tea)	15
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PREMIUM TEA (1 cal) 9 per pot

Our teas are grown in small batches from prestigious plantations across China and Japan. They are expertly picked at the optimal time, to maximise their aroma and flavour.

Kabuse Sencha	Silver Needle
Smoked Sakura Wood	Honey Orchid
Hand-roasted Lemongrass	Lapsang Souchong
Hand-rolled Jasmine Pearl	Genmaicha

ICED TEA 9

Signature Lounge Ice Tea	Cold Brew Lychee & Rose Ice Tea
Cold brew lapsang souchong, assam & lemon peel	Cold brew rose petal, lychee, lime

TEA (1 cal) 6.5 per pot

English Breakfast	Triple Mint or Fresh Mint
Earl Grey	Rooibos
Chamomile	Lemon & Ginger
Decaffeinated English Breakfast	Berry Hibiscus
Jade Green	Lychee & Rose
Botanical Calm	Assam

COLD PRESS & FRESH JUICES

Ginger Shot (31 cal)	4.5	Glorious Greens (77 cal)	
Orange Juice (84 cal)	6.5	(Cucumber, apple, lemon, mint, spinach, courgette)	8
Apple Juice (94 cal)	6.5	Brilliant Beets	
Freshly Pressed Juice (61 cal)	8	(Beetroot, apple, ginger, lemon, aloe vera)	8
(Orange or pink grapefruit)		Golden Roots (77 cal)	
		(Apple, carrot, lemon, ginger, turmeric)	8

SOFT DRINKS 4.5

Coca Cola	Artisan Classic London Tonic
Coca Cola Zero	Artisan Skinny London Tonic
Diet Coca Cola	Artisan Fiery Ginger Beer
Three Cents Grapefruit Soda	Artisan Tailor Made Lemonade
Franklin & Sons Ginger Ale	

