



INDONESIAN - THAI - JAPANESE  
PRIVATE DINNING ROOM

## STARTERS

### GYOZA

Crispy pan-fried Japanese dumplings filled with savoury ground cabbage and spices. Served with a soy-based dipping sauce.

|                     |      |         |      |
|---------------------|------|---------|------|
| Vegetables (VE / V) | 8.45 | Chicken | 8.95 |
| Duck                | 9.75 | Prawn   | 9.5  |

### SPRINGROLL

Crispy rolls stuffed with fresh vegetables and glass noodles, served with sweet chili sauce.

|                |     |              |       |
|----------------|-----|--------------|-------|
| Vegetable (VE) | 8.9 | Beef Rendang | 10.45 |
|----------------|-----|--------------|-------|

### SATAY

Tender, marinated skewers of grilled meat or fried tofu served with a rich peanut sauce, topped with crispy onion. Smoky, juicy, and packed with bold, aromatic spices.

|               |      |         |       |
|---------------|------|---------|-------|
| Tofu (VE, GF) | 8.95 | Chicken | 10.75 |
|---------------|------|---------|-------|

### SALT AND PEPPER SQUID (GF)

Crispy squid tossed with a flavourful blend of salt, cracked pepper, and spices. Lightly seasoned and perfectly tender, served with a tonkatsu dipping sauce.

### PRAWN KATSU

Crispy, golden-fried prawns coated in a light panko breadcrumb crust. Served with a tonkatsu dipping sauce.

### TOD MUNPLA / FISHCAKE

Thai-style fish cakes made with a blend of ground fish and aromatic herbs. Fried and served with a tangy sweet chili and Moonlight jam dipping sauce.

### VEGETABLE TEMPURA

A Japanese dish of fresh vegetables coated in a light, crispy batter and deep-fried until golden. It is crunchy, delicate, and best enjoyed with a dipping sauce.

### PRAWN CRACKERS / VEGAN CRACKERS (GF)

Light, crispy crackers made with real prawn flavour, fried to a perfect crunch. A savoury and airy snack, served with a side of sweet chili dipping sauce.

### EDAMAME (VE, GF)

Steamed soybeans, lightly salted / spicy and served warm.

### CHICKEN KARAAGE

Crispy, juicy Japanese-style fried chicken, marinated in soy sauce, garlic and ginger. Served with a special dipping sauce.

### TAKOYAKI

Savoury octopus balls with a crispy exterior and soft interior, topped with tonkatsu and wasabi mayo sauce, bonito flakes, and spring onions.

### SWEET & SPICY

#### THAI CAULIFLOWER (VE)

Crispy cauliflower bites coated in spicy Thai seasoning and potato starch topped with Moonlight jam.

### KOREAN FRIED TOFU

Crispy tofu cubes coated in potato starch and tossed in a flavourful Korean glaze. Lightly fried for a crunchy exterior and tender interior. A deliciously savoury and slightly sweeter dish.

### TEMPE MENDOAN (ve)

Crispy, thinly sliced tempeh, lightly battered and fried to perfection. Served with a savoury Moonlight jam dipping Sauce.

### SWEET COR FRITTERS (ve)

Crispy, thinly sliced tempeh, lightly battered and fried to perfection. Served with a savoury Moonlight jam dipping Sauce.

## SOUP

### TOM YUM SOUP (GF)

A mild / spicy and sour Thai soup with a protein of your choice and fragrant herbs. Bold, tangy and full of flavour!

|                          |      |         |      |
|--------------------------|------|---------|------|
| Tofu & Mushroom (VE, GF) | 8.45 | Chicken | 9.45 |
|                          |      | Prawn   | 9.95 |

### MISO SOUP

A comforting, savoury broth made from fermented soybeans. A light yet flavorful start to your meal.

|           |   |         |     |
|-----------|---|---------|-----|
| Tofu (VE) | 6 | Chicken | 7.5 |
|-----------|---|---------|-----|

Please let your server know of any food allergies before you order. We cannot guarantee our dishes are 100% free from allergens including peanuts, nuts and animal-derived ingredients and allergens. Guests with life-threatening allergies must take this risk into consideration before dining with us. **A service charge will be added to the final bill.**

## MAINS

### RICE

|                                        |                                                                                                                                                                                                                                                  |                       |       |
|----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|-------|
| <b>NASI GORENG</b>                     | Indonesian-style fried rice, stir-fried with a savoury blend of spices, sweet soy sauce, vegetables, and your choice of protein. Topped with a fried egg and crispy shallots for added flavour.                                                  |                       |       |
| Tofu (VE / V)                          | 17.45                                                                                                                                                                                                                                            | Special Satay Chicken | 19.75 |
| Chicken                                | 18.45                                                                                                                                                                                                                                            | Seafood               | 19.75 |
| <b>BEEF RENDANG (GF)</b>               | A rich and tender Indonesian beef stew, slow-cooked in a blend of coconut milk, lemongrass, and aromatic spices. Packed with deep, bold flavours and a melt-in-your-mouth texture.                                                               |                       |       |
| <b>AYAM TALIWANG (ROASTED CHICKEN)</b> | Ayam Taliwang is a traditional Indonesian grilled chicken from Lombok, marinated in spicy herbs and spices, then grilled for a smoky, flavorful taste. Served with rice or chips and sambal, it delivers a bold and authentic Indonesian flavor. |                       |       |
| <b>TERIYAKI</b>                        | Grilled chicken, beef or tofu, glazed with a sweet and savoury teriyaki sauce. Served with steamed rice and fresh vegetables.                                                                                                                    |                       |       |
| Tofu                                   | 17.45                                                                                                                                                                                                                                            | Prawn                 | 19.45 |
| Chicken                                | 18.75                                                                                                                                                                                                                                            | Beef                  | 20.75 |
| <b>NASI LEMAK</b>                      | Nasi Lemak is a fragrant rice dish cooked in coconut milk and pandan leaves, served with sambal, anchovies, peanuts, boiled egg, and cucumber. Rich, savory, and slightly spicy.                                                                 |                       |       |
| <b>BALADO (SPICY SAMBAL)</b>           | A spicy Indonesian chili sauce made with red chilies, garlic, shallots, and tomatoes. It has a bold, savory flavor.                                                                                                                              |                       |       |
| Aubergine, tofu & Tempeh               | 17.45                                                                                                                                                                                                                                            | Prawn                 | 19.45 |
| Chicken                                | 19.45                                                                                                                                                                                                                                            | Fish                  | 20.75 |
| <b>GADO-GADO</b>                       | A traditional Indonesian salad made with fresh vegetables, tofu, tempeh, boiled eggs, and rice cakes, topped with a rich and creamy peanut sauce. It is a healthy, flavorful, and satisfying dish.                                               |                       |       |

## CURRIES

|                               |  |                                                                                                                                                                                    |  |                         |  |       |  |                  |  |       |  |
|-------------------------------|--|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------------|--|-------|--|------------------|--|-------|--|
| <b>GULAI CHICKEN</b>          |  | A rich Indonesian curry made with meat, chicken, seafood, or vegetables simmered in coconut milk and aromatic spices. It has a creamy texture and a flavorful, mildly spicy taste. |  |                         |  |       |  |                  |  |       |  |
| Chicken (GF)                  |  | 19.45                                                                                                                                                                              |  | GULAI CHICKEN (Lamb GF) |  | 22.45 |  |                  |  |       |  |
| <b>ROASTED MASSAMAN CURRY</b> |  | A mild and rich Thai curry made with potatoes and peanuts, simmered in a creamy coconut milk sauce infused with warm spices like cinnamon and cardamom.                            |  |                         |  |       |  |                  |  |       |  |
| Chicken (GF)                  |  | 20.34                                                                                                                                                                              |  | Duck (GF)               |  | 22.45 |  | Tofu (GF)        |  | 19.34 |  |
| <b>ROASTED GREEN CURRY</b>    |  | A fragrant Thai curry made with a vibrant green curry paste, simmered in creamy coconut milk with tender chicken or tofu, fresh vegetables and aromatic herbs.                     |  |                         |  |       |  |                  |  |       |  |
| Tofu (GF)                     |  | 19.45                                                                                                                                                                              |  | Chicken (GF)            |  | 20.45 |  |                  |  |       |  |
| <b>KATSU CURRY</b>            |  | Crispy breaded chicken / tofu / pumpkin cutlet paired with tender broccoli and potatoes, all smothered in a rich, mild Japanese curry sauce. Served over steamed rice.             |  |                         |  |       |  |                  |  |       |  |
| Tofu (VE / V)                 |  | 18.75                                                                                                                                                                              |  | Chicken                 |  | 19.75 |  | Pumpkin (VE & V) |  | 18.75 |  |

## NOODLES

|                          |       |                                                                                                                                                                                                                      |       |         |       |
|--------------------------|-------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|---------|-------|
| <b>PADTHAI</b>           |       | A classic Thai stir-fried noodle dish with sweet, savoury and tangy flavours. Made with rice noodles, sautéed with eggs and tossed in a tamarind sauce. Garnished with crushed peanuts, bean sprouts and fresh lime. |       |         |       |
| Tofu (VE / V)            | 16.75 | Prawn                                                                                                                                                                                                                | 17.95 | Chicken | 17.45 |
|                          |       |                                                                                                                                                                                                                      |       | Beef    | 18.45 |
| <b>MIE GORENG</b>        |       | Traditional Indonesian stir-fried noodle. Served with a fried egg on the top.                                                                                                                                        |       |         |       |
| Tofu (VE / V)            | 17.75 | Prawn                                                                                                                                                                                                                | 18.95 | Chicken | 18.45 |
|                          |       |                                                                                                                                                                                                                      |       | Beef    | 19.45 |
| <b>FRIED UDON NOODLE</b> |       | Thick, chewy ramen noodles with a mix of fresh vegetables and your choice of protein, in a savoury soy-based sauce.                                                                                                  |       |         |       |
| (Tofu VE / V)            | 16.75 | Prawn                                                                                                                                                                                                                | 17.95 | Chicken | 17.45 |
|                          |       |                                                                                                                                                                                                                      |       | Beef    | 18.45 |
| <b>RAMEN NOODLES</b>     |       | popular Japanese dish featuring springy wheat noodles served in a rich, flavorful soy broth, often topped with sliced meat, soft-boiled egg, seaweed, and vegetables. Warm, comforting, and satisfying.              |       |         |       |
| (Tofu VE / V)            | 16.75 | Prawn                                                                                                                                                                                                                | 17.95 | Chicken | 17.45 |
|                          |       |                                                                                                                                                                                                                      |       | Beef    | 18.45 |
| <b>LAKSA NOODLES</b>     |       | A spicy Southeast Asian noodle soup made with a rich coconut curry or tangy broth, served with noodles, seafood or chicken, tofu, and fresh herbs. It is creamy, aromatic, and full of bold flavors.                 |       |         |       |
| (Tofu VE / V)            | 16.75 | Prawn                                                                                                                                                                                                                | 18.95 | Chicken | 17.45 |
|                          |       |                                                                                                                                                                                                                      |       | Beef    | 19.45 |

# SUSHI

## MAKI

|                       |    |
|-----------------------|----|
| Avocado maki          | 9  |
| Avocado & Cheese maki | 11 |
| Cucumber Maki         | 9  |
| Tamago maki           | 10 |
| salmon maki           | 12 |
| Tuna maki             | 13 |

## URAMAKI

|                                                 |       |
|-------------------------------------------------|-------|
| <b>SALMON URAMAKI</b>                           | 16.45 |
| Salmon, Avocado, Cream Cheese, Chives, & tobiko |       |
| <b>TUNA URAMAKI</b>                             | 16.95 |
| Tuna, avocado, mayo & tobiko                    |       |
| <b>SUNSET URAMAKI</b>                           | 18.45 |
| Salmon, tuna, crab meat, avocado & Cucumber     |       |
| <b>KAZU URAMAKI</b>                             | 17.45 |
| Spicy tuna, crabstick & avocado                 |       |
| <b>SPICY SALMON</b>                             | 16.25 |
| Salmon, cucumber & mayo                         |       |
| <b>SWEET SAMBA</b>                              | 18.45 |
| Eel, mango, sweet chilie mayo                   |       |
| <b>VEGAN URAMAKI</b>                            | 16.25 |
| Sweet tofu, seaweed & avocado                   |       |
| <b>JUNGLE URAMAKI</b>                           | 16.45 |
| Asparagus, sweet tofu, Avocado & dikon          |       |

## SPECIALITY (8PCS)

|                                                 |       |
|-------------------------------------------------|-------|
| <b>CALIFORNIA ROLL</b>                          | 17    |
| Avocado crabmeat stick rolls topped with tobiko |       |
| <b>DRAGON ROLL</b>                              | 18    |
| Prawn tempura, asparagus, unagi sauce & avocado |       |
| <b>RAINBOW ROLL</b>                             | 19    |
| Crab meat, salmon, tuna, cucumber & avocado     |       |
| <b>MERAPI ROLL</b>                              | 18    |
| Prawn, crab meat, crabstick, mayo, cucumber     |       |
| <b>MOONLIGHT ROLL</b>                           | 17.45 |
| Salmon, cheese, avocado & crabstick             |       |
| <b>MOONLIGHT NIGIRI SET</b>                     | 15    |
| 3 Salmon Nigiri, 3 Tuna Nigiri & 3 Eel nigiri   |       |

|                                                             |    |
|-------------------------------------------------------------|----|
| <b>LUXURY SALMON SET</b>                                    | 28 |
| 3 salmon nigiri, 3 salmon sashimi,<br>8 salmon avocado roll |    |

|                                                       |    |
|-------------------------------------------------------|----|
| <b>LUXURY TUNA SET</b>                                | 29 |
| 3 tuna nigiri, 3 tuna sashimi,<br>8 tuna avocado roll |    |

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| <b>PREMIUM VEGAN SET</b>                                                                       | 26 |
| 8 vegan roll (avocado, carrot, cucumber,<br>asparagus), 6 avocado maki, 3 inari nigiri, kaiso. |    |

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| <b>SEMERU BOX</b>                                                          | 34 |
| 6 salmon avocado rolls, 6 California rolls<br>6 prawn katsu avocado rolls. |    |

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| <b>VEGAN MOONLIGHT PLATTER</b>                                                                             | 56 |
| 6 avocado nigiri, 8 vegan rolls,<br>6 cucumber maki, 8 mango rolls, 6 vegetable gyoza, 3<br>tamago nigiri, |    |

|                                                                                                                                              |    |
|----------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>MOONLIGHT PLATTER</b>                                                                                                                     | 62 |
| 6 salmon nigiri, salmon avocado uramaki,<br>6 California uramaki, 6 duck futomaki, 6 prawn katsu<br>uramaki, 3 salmon nogiri & 3 tuna nigiri |    |

## TEMAKI

|                                             |       |
|---------------------------------------------|-------|
| <b>VEGETABLE HANDROLL</b>                   | 15    |
| Avocado, Cucumber, chives, sesame           |       |
| <b>SALMON AVOCADO</b>                       | 16.45 |
| Salmon & avocado                            |       |
| <b>DUCK HANDROLL</b>                        | 17.25 |
| Duck, spring onions, cucumber, haosin sauce |       |
| <b>PRAWN TEMPURA</b>                        | 18.25 |
| Prawn tempura, avocado & sweet chilli       |       |

## SUPER CRUNCHY (6PCS)

|                                                                                                  |       |
|--------------------------------------------------------------------------------------------------|-------|
| <b>SUPER CRUNCHY PRAWN KATSU</b>                                                                 | 18.95 |
| Tempura batter fried prawn katsu roll, drizzled<br>with sichimi, spring onion and spicy mayo     |       |
| <b>SUPER CRUNCHY SALMON KATSU ROLL</b>                                                           | 18.45 |
| Tempura batter fried salmon katsu roll, drizzled<br>with sichimi, spring onion & wasabi mayo     |       |
| <b>SUPER CRUNCHY CHICKEN KATSU ROLL</b>                                                          | 17.95 |
| Tempura batter fried chicken katsu roll, drizzled<br>with sichimi, spring onion & tonkatsu sauce |       |

## BITES

### NIGIRI (3PCS)

|                |      |
|----------------|------|
| SALMON NIGIRI. | 8.75 |
| TUNA NIGIRI    | 9.00 |
| PRAWN NIGIRI.  | 9.45 |
| EEL NIGIRI     | 8.25 |
| TOMAGO NIGIRI  | 7.25 |

### SASHIMI (3PCS)

|                        |       |
|------------------------|-------|
| SALMON SASHIMI         | 9.45  |
| TUNA SASHIMI           | 9.25  |
| GRILLED SALMON SASHIMI | 10.75 |
| GRILLED TUNA SASHIMI.  | 10.25 |

### GUNKAN (2 PCS)

|                                    |      |
|------------------------------------|------|
| TOKYO<br>(tuna, salmon, cucumber). | 9.45 |
| TOBIKO GUNKAN                      | 7.25 |
| SPICY TUNA GUNKAN                  | 8.00 |
| SPICY SALMON GUNKAN                | 8.45 |

## POKE BOWLS

|                            |                                                                                                                                    |       |
|----------------------------|------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>SALMON SHOYU</b>        | Marinated salmon, mixed leaf, edamame, cucumber, pickled olives, pickled jalapeno, cherry tomatoes, ginger, sliced avocado, kaiso. | 17.65 |
| <b>SALMON (GF)</b>         | Salmon, mixed leaf, edamame, cucumber, pickled olive, pickled jalapeno, cherry tomatoes, ginger, sliced avocado, kaiso.            | 17.45 |
| <b>TUNA (GF)</b>           | Tuna, mixed leaf, edamame, cucumber, pickled olive, pickled jalapeno, cherry tomatoes, ginger, sliced avocado, kaiso.              | 18.45 |
| <b>PUMPKIN KATSU (VE)</b>  | Pumpkin katsu, mixed leaf, edamame, cucumber, pickled olive, pickled jalapeno, cherry tomatoes, ginger, sliced avocado, kaiso.     | 17.25 |
| <b>KIMCHI CHICKEN (GF)</b> | Boiled egg, kimchi chicken, mixed leaf, edamame, cucumber, hummus, cherry tomatoes, ginger, sliced avocado, kaiso.                 | 18.25 |

## DESSERTS

|                                                                        |               |
|------------------------------------------------------------------------|---------------|
| <b>THAI STICKY MANGGO RICE (V)</b>                                     | 12            |
| Sweet mango with creamy coconut sticky rice – a timeless Thai dessert. |               |
| <b>CLASSIC TIRAMISU (V)</b>                                            | 11            |
| Espresso-soaked Sponge layered with Mascarpone Cream                   |               |
| <b>YUZU AND SHISO WHITE CHOCOLATE MOUSSE (V)(GF)</b>                   | 12            |
| With Peach                                                             |               |
| <b>CHOCOLATE FONDANT (V)</b>                                           | 12            |
| Sesame, Coffee and Whisky Chocolate Fondant with Vanilla Ice Cream     |               |
| <b>HOMEMADE GELATO &amp; SORBETTO (V)(GF)</b>                          | (PER SCOOP) 3 |
| Gelato: Matcha, Pistachio, Vanilla, Milk Fior di Latte                 |               |
| Sorbetto: Mango, Coconut, Raspberry, Lemon                             |               |

V – Vegetarian | VG – Vegan | GF – Gluten Free  
 Please ask for our allergy menu - Fish may contain bones Inform staff of any allergies or dietary needs.  
 A 12.5% discretionary service charge applies.

## DRINKS LIST

### WHITE

| Menu                                                | 175ml | 250ml | Bottle |
|-----------------------------------------------------|-------|-------|--------|
| Bella Giuliana, Pinot Grigio (Italy)                | 9.5   | 12.5  | 34.0   |
| Cuvée Jean-Paul Gascogne, Blanc Sec (France)        | 9.5   | 12.5  | 34.0   |
| Apple Tree Lane, Sauvignon Blanc (New Zealand)      | 11.5  | 14.0  | 42.0   |
| Duc de Morny, Picpoul de Pinet (France)             | 11.0  | 15.0  | 45.0   |
| Casali del Barone, Gavi DOCG (Italy)                | 12.5  | 18.0  | 48.0   |
| McManis, Viognier (USA)                             |       |       | 54.0   |
| Willow Glen Gewürztraminer, Riesling (Australia)    |       |       | 60.0   |
| Turckheim Alsace, Vieilles Vignes Riesling (France) |       |       | 62.0   |
| Bodegas Manzanos, Voche Rioja Blanco (Spain)        |       |       | 65.0   |
| Raats Old Vine, Chenin Blanc (South Africa)         |       |       | 75.0   |

### RED

| Menu                                     | 175ml | 250ml | Bottle |
|------------------------------------------|-------|-------|--------|
| Viña Arropa, Tempranillo (Spain)         | 9.5   | 12.5  | 34.0   |
| Finca Vista, Malbec (Argentina)          | 10.5  | 14.0  | 38.0   |
| Calusari, Pinot Noir (Romania)           | 11.0  | 15.0  | 40.0   |
| Alain Macon, Merlot (France)             | 10.5  | 14.0  | 38.0   |
| Bourgogne, Pinot Noir (France) 35cl      |       |       | 35.0   |
| Cruva, Barbera d'Asti (Italy)            |       |       | 54.0   |
| El Meson Rioja, Reserva (Spain)          |       |       | 58.0   |
| McManis, Cabernet Sauvignon (USA)        |       |       | 60.0   |
| Araldica Flori, Barolo (Italy)           |       |       | 78.0   |
| La Colombaia, Amarone della Valpolicella |       |       | 90.0   |

### ROSÉ

| Menu                                      | 175ml | 250ml | Bottle |
|-------------------------------------------|-------|-------|--------|
| Bella Giuliana, Pink Grigio Blush (Italy) | 9.5   | 12.5  | 34.0   |
| Cuvée Jean-Paul Gascogne, Rosé (France)   | 10.5  | 14.0  | 38.0   |
| Felicitate Grenache, Rosé (France)        |       |       | 45.0   |
| Whispering Angel, Côtes-de-Provence       |       |       | 80.0   |

## SPARKLING

| Menu                     | 125ml | Bottle |
|--------------------------|-------|--------|
| Bella Giuliana, Prosecco | 12.0  | 45.0   |
| Lunetta, Prosecco Rosé   | 12.0  | 45.0   |
| Lanson, Champagne        | 17.0  | 70.0   |
| Laurent-Perrier, Cuvée   |       | 150.0  |

## BEERS

|                           |     |
|---------------------------|-----|
| Asahi Non-Alcoholic 330ml | 5.0 |
| Tiger 330ml               | 6.0 |
| Singha 330ml              | 6.0 |
| Chang Cider 330ml         | 6.0 |
| Mahou Pint                | 7.5 |
| Asahi Alcoholic 330ml     | 6.0 |

## ORGANIC WOLFOX COFFEE

|            |     |
|------------|-----|
| Espresso   | 3.0 |
| Long Black | 3.5 |
| Americano  | 4.0 |
| Cappuccino | 4.5 |
| Flat White | 4.5 |
| Latte      | 4.5 |
| Cortado    | 3.5 |
| Mocha      | 4.5 |

## SPRITZ

|                                             |      |
|---------------------------------------------|------|
| <b>Aperol Spritz</b>                        | 15.0 |
| Aperol, Prosecco, Soda                      |      |
| <b>Hugo Spritz – St-Germain Elderflower</b> | 15.0 |
| Liqueur, Prosecco, Soda                     |      |
| <b>Campari Spritz</b>                       | 15.0 |
| Campari, Prosecco, Soda                     |      |

## SPECIALITY HOT DRINKS

|                      |     |
|----------------------|-----|
| Hot Chocolate        | 5.0 |
| Chilli Hot Chocolate | 5.0 |
| Nutella Latte        | 5.0 |
| Turmeric Latte       | 5.0 |
| Matcha Latte         | 5.0 |
| Chai Latte           | 5.0 |

## COCKTAILS

|                                                            |      |
|------------------------------------------------------------|------|
| <b>Cosmopolitan</b>                                        | 16.0 |
| Vodka, Cointreau, Cranberry Juice, Lime Juice              |      |
| <b>Passion Fruit Martini</b>                               | 16.0 |
| Vanilla Vodka, Passion Fruit Liqueur, Lime Juice, Prosecco |      |
| <b>Old Fashioned</b>                                       | 16.0 |
| Bulleit Bourbon, Angostura Bitters, Brown Sugar            |      |
| <b>Espresso Martini</b>                                    | 16.0 |
| Vodka, Kahlúa, Espresso, Vanilla Syrup                     |      |
| <b>Miso Martini</b>                                        | 16.0 |
| Ketel One Vodka, Dry Vermouth, Miso Paste                  |      |
| <b>Bellini</b>                                             | 14.0 |
| Prosecco, Peach/Passion Fruit/Strawberry                   |      |

## NEGRONIS

|                                                                  |      |
|------------------------------------------------------------------|------|
| Cherry Negroni                                                   | 15.0 |
| Gin, Sweet Vermouth, Campari, Cherry Liqueur                     |      |
| Honey Negroni                                                    | 15.0 |
| Gin, Campari, Sweet Vermouth, Honey Syrup, Lime Juice            |      |
| Dante Negroni                                                    | 15.0 |
| Gin, Punt e Mes, Campari, Dark Crème de Cacao, Chocolate Bitters |      |
| Chocolate Orange Negroni                                         | 15.0 |
| Gin, Campari, Sweet Vermouth, Mozart Dark Chocolate Liqueur      |      |
| Miso Mezcal Negroni                                              | 15.0 |
| Miso-infused Mezcal, Vermouth, Campari, Miso Paste               |      |
| Rosemary Negroni                                                 | 15.0 |
| Gin, Campari, Sweet Vermouth, Rosemary, Lime Juice               |      |

## SOFT DRINKS

|                                         |     |
|-----------------------------------------|-----|
| Luscombe Organic Raspberry Crush 270 ml | 4.5 |
| Hartridges Rose Lemonade 330 ml         | 4.5 |
| Hartridges Dandelion & Burdock 330 ml   | 4.5 |
| Big Tom Tomato Juice 250 ml             | 5.0 |
| Artisan Yuzu Tonic 200 ml               | 3.5 |
| Elderflower Cordial (Hot or Cold)       | 4.0 |
| Coca-Cola 330 ml                        | 4.5 |
| Coca-Cola Zero 330 ml                   | 4.5 |
| Sprite Zero 330 ml                      | 4.5 |
| Still / Sparkling Water                 | 3.0 |

## MATCHA SPECIALS

5.5

Matchalato: Iced Matcha Latte, Matcha Gelato  
Strawberry Matcha  
Passion Fruit Matcha  
White Chocolate Match

## ICED DRINKS

5

Iced Blueberry Matcha  
Iced Americano  
Iced Matcha  
Iced Latte  
Iced Chai Latte  
Iced Maple Sea Salt Latte

## DRINK

|                                                                    |     |
|--------------------------------------------------------------------|-----|
| NOSECO Sparkling Wine                                              | 10  |
| VIRGIN MARY Spicy Tomato Juice                                     | 10  |
| MIMOSA Champagne, Orange Juice                                     | 10  |
| HOUSE PROSECCO DOC Extra Dry or Rose                               | 12  |
| LANSON Cuvee Reserved Brut Champagne                               | 17  |
| BLOODY MARY Spicy Tomato Juice with Vodka                          | 15  |
| FLOATER COFFEE                                                     | 5.5 |
| House Blend Coffee with Double Cream and Cinnamon                  |     |
| Spice it up with a shot of Amaretto, Whiskey, Baileys, Rum (£6 ea) |     |

## ~ AFTERNOON TEA ~

### AFTERNOON TEA

£35 PER PERSON (Minimum 2 people)

A Selection of Freshly Prepared Sandwiches and Warm Baked Scones, Served with Clotted Cream, Strawberry Jam, and Three Signature Desserts

### AFTERNOON TEA WITH CHAMPAGNE

£45 PER PERSON (Minimum 2 people)

Enjoy our Classic Afternoon Tea with a Glass of Champagne

### CREAM TEA

£14 PER PERSON

Two Freshly Baked Scones Served with Strawberry Jam and Clotted Cream

### CREAM TEA WITH CHAMPAGNE

£24 PER PERSON

Enjoy our Cream Tea with a Glass of Fine Champagne

### TEA

4

English Breakfast  
Earl Grey  
Green  
Peppermint  
Chamomile  
Liquorice Mint  
Fresh Mint  
Apple Strudel  
Berrylicious  
Lemon drizzle

### JUICES & SMOOTHIES

5

#### Apple Juice

Freshly Pressed Apple Juice

#### Orange Juice

Freshly Pressed Orange Juice

#### O'Fresco

Apple, Carrot, Lemon, Ginger, Turmeric

#### Dulce Verde

Cucumber, Apple, Kale, Lemon, Mint

## PRE-THEATRE SET MENU

2 COURSES

28

3 COURSES

35