



INDONESIAN - THAI - JAPANESE
PRIVATE DINNING ROOM

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

Aperol Spritz	15.0
Aperol, Prosecco, Soda	
Hugo Spritz – St-Germain Elderflower	15.0
Liqueur, Prosecco, Soda	
Campari Spritz	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

Cosmopolitan	16.0
Vodka, Cointreau, Cranberry Juice, Lime Juice	
Passion Fruit Martini	16.0
Vanilla Vodka, Passion Fruit Liqueur, Lime Juice, Prosecco	
Old Fashioned	16.0
Bulleit Bourbon, Angostura Bitters, Brown Sugar	
Espresso Martini	16.0
Vodka, Kahlúa, Espresso, Vanilla Syrup	
Miso Martini	16.0
Ketel One Vodka, Dry Vermouth, Miso Paste	
Bellini	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