

COCKTAILS

In-house negroni & old-fashioned

Go Beyond The Cliche Of Where It Is Originally From &
Discover The Essence Of Global Flavour

JAPANESE NEGRONI

Gura Gura x Diistil Gin, Choya Yuzu liquor, Campari.

ORIENT NEGRONI

Opihr Spiced Gin, Cocchi Americano Rosa, Campari

AVOCADO MAKI NEGRONI

Avocado Maki Spirit, Aperol, Cocchi Vermouth Di Torino

TOBACCO NEGRONI

Beefeater Gin, Mondino Amaro, Tobacco
Liquor, Maple syrup & botanical smoke.

JAPANESE OLD FASHIONED

Hatozaki Blended Whisky, Akashi-Tai Shiraume
Umeshu, caramelised banana & bergamot bitters

SCOTTISH OLD FASHIONED

Balvenie 12 Yo Double Wood, Auchentoshan
American Oak & Talisker 10 Blend, Nori, Honey, Cranberry Bitters

SMOKED FASHIONED

Sazerac Rye Whiskey, Muscovado, Vanilla 6
CoFee Beans Syrup, Chocolate Bitters

PROHIBITION OLD FASHIONED

Elijah Craig Small Batch J789, Woodford Reserve
& Basil Hayden Bourbon Blend, Angostura Bitters.

beyond good and delicious

Everything That The world Has To Offer Beneath &
Above The Surface Of The Ground

UMAMI #1

Nori Infused Johnnie Walker Black Scotch, Nori,
Raspberry and Rose cordial & Balsamic Vinegar Caviar.

UMAMI #2

Jim Beam White, Cornichons Infused Cointreau
liquor, Orange shrub, Creole bitters & Blue cheese olives

UMAMI #3

Gura Gura x Diistil Gin, Tamarind Syrup, Chipotle
Syrup, Orange Shrub, Citrus, Fresh Chilli.

SWEET #1

Gura Gura X Diistil Vodka, Blueberry Liquor,
Beetroot shrub, Ancho Syrup, Lime Juice, Clove
and Celery Bitters & Beetroot Sugar Dust.

SWEET #2

Koko Kanu Rum, Coconut Cream, Coconut Water,
Coconut Liquor, Cinnamon Aroma + Smoke &
Coconut Milk Dust.

SWEET #3

Don Papa Rum, Orange Shrub, Pineapple Juice,
Chipotle Syrup, Lemon Juice & Peychaud's Bitters.

BITTER#1

Woodford Reserve Bourbon, Summer Cup,
Pamplemousse Rose, Lemon & Citrus Campari tincture.

BITTER #2

Akashi-Tai Umeshu, Aperol, Grenadine,
Grapefruit and Lime Juice

SOUR #1

The Botanist Gin, Crème De Cerise, Fresh
Thyme & Lemon, Honey Syrup, Lemon Juice,
Peychaud's Bitters & Thyme Honey.

SOUR #2

135 East Hyogo Drv gin, Coriander Bitters,
Fresh Coriander, Agave Syrup, Lime & Lychee
Juice, Coriander Cress, Lychee Ice

SOUR #3

Saliza Amaretto, Machu Pisco, Blueberry Shrub,
Grapefruit Juice & Black Pepper.

SOUR #4

Square One Cucumber Vodka, Bergamot liquor,
Passion fruit puree, Cucumber, English chilli,
English syrup, lime juice & celery bitters.

GURA GURA

ASIAN BAR & KITCHEN

15.90

15.90

15.90

15.90

15.90

15.90

15.90

15.90

14.10

13.70

14.90

14.70

13.90

14.70

14.70

14.70

14.60

14.60

14.60

15.20

SALTY #1

Quiquiriqui Espadin, Lychee Liquor, Lime Juice,
Applewood Tincture & edibIe Crickets.

SALTY #2

Jim Beam White Bourbon, Choya Yuzu,
Blackberry shrub, Salt & Pineapple Juice

SALTY #3

El Jimador Blanco Tequila, Diistil Wasabi, Lime
juice, Agave Syrup, Himalayan Salt

PROSECCO #1

Prosecco, Diistil London Dry Gin, Celery
Infused Elderflower Liqueur & Citrus.

PROSECCO #2

Prosecco, Pink Peppercorn Infused Lanique,
Celery Infused St Germain Elderflower Liquor,
Citrus, Chipotle Syrup, Rose Turkish Delight

Prosecco #3

Prosecco, Mango Puree, Mango Liqueur,
Dehydrated Mango

13.60

13.60

13.60

14.20

15.20

13.60

NON-ALCOHOLIC CREATIONS TEMPERANCE FOR SOBER CURIOUS

ZERO-PROOF SODA

Blueberry / Beetroot / Orange

5.30

THE YARD

Seed Lip Garden, Earl Grey, Citrus & Pineapple

8.00

COFFEE & CONVERSATION

Espresso, organic honey & tempered cacao

8.00

BLOOMING BERRIES

Raspberries, Lychee & Hibiscus

8.00

KOMBUCHA

Ginger or Passion fruit

6.00

NON - ALCOHOLIC SPIRITS

50 ml

Seedlip Grove 42

7.00

Seedliep Garden 108

7.00

BAR MENU

Spirit

Spirit Prices are For **50ml** Measures

GIN

50ml

Gura Gura x Diistil Gin

10

135° East Hyogo Dry Gin

10

Deaths Door Gin

13

Gin Mare

13

Hendrick's

10

Ki No Tea Gin

16

Opihr Spiced Gin

12

Sipsmith Sloe Gin

12

Sipsmith Gin

12

Roku Gin

12

Beefeater

11

The Botanist Gin Islay 22

12

Gordons Pink Gin

12

VODKA

50ml

Gura Gura x Diistil Vodka

12

Haku Japanese Vodka

12

Ketel One

12

Sipsmith Vodka

12

Absolut

10

Grey Goose

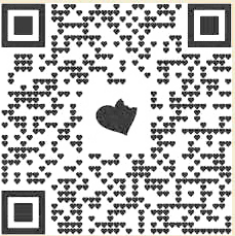
12

Beluga

16

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videos of our
dishes

• Log onto our WIFI
• Scan code



RUM	50ml
Mount Gay Black Barrel	12
Mlount Gay Eclipse	10
Mlount Gay XO	16
Kraken Black Spiced	12
Brugal Blanco	10
Don Papa	12
Plantation Syr	10
Koko Kanu Coconut Rum	10

TEQUILA	25ml	50ml
El Jimador Blanco	7	10
El Jimador Reposado	7	12
Tequila Rose Strawberry Cream	7	12
Don Julio Anejo	9	16
Don Julio Blanco	8	14
Don Julio Reposado	8	15

MEZCAL	50ml
Quiquiriqui - Espadin	12
Quiquiriqui- Ensemble	17
Quiquiriqui - Destilado de Pechiga con Café	17

SAKE	250ml
Akashi-tai Honjozo Genshu Tokubetsu	25
Akashi Tai Daiginjo Genshu	37
Akashi-Tai Junmai Ginjo (Sparkling)	54
	50ml
Akashi-Tai Shiraume Umeshu	9

IRISH WHISKEY	50ml
Jameson	11
Bushmills 10yr	12
Teeling	11

WHISKY- SINGLE MALTS HIGH LAND	50ml
The Dalmore 12yr	17
Oban 14yr	29

SPEYSIDE	50ml
Balvenie Malt 12yr Doublewood	14
Glenfiddich 18yr	30

LOWLANDS	50ml
Auchentoshan American Oak	10
Glenkinchie 12yr	14

ISLANDS	50ml
Talisker 10 yr	16
Lagavulin 16 yr	23

BOURBON	50ml
Maker's Mark	10
Basil Hayden Bourbon	13
Jim Beam White	10
Elijah Craig Small Batch 1789	14
Woodford Reserve	12

RYE	50ml
Sazerac Rye	12
Rittenhouse Rye 50% (BIB)	14
Bulleit Rye	10

JAPANESE WHISKY	50ml
Chita Whisky	15
Hakushu 12yr	46
Hakushu Distillers Reserve	21
Hatozaki Blended Whisky	12
Hatozaki Pure Malt Whisky	16
Hibiki Harmony	21
Yamazaki 12yr	37
Yamazaki Distiller’s Reserve	20

BLENDED WHISKY	50ml
Famous Grouse	10
Johnnie Walker Black Label	12
Chivas Regal	12

CHAMPAGNE	125 ml	BOTTLE
Moët & Chandon Champagne Brut Impérial NV	16	71
Veuve Clicquot Rose Brut Champagne		80
Moët & Chandon Ice Impérial Champagne		100
Veuve Clicquot Brut Yellow Label Champagne		110
Louis Roederer Cristal Champagne		365

WHITE WINES	ml	BOTTLE
Crescendo Pinot Grigio	9.90	41
Viertalo Sauvignon Blanc, Airen	9.90	41
Baron de Baussac Viognier	10.50	43
Picpoul de Pinet Plo de l'Isabelle	12.50	45
Kokako Sauvignon Blanc	12.50	46
El Cante Albariño		58
Macon-Chardonnay Reserve, Cave de Lu		75
Domaine Reverdy Ducroux Sancerre		70

RED WINES	175 ml	BOTTLE
Valle Antigua Merlot	9.90	39
Five Ravens Pinot Noir	9.90	39
Oltre Piano Primitivo Puglia IGT	10.50	42
Romero Gonzalez Malbec	11.70	49
Beronia Rioja Tempranillo Joven	11.70	49
Esprit de Lussac, Lussac St-Emilion		51
Ghost in the Machine Malbec-Viognier		58
Bourgogne Pinot Noir, Cave de Lugny		61
Valiano 6.38 Gran Selezione Chianti Classico		61
Chiuse Vidalba Etna Rosso, Torre Mora		100

ROSE WINES	125ml	BOTTLE
Ombrellino Pinot Grigio delle Venezie Rosé	7.70	39
Peyrassol 'Méditerranée' Organic Rosé, IGP Méditerranée	8.90	46
Roseblood d'Estoublon Rosé		53
Roseblood d'Estoublon Rosé Magnum		99

PROSECCO & SPARKLING WINES	ml	BOTTLE
Apericena Prosecco	9.90	44
Fiammetta Prosecco Rosé	9.90	45
Henri Ehrhart Cremant Brut Harmonie		50

BOTTLE SERVICE includes varitey of drinks mixers		
Hendricks Gin		161
Grey Goose Vodka		184

APERITIVE / LIQUEURS	50ml
Campari Bitter	9
Aperol	9
Saliza Amaretto Veneziano	9
Baileys	9
Chambord	9
Cointreau	9
Jade Perique De Tabac	14
Luxardo Maraschino	9
Luxardo Sambuca Bianco	9
Teichenne Butterscotch	9
Antica Formula Carpano	9
Cocchi Americano Bianco	9
Cocchi Vermouth nmericano Rosa	9
Cocchi Vermouth Di Torino	9

SOFT DRINKS	
Red Bull	6.00
Fever Tree Elderflower Tonic Water	3.90
Fever Tree Ginger Beer	3.90
Fever Tree Lemonade	3.90
Fever Tree Light Tonic Water	3.90
Fever Tree Mediterannean Tonic	3.90
Fever Trek Spring Soda	3.90
Fever Tree Tonic Water	3.90
Coke, Diet Coke, Coke Zero	4.70
Kombucha — Ask For Flavour	3.90
Still / Sparkling Water	3.90

JUICES	
Orange, Apple, Cranberry, Pineapple, Grapefruit, Tomato	5

CIDER	
Aspall	6

BOTTLED BEER	
Asahi	7
Corona	7
Singha	7
Peroni Libera (Alcohol Free)	5

COFFEE	
Espresso	3
Machiato	4
Americano	4
Latte	4
Capuccino	4
Flat White	4
Mocha	4
Hot Chocolate	4

TEAS	
POT OF 2 CUPS	
GREEN : Genmaicha	7
WHITE : jasmine silver needle	7
OOLONG: Honey orchid	7
HERBAL TEA : Rooibos	7
Black: Darjelling second flush	7

A 7.5% optional service charge will be added to your bill. Every penny goes to the team at this restaurant.
If you feel the service wasn't up to expectations, just let us know, and we'll remove the charge.
Please advise floor manager allergens or dietary requirements

