

SASHIMI

TUNA, SALMON, HAMACHI, SEA BREAM
4 PIECES / 8 PIECES 12.2/ 22.1

NIGIRI

TUNA, SALMON, HAMACHI, SEA BREAM
4 PIECES / 8 PIECES 13.4/ 24.2

SALMON GARDEN

2 NIGIRI, 2 SASHIMI, 4 ROLL, 1 GUNKAN 23.10

URAMAKI (8PCS)

CRUNCHY AVOCADO ROLL, SPICY MAYO (Ve) 13.90
tempura flakes, avocado, cucumber, spicy mayo

YASAI ROLL, FUTOMAKI (Ve) 13.20
kampyo, takwan, asparagus, cucumber, truffle mayo and chuka wakame

VEGGIE CALIFORNA ROLL (Ve) 12.20
asparagus, cream cheese, yuzu mayo, sesame seed, avocado, arugula

SPICY TUNA ROLL, ONION RELISH 13.90
marinated spicy tuna with avocado, cucumber, truffle mayo, spring onion, masagoarare

SALMON AVOCADO ROLL, BUBUARARE 13.90
salmon, cream cheese, sesame seed, yuzu mayo, trout roe

CALIFORNIA MAKI ROLL 13.90
crab stick, avocado, cucumber, kewpie, orange tobiko

DRAGON ROLL 19.30
tempura prawn, avocado, kabayaki sauce

YUZU HAMACHI ROLL, SCALLION 15.10
hamachi, scallion, cucumber, yuzu mayo

SPIDER ROLL, AIOLI 16.10
tempura fried soft shell crab, cucumber, bubuarare, spicy mayo, arugula

SUSHI BOAT

VEG (can be made vegan) 32.00
*avocado and cucumber 8pcs, crunchy avocado roll 8pcs
shitake nigiri 2pcs, takwan nigiri 2pcs*

NON VEG 43.00
*Salmon roll 8pcs, california roll 8pcs, nigiri 2pcs each salmon
tuna hamachi, tuna sashimi 2pcs*

COLD PLATES

AVOCADO CARPACCIO, TRUFFLE PONZU (Ve) 9.00
*thin slivers of avocado, truffle infused ponzu, tanukii,
fresh jalapeno*

CHILLED CUCUMBER (Ve) 8.00
*smashed cucumber, chili soya vinegar, fried garlic,
fried shallots, sesame seed*

HAMACHI CARPACCIO 12.90
*slivers of hamachi with siso jalapeno sauce,
masagoarare*

SALMON TIRADITO 12.10
*sliced salmon with mustard miso, chives sour cream,
crunchy onion and ponzu dressing*

LUMP CRAB MEAT, TROUT ROE HAND ROLL 10.90
*open hand roll, salted sesame scented crispy noori
sheet with crab mix and trout roe & seasoned rice*

SMALL PLATES

EDAMAME SALTED/ CHILI GARLIC (Ve) 6.20
*Edamame pods prepared as per the choice of
preparation*

BROCCOLINI, GOMAE SAUCE 10.00
CHARRED/STEAMED (Ve)
*tender stem broccolini cooked to choice, gomae
sauce, crispy shallots, black garlic oil*

EDAMAME AND SWEET CORN TACO, 8.00
GOCHUJANG MAYO (Ve)
*deep fried sweet corn and edamame stuffed fried
gyoza taco, gochujang flavored mayonnaise*

CRISPY VEGETABLE SPRING ROLL (Ve) 9.50
*assorted vegetable and glass noodle spring roll deep
fried*

GRILLED MISO AUBERGINE, TOMATO DASHI (Ve) 11.50
*miso marinated grilled aubergine, fried shallots and
garlic, masagoarare*

WOK TOSSED BOKCHOY & MUSHROOM 10.00
*sauteed bokchoy and mushrooms in soya garlic
sauce*

CHICKEN KARAAGE 10.50
*deep fried japanese style chicken thigh cubes, lime
kabayaki sauce*

RENDANG CHICKEN TACO, ROTI CANAI 12.00
*pulled chicken tossed with rendang curry, soft roti
canai taco, pickled onion, crispy shallots*

SPICED ROAST CHICKEN, TONKATSU SAUCE 11.50
*dry spice rubbed roasted chicken leg grilled finished
with tonkatsu sauce, chives*

PRAWN CRACKERS 5.20
*crispy prawn crackers deep fried with sweet chilli
sauce*

PRAWN TEMPURA 11.50
*crispy fried prawns in tempura batter with tentsuyu
sauce*

CRISPY FRIED BABY SQUID, PEPPER LEMON AIOLI <i>dusted baby squid rings deep fried, five spice seasoning</i>	11.50
SICHUAN SEA BASS <i>fried sea bass slices wok tossed with sichuan pepper scallion and dry red chilli, mala oil</i>	14.50
LAMB RACK CHINKIANG SAUCE <i>grilled lamb rack, chinese black rice vinegar sauce, sago cracker and chives</i>	17.80
DUCK SPRING ROLLS, PLUM SAUCE <i>crispy fried shredded duck spring roll with cucumber, plum sauce</i>	10.00
SLOW COOKED PORK BELLY, POKCHOY <i>slow cooked caramelized pork belly cubes with five spice, soya and chinese wine, sesame seed</i>	17.00
STIR FRIED BEEF AND GARLIC KAILAN IN BLACK BEAN SAUCE <i>sliced beef topside wok fried in black bean oyster sauce with kailan and red chili</i>	13.90
CRISPY FRIED DUCK, PESTO AIOLI <i>braised half duck crispy fried topped with asian pesto aioli sauce, kabayaki sauce, cucumber and pancakes</i>	19.00
DIMSUM & BAO	
HOT AND SPICY TOFU DIMSUM (V) <i>dimsum steamed to perfection, herbs and chili-infused sauce</i>	9.00
TRUFFLE EDAMAME DUMPLING, SUPERIOR SOY (Ve) <i>steamed mashed edamame and potato flakes dumpling</i>	9.00
JAPANESE VEG GYOZA (STEAMED/ PAN-SEARED) (Ve) <i>Japanese style vegetable gyoza made to choice of selection</i>	9.00
CHARCOAL HARGAU <i>chunky prawn dimsum steamed to perfection</i>	10.00
PRAWN AND CHIVE DIMSUM <i>prawns and chives flavored dimsum cilantro infused skin</i>	10.00
CHICKEN GYOZA (STEAMED/ PAN-SEARED) <i>Japanese style chicken and vegetable gyoza made to choice of selection</i>	10.00
PORK AND CHIVES POACHED DUMPLINGS <i>steamed dumplings in house-spiced herb sauce, sesame seed</i>	10.00
KATSU CHICKEN OPEN BAO <i>lotus flour open buns with pickled cucumber and katsu chicken, spicy mayo</i>	12.00

LARGER PLATES

PULL ME UP NOODLES (mushrooms/chicken) <i>fresh udon noodles topped with choice of mushroom/chicken in chili bean sauce, bellpepper and onion</i>	16.00
THAI CURRY WITH STEAMED JASMINE RICE VEGAN/ +3 CHICKEN/+5 SEAFOOD <i>thai green curry sweet, sour and spicy with choice of protein accompanied with steamed jasmine rice</i>	17.70
PENANG CURRY WITH STEAMED JASMINE RICE VEGAN/ +3 CHICKEN/+5 SEAFOOD <i>thai penang curry flavored with cumin and coriander powder with choice of protein with steamed jasmine rice</i>	17.70
LAMB RENDANG CURRY, ROTI CANAI <i>Indonesian rendang curry with braised baby lamb shank accompanied with roti canai</i>	27.00
MISO BLACK COD <i>Miso marinated grilled black cod, wilted spinach, hajjikame</i>	32.00
SIDES	
STEAMED JASMINE RICE	4.50
FRIED EGG (1 EGG)	2.00
ROTI CANAI (1 PC)	2.00
EGG FRIED RICE	6.50
MEAL BOWL - BUILD YOUR OWN	
CHOOSE YOUR STAPLE	
UDON NOODLE	
JASMINE RICE	
TOPPING	
MAPO TOFU WITH BELL PEPPER (Ve)	15.00
STIR FRIED BASIL CHICKEN WITH VEGETABLES	16.00
SLICED BEEF WITH KAILAN IN HUNAN SAUCE	16.00
+ FRIED EGG ADD ON	2.00
DESSERTS	
MATCHA TRES LECHES <i>light soft matcha sponge soaked up in a trio of matcha milk, sweetened whipped cream</i>	8.00
LUXURY CHOCOLATE CAKE <i>moist dark chocolate cake slice with different textures of chocolate, ganache, crunchy rocks, hazelnut and creamy caramel nougat</i>	8.00
VEGAN YUZU CHEESECAKE (Ve) <i>light, soft yuzu-flavoured cheesecake, yuzu glaze, mix berry compote</i>	8.00

GURa GURa

VEGETARIAN FEAST

£39 PER PERSON

For groups of 6+, made to be shared

▶ **VIBRANT FIRST COURSE** ◀

(Featuring a Veggie California Roll £8)

CHILLI GARLIC EDAMAME

edamame pods tossed in chili garlic sauce

CRISPY VEGETABLE SPRING ROLL

assorted vegetable and glass noodle spring roll deep fried

EDAMAME AND SWEET CORN TACO, GOCHUJANG MAYO

deep fried sweet corn and edamame stuffed fried gyoza taco, gochujang flavored mayonnaise

HOT N SPICY TOFU DIMSUM

dimsum steamed to perfection, herbs and chilli infused sauce

▶ **ABUNDANT GARDEN FEAST** ◀

(ACCOMPANIED BY STEAMED RICE AND UDON NOODLES)

GRILLED MISO AUBERGINE, TOMATO DASHI

miso marinated grilled aubergine, fried shallots and garlic, masagoarare

THAI GREEN VEGAN CURRY WITH TOFU AND ASSORTED GREENS

thai green curry sweet, sour and spicy with fried tofu & assorted greens.

FIVE SPICED WILD MUSHROOMS

chinese five spiced mushrooms wok tossed in chili soy sauce

▶ **PERFECT SWEET ENDING** ◀

LUXURY CHOCOLATE CAKE

moist dark chocolate cake slice with different textures of chocolate, ganache, crunchy rocks, hazelnut and creamy caramel nougat

GURŪ GURŪ

NON VEGETARIAN FEAST

£39 PER PERSON

For groups of 6+, made to be shared

▶ **SIGNATURE START** ◀

(Featuring a Salmon Avocado Sushi Roll add-on £10)

CHILLI GARLIC EDAMAME

edamame pods tossed in chilli garlic sauce

PRAWN CRACKERS

crispy prawn crackers deep fried with sweet chilli sauce

HOISIN DUCK SPRING ROLLS

crispy fried spring with braised duck meat tossed in hoisin sauce with cucumber

KATSU CHICKEN OPEN BAO

lotus flour open buns with pickled cucumber and katsu chicken, spicy mayo

HARGAU

chunky prawn dimsum steamed to perfection

▶ **ABUNDANT MAIN EXPERIENCE** ◀

(served with rice + udon)

SOUR N SPICY CHICKEN

deep fried crispy chicken coated with sour spicy basil sauce

GRILLED LAMB RACK CHINKIANG SAUCE(+£40)

braised lamb rack, deep fried tossed in chinese black rice vinegar sauce, sago cracker and chives

THAI PENANG CURRY CHICKEN WITH STEAMED JASMINE RICE

thai green curry sweet, sour and spicy with chicken & assorted vegetables

FIVE SPICED WILD MUSHROOMS

chinese five spiced mushrooms wok tossed in chili soy sauce

▶ **PERFECT SWEET ENDING** ◀

LUXURY CHOCOLATE CAKE

moist dark chocolate cake slice with different textures of chocolate, ganache, crunchy rocks, hazelnut and creamy caramel nougat

£19

SUSHI (CHOOSE ANY 1)

Asparagus Cream Cheese Roll, Yuzu Mayo (V)

Crunchy Avocado Roll, Spicy Mayo (Ve)

Salmon Avocado Roll, Bubuarare

California Maki Roll

DIMSUM (CHOOSE 1 BASKET)

Veg Dimsum Basket (3 pcs)

Non-Veg Basket (3 pcs)

(chicken, prawn and pork)

APPETISER (CHOOSE ANY 1)

Crispy Vegetable Spring Roll (Ve)

Edamame Sweet Corn Taco (Ve)

Chilled Cucumber (Ve)

Crispy Baby Squid

Katsu Chicken Bao

Chicken Karaage

Prawn Tempura

£25

SUSHI (CHOOSE ANY 1)

Crunchy Avocado Roll, Spicy Mayo (Ve)
Asparagus Cream Cheese Roll, Yuzu Mayo (V)
Salmon Avocado Roll , Bubuarare
California Maki Roll

DIMSUM (CHOOSE 1 BASKET)

Veg Dimsum Basket (3 pcs)
Non-Veg Dimsum Basket (3 pcs)
(Chicken, prawn and pork)

MAINS (CHOOSE ANY 1)

Thai Vegan Green Curry with Jasmine Rice
Thai Green Curry with Jasmine Rice (Chicken/Seafood)
Udon Noodle with Mapo Tofu (Ve)
Udon Noodle with Basil Chicken

**SIGNATURE
SET MENU****2 COURSE 28.50****FOR THE TABLE**EDAMAME & PRAWN CRACKERS
*sweet chili sauce***SMALL PLATES**

(please choose one of the small plates)

VEGGIE CALIFORNIA ROLL
*asparagus, cream cheese, sesame seed, yuzu mayo,
avocado*SALMON AVOCADO ROLL, BUBUARARE
*salmon, cream cheese, sesame seed, yuzu mayo, trout roe*CRISPY VEGETABLE SPRING ROLL (VE)
*vegetable and glass noodle spring roll*GRILLED BROCCOLINI GOMAE SAUCE (VE)
*grilled broccoline, gomae sauce, black garlic pate, crispy
shallots*RENDANG CHICKEN TACO, ROTI CANAI
*pulled chicken, rendang curry, roti canai taco, pickled
onion*PRAWN TEMPURA, TENTSUYU
*fried prawns in tempura batter, tentsuyu*DUCK SPRING ROLL
*fried shredded duck roll with cucumber, plum sauce*CHICKEN GYOZA
*japanese chicken & vegetable gyoza*PRAWN N CHIVE DIMSUM
*prawn & chive dimsum, cilantro skinttt*AVAILABLE
5 PM TO 10 PMSUNDAY
TO FRIDAY

**SIGNATURE
SET MENU**

2 COURSE 28.50

LARGE PLATES

(please choose one of the large plates)

THAI GREEN CURRY VEGAN/CHICKEN/SEAFOOD
*sour n spicy coconut milk based curry to choice of protein,
jasmine rice*

HUNAN BEEF, STEAMED JASMINE RICE
spicy hunan spicy with sliced beef served with jasmin rice

SWEET N SOUR PRAWNS, EGG FRIED RICE
fried prawns, sweet n sour sauce peppers, egg fried rice

LAMB RENDANG CURRY, ROTI CANAI(10£ supplementary)
braised baby lamb shank, rendang curry, roti canai

MISO BLACK COD(10£ supplementary)
miso marinated grilled black cod, wilted spinach, hajjikame

SIDE TO SHARE

WOK FRIED GREENS (VE)
chili, soy garlic, fried sahlots

DESSERTS(+£6)

MATCHA TRES LECHEs
soft matcha sponge, trio of milk, whipped cream

LUXURY CHOCOLATE CAKE
dark chocolate cakke slice with textures of chocolate

YUZU CHEESECAKE (VE)
soft yuzu flavoured cheesecake, yuzu glaze, berry sauce

5 PM
ONWARDS

SUNDAY
TO FRIDAY

GURa GūRa

เมนู/เมนู

★ SMALL PLATES ★

ปลากะพงนึ่งมะนาว

STEAMED SEA BASS. CHILI LEMON SAUCE

£16.8

Sliced seabass steamed to perfection, thai chili, lime and fish sauce

กุ้งขอสสามรส

SAMROT CHILLI PRAWNS. SAGO CRISPS

£16.6

Crispy fried prawns tossed in samrot chili sauce, sweet, spicy and tangy

ครีอกเก็ตลือบสเตอร์

LOBSTER CROQUETTES. TROUT ROE CREAM

£18.2

Curried deep fried lobster dumplings served with fresh thai herbs infused pickled onion cream sauce

เนื้อมัสมั่น

STIR FRY MASSAMAN BEEF. POTATO NEST

£14.2

Fried sliced beef topside tossed in massaman curry with cashewnut and tamarind pulp

รากบัวผัดน้ำผึ้งพริก

HONEY CHILI LOTUS STEM. SESAME SEED 🌶️ 🌱

£11.3

Japanese lotus stem thinly sliced, crispy fried wok tossed in tangy & thai sauce

ทอดมันข้าวโพด

THAI CORN CRUNCH CAKE. SWEET CHILI SAUCE 🌶️ 🌱

£11.8

Thai curry flavored corn coated with rice flour, deep fried whole garlic cloves and curry leaves

ไก่ทอดขอสเปรี้ยวหวานเผ็ด

SOUR N SPICY CRISPY CHICKEN

£11.8

Crispy fried chicken tossed in sweet, hot & zesty sauce, basil flavored

ไก่ห่อใบเตย

PANDAN CHICKEN. HOT GARLIC SAUCE

£12.6

Pandan leaf wrapped chunks of deep fried chicken marinated with thai herbs and coconut milk



🌱 VEGETARIAN 🌱 VEGAN

A discretionary 12.5% gratuity will be added to your bill. All prices include VAT. Please inform your server of any allergies

★ COLD PLATES ★

ยำมะม่วงดิบ

THAI RAW MANGO SALAD 🌶️

£9.5

Crispy green mango tossed in thai honey lemon chili dressing, cashewnuts, onion & cherry tomato (+prawns £2)

ยำแตงโมส้มโอ

TROPICAL MELON & POMELO SALAD, CASHEWNUITS 🌶️ 🌶️

£12.3

A refreshing thai style salad of fresh melon & pomelo tossed in zesty chili tamarind dressing, seafood option available

ยำซีฟู้ดรสเปรี้ยว

SIAM CITRUS SEAFOOD SALAD

£13.2

Delicately poached seafood tossed in chili, lemon, fish sauce & fresh herbs dressing

สเต็กทูน่ากับน้ำพริกปลา

NAM PRIK PLA TUNA STEAK

£13.2

Sriraja marinated pan seared tuna steak served with nam prik pla, fried coriander, sago crisp



★ LARGE PLATES ★

เห็ดรวมผัดกะเพรา เสิร์ฟกับข้าวตะไคร้

TRIO OF MUSHROOM, LEMON GRASS RICE 🌶️ 🌶️

£18.3

Assorted mushroom in thai chili basil sauce with lemongrass scented jasmine rice

แกงเชียงใหม่

GRILLED TOFU/ SALMON, CHIANG MAI CURRY

£19/24

Homemade chiang mai curry with chunky tomato and fresh herbs, choice of protein with broccolini

ผัดกะเพราไก่

PAD KRA POW, FLAVORED RICE

£19.8

Savory thai style minced chicken stir fried with garlic, chillies & fragrant basil
add on: Fried egg (£2)



ปลากระพงทอดทั้งตัว

FRIED WHOLE SEABASS, NAM JIM JAEW, JASMINE RICE

£25

Whole gutted seabass deep fried topped with tamarind chili sauce, lemon grass scented rice

★ DESSERT ★

กล้วยหอมคาราเมล

STICKY BANANA TOFFEE PUDDING, COCONUT JAGGERY ICE CREAM 🌶️

£8

Steamed banana and vanilla flavored pudding topped with toffee sauce made using palm sugar

ข้าวเหนียวมะม่วงมัน

MANGO STICKY RICE ROLL, COCONUT CREAM 🌶️ 🌶️

£8

Vietnamese rice papper roll stuffed with coconut flavoured rice sweet alphonso mango, mango boba, gold flakes

ไอศกรีมมะพร้าวน้ำตาลโตนด

COCONUT JAGGERY ICE CREAM SCOOPS 🌶️

£5



🌶️ VEGETARIAN 🌶️ VEGAN

A discretionary 12.5% gratuity will be added to your bill. All prices include VAT. Please inform your server of any allergies

GURa GURa

Scan to view
videos of our
dishes



• Log onto our WiFi
• Scan code

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.

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 & edible Crickets.

13.60

SALTY #2

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

13.60

SALTY #3

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

13.60

PROSECCO #1

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

14.20

PROSECCO #2

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

15.20

Prosecco #3

Prosecco, Mango Puree, Mango Liqueur,
Dehydrated Mango

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

Seedlip 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

RUM		50ml
Mount Gay Black Barrel		12
Mount Gay Eclipse		10
Mount Gay X0		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 Honjoso 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 Mediteranean 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

GURĀ GŪRĀ

ASIAN BAR & KITCHEN