

# AFTERNOON TEA MENU

£65pp | £75pp with a glass of Laurent-Perrier Brut  
£100pp with a glass of Laurent-Perrier Grand Siècle

## SIGNATURE

### SAVORY

HIGHLAND WAGYU KATSU SANDO  
arenkha caviar, aji panca, sriracha mayo (g, d)

SAMBA WAFFLE TASTER  
spicy tuna with avocado, snow crab with  
chilli sweet potato (g, d, s)

BOLINHOS DE BACALHAU  
black cod, aji amarillo lime mayo (g, s)

GREEN BEAN TEMPURA  
black truffle aioli (v, g)

SAMBA EDINBURGH ROLL  
whiskey cured salmon, avocado, oshinko,  
whisky orange gel (g, s)

SCALLOP NIGIRI  
aburi, passion fruit sauce, onion, pepper,  
celery, coriander (s)

### SWEET

CHOUX BUNS  
blackberry, coconut almond biscuit (g,m,n,e)

CHOCOLATE CREMEAUX  
66% dark chocolate & miso, yuzu,  
yoghurt (g,m,n,e,s)

JAPANESE MILK BUNS  
passion fruit curd, mango salsa (g,m,e)

ALMOND TACO  
plum, mandarin, white chocolate (g,m,e,n)

HONEY & TAHITIAN VANILLA SCONE  
strawberry compote, clotted cream (g,m,e)

### TEA

**SUSHISAMBA** offers an exclusive selection of Canton Teas

CHOCOLATE NOIR  
Chinese and Indian black tea with Peruvian cocoa nibs and  
Madagascan vanilla. Velvety dark blend with cocoa notes.

JASMINE PEARLS  
Hand-picked in Yunnan Province and skilfully hand-rolled  
into perfect iridescent pearls and blanketed with fresh  
jasmine flowers for six nights.

GENMAICHA  
A traditional Japanese tea with toasted brown rice. A  
sweet soft green tea notes with nutty finish.

HOJICHA  
A traditional Japanese green tea roasted to perfection.  
Warm and nutty with a smooth caramel finish, naturally  
low in caffeine and wonderfully soothing.

SENCHA  
The quintessential Japanese green tea with a bright,  
grassy aroma and delicate vegetal notes. Refreshing and  
clean, offering a balanced and invigorating sip.

SENCHA MATCHA  
A bold fusion of Sencha green tea leaves and  
ceremonial-grade Matcha. Vibrant and creamy with a  
rich, energizing flavor and grassy undertones.

ENGLISH BREAKFAST  
Full-bodied tea with a bright, satisfying flavor.

EARL GREY  
Aromatic citrus notes, with bergamot flavor.

MATCHA CEREMONIAL  
Premium Japanese Matcha, stone-ground into a velvety  
powder. Intensely vibrant with a smooth, umami-rich flavor  
and a delicate balance of sweetness and earthiness.

### CHAMPAGNE

Laurent-Perrier Brut

## VEGETARIAN

### SAVORY

KABOCHA KATSU SANDO  
pickled carrots, truffle aioli (v, g, d)

SAMBA WAFFLE TASTER  
pickled plum, garlic miso with avocado,  
chilli coconut with sweet potato (v, g, d)

CRISPY VEGETABLE TAQUITTOS  
avocado, radish, red onion, peppers,  
pickled shimeji mushrooms (v, g)

VEGETABLE TEMPURA  
spicy mayo (v, g)

VEGGIE MAKI  
shibazuke, cucumber, avocado, sesame, sweet gourd,  
spring onion, tempura flakes (v, g)

VEGGIE NIGIRI  
padron, eggplant (v)

### SWEET

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yoghurt (g,m,n,e,s)

JAPANESE MILK BUNS  
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ALMOND TACO  
plum, mandarin, white chocolate (g,m,e,n)

HONEY & TAHITIAN VANILLA SCONE  
strawberry compote, clotted cream (g,m,e)

All prices include 20% VAT.  
A discretionary 12.5% service charge will be added to the bill.

Please direct any enquiries related  
to food allergies or intolerance to your server prior to ordering.

Corporate Chef John Um

Head Chef Shenal Suwaris