

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)

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

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

Corporate Chef John Um

Head Chef Shenal Suwaris

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

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)

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