

SUSHISAMBA®

AFTERNOON TEA MENU

£65pp with a glass of Champagne

SIGNATURE

SAVORY

WAGYU KATSU SANDO
oscietra caviar, truffle mayo

SMOKED SALMON BLINIS
ikura, sour cream

ROCK SHRIMP & PORK SCOTCH QUAIL EGG
sansho pepper mayo

ABURI OSHIZUSHI
SALMON spicy mayo, yuzu caviar
TORO wasabi mayo, caperberry

RAINBOW ROLL
salmon, tuna, yellowtail, snow crab,
citrus mayo

SWEET

SCONES
seasonal fruit jam, clotted cream

SESAME MACARON
white chocolate ganache

MILK CHCOLATE MOUSSE
passionfruit jelly

THE BATTENBERG
yuzu, mandarin, marzipan

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.

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

EARL GREY
Aromatic citrus notes, with bergamot flavor.

CHAMPAGNE

NV VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS
15

NV VEUVE CLICQUOT, BRUT ROSÉ, REIMS
15

WILD IDOL, SPARKLING ROSÉ, GERMAN
10

VEGETARIAN

SAVORY

KABOCHA KATSU SANDO
shaved truffle

HERITAGE BEETS
whipped tofu, dried miso

VEGETABLE TAQUITOS
avocado, radish, red onion, peppers,
pickled shimeji mushrooms

GREEN BEAN TEMPURA
black truffle aioli

VEGGIE OSHIZUSHI
RED PEPPER spicy mayo, yuzu caviar
SPINACH wasabi mayo, caperberry

SWEET

SCONES
seasonal fruit jam, clotted cream

SESAME MACARON
white chocolate ganache

MILK CHCOLATE MOUSSE
passionfruit jelly

THE BATTENBERG
yuzu, mandarin, marzipan

Regional Executive Sushi Chef Kazutoshi Kawada

Culinary Director Chef Lee Bull

Please direct any enquiries related to food allergies or intolerance to your server
prior to ordering. All prices include 20% VAT.
A discretionary 15% service charge will be added to the bill.