



8  
AT THE LONDONER

## Signature Set Menu

### Two signature cocktails & two dishes £49

カクテル	<b>Signature Cocktails</b>
ライチロゼ	<b>Lychee Rosé</b> Vodka infused with lychee and kumquat, rosé wine, Lanique Rose liqueur, Kwai Feh, Mount Fuji aroma
柚子マルガリータ	<b>Jasmine &amp; Yuzu Margarita</b> Patrón Añejo tequila, Darjeeling & jasmine, lime, Cointreau Noir, yuzu kosho & timur pepper syrup
最勝ハイボール	<b>Saisho Highball</b> Yamazaki Distiller's Reserve, homemade sandalwood soda, mango & white pepper syrup
柚子大阪	<b>Yuzu Osaka</b> Homemade grapefruit shochu, cucumber, yuzu sake, Mio sake, lemon
季節の美しさ	<b>Kyoto</b> Ki No Bi gin, fresh grape, Toyonaga shochu, Lillet Blanc, yuzu bitters, green apple
カラマンジモヒート	<b>Calamansi Mojito</b> Lyre's dark rum, calamansi, passionfruit & vanilla, kombucha, mint (165 kcal)

Please choose one dish from each set

枝豆	Lemon butter and shichimi sea salt edamame (367 kcal)
青唐辛子	Grilled Padrón peppers with ama miso (188 kcal)
牛のタコ	Seared beef gyoza tacos with truffle chilli dressing (three per serving) (495 kcal)
ベジタブルタコ	Vegetable gyoza tacos with spicy avocado salsa (57 kcal)
エビの変わり揚げ	King prawns wrapped in crispy filo pastry with wasabi mayonnaise (488 kcal)
ひな鳥	Baby chicken roasted with lemon and miso butter (559 kcal)
キャベツステーキ	Chargrilled cabbage steak with jalapeño truffle butter (766 kcal)
大豆ミートチキン	Black pepper vegetarian chicken (814 kcal)
西洋かぶのサラダ	Kohlrabi salad with crispy leeks and white goma dressing (113 kcal)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.  
Adults require around 2000 kcal per day.