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IN-ROOM DINING
NIGHT

DIGITAL
MENU

ALL NIGHT

FROM 22.30PM UNTIL 6AM

SNACKS

Salted Marcona Almonds *(v+)*	6
Fennel Taralli *(v+)*	6
Lemon, Rosemary Marinated Olives *(v+)*	6

SMALL PLATES

Carrot Soup with Coconut Milk & Honey	9
Crispy Calamari with Yuzu Kosho Mayonnaise	13
Fried Chicken with Creamy Kimchi	13
Crispy Shrimp Harumaki, Shiitake Mushrooms & Orange Ponzu	15

PLATES

Caesar Salad, Gem Lettuce, Anchovies, Free-Range Egg & Aged Parmesan	17
Add Grilled Chicken Breast	9
Add Salmon	9
Avocado & Watermelon Poke Bowl, Edamame Sesame Carrots & Maui Salsa *(v+)*	17
Salmon & Mango Poke Bowl, Avocado, Red Onion Pickle, Maui Salsa	17
Chicken Club Sandwich, Free Range Egg, Romaine Lettuce & Mayonnaise	18
Smashed Truffle Burger, Truffle Fondue, Crispy Onions & Portobello Mushrooms	27
Smash Burger, Tomato, Gherkin, Caramelised Red Onion	21
Add Smoked Bavarian Cheese	*3*
Add Smoked Bacon	3
Rigatoni Pomodoro *(v)*	18

PIZZA

Buffalo Mozzarella, Parmesan, Tomato & Basil *(v)*	28
Iberico Ham, Tomato, Rocket & Basil	34
Chestnut Mushroom with Truffle, Oregano & Stracciatella *(v)*	45

(V) Vegetarian (V+) Vegan
All Prices are inclusive of VAT at the current rate.
A 12.5% discretionary service charge and £4 Delivery charge will be added to your bill.
If you have any dietary requirements of food allergies please inform your server.

ALL NIGHT

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COLD

Tuna Sashimi Salad with Matsuhisa Dressing *(650cal)*	29
Lobster salad with Spicy Lemon Dressing *(211cal)*	58
Baby Spinach Salad, Dry Miso	24

HOT

Black Cod Miso	55
Umami Baby Chicken *(160cal)*	33
Beef Tenderloin with Teryaki or Anticuho Sauce *(640cal)*	54

DONBURI SOUPS & RICA

Miso Soup *(70cal)*	10
Steamed Rice *(v+) (360 cal)*	7.5
Salmon Donburi with Anticucho or Teriyaki	37
Chicken Donburi with Anticucho or Teriyaki	37

SIDES

Salted Fries *(v+)*	8
Truffle & Parmesan Fries *(v)*	12
Steamed Broccoli, Chilli Chimichurri *(v+)*	8
Mixed Leaf Salad, Mustard Vinaigrette *(v)*	8

SWEETS

Dark Chocolate Brownie *(v)*	7
Sliced Fruit Selection *(v+)*	16
Winter Berry Crumble Cake *(v)*	7

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DRINKS

WINE

	125ml Glass	Bottle
WHITE		
Cradle Valley, Pinot Gris, *Sussex, England*	13	75
Elephant Hill, Sauvignon Blanc, *Hawke's Bay, New Zealand*	13	73
Domaine Sautereau, Sancerre, *Loire, France*	14	77
Domaine Vincent Dampt, *Chablis, France*	15	87
Whitewolfe Estates, 'KC4' Chardonnay, *Kent, England*	19	102
RED		
Bodega Colomé 'Estate Series', *Malbec, Argentina*	12	71
No Fine Print, Cabernet Sauvignon, *California, USA*	13	73
Jean-Claude Boisset, Pinot Noir 'Les Ursulines', *Bourgogne, France*	14	75
Château Dutruch, Grand Poujeaux, *Bordeaux, France*	18	96
Higham Vineyard, Pinor Noir, *Suffolk, England*	19	98
ROSÉ		
Biddenden Vineyard, Gribble Bridge Rosé, *Kent, England*	13	68

CHAMPAGNE

	125ml Glass	Bottle
Laurent-Perrier, Héritage, Brut	21	98
Laurent-Perrier, Cuvée, Rosé	28	165
Laurent-Perrier, Grand Siécle N° 25	-	350
Bollinger, Special Cuvée	-	170

ENGLISH SPARKLING

	125ml Glass	Bottle
Domaine Evremond Classic Cuveé	15	90
Gusbourne Brut Reserve	16	92
Gusbourne Blanc de Blancs	16	92
Wild Idol alcohol free sparkling Rosé	13	75

BEERS & CIDER

	Bottle
Asahi Super Dry	7.5
Asahi Super Dry 0.0%	7.5
Malt Coast IPA	7.5
Hitachino Nest White Ale	9.5
Showerings Cider	11.5
Noam Bavarian Lager	9

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DRINKS

SOFT DRINKS

5.5

Coca Cola
Coca Cola Zero
Diet Coca Cola
Three Cents grapefruit soda
Franklin & Sons Ginger Ale

Artisan classic London tonic
Artisan skinny London tonic
Artisan fiery ginger beer
Artisan Tailor lemonade

COFFEE

Espresso, macchiato	4.5
Double espresso, cappuccino, latte	6.5
Americano, hot chocolate, mocha, flat white	6.5
Matcha Latte	10
Oat Vanilla Matcha Latte	12

TEA

6.5 per pot

English Breakfast
Earl Grey
Chamomile
Decaffeinated English Breakfast
Jade Green
Botanical calm

Triple mint
Rooibos
Lemon & ginger
Berry hibiscus
Lychee & rose
Assam

PREMIUM TEA

9 per pot

Our teas are grown in small batches from prestigious plantations across China and Japan. They are expertly picked at the optimal time, to maximise their aroma and flavour.

Kabuse sencha
Smoked Sakura wood
Hand-roasted lemongrass
Hand-rolled Jasmine pearl

Silver needle
Honey orchid
Lapsang souchong
Genmaicha

COLD PRESS & FRUIT JUIES

Ginger shot *(31 cal)*	4.5
Orange juice *(124 cal)*	6.5
Apple juice *(138 cal)*	6.5

Glorious Greens 8
Cucumber, apple, lemon, mint, spinach, courgette
Brilliant Beets 8
Beetroot, apple, ginger, lemon, aloe vera
Golden Roots 8
Apple, carrot, lemon, ginger, turmeric

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NOBU HOTEL

LONDON PORTMAN SQUARE