

brunch menu

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large plates

gin spiced lamb bacon: sake cured egg, overnight tomatoes, rose water labneh, smoked aubergine puree, home made pita bread, grape molasses (g) 12.9

hot smoked salmon: poached eggs, steamed coconut and rice muffins, sautéed kale, kalamansi hollandaise (g) 9.9

home cured wagyu salt beef: home made bamboo charcoal bagel, fried egg sunny side up, green papaya and red cabbage saurkraut, pickles, melted gruyere cheese, wasabi mayonnaise 15.9

veggie fry up: avocado, sweet potato toast, tahini & date molasses, kale, quinoa fritters, cashew nut cheese, overnight tomato (g/d/ve/n) 10.5
add egg- 1.5

fresh juices

turmeric, orange, carrot & pineapple 4.9
kale, cucumber, ginger & apple 4.9
beetroot, lemongrass, lychee & elderflower 5.5

tea

jing tea 5.5
jing is the tea of choice for the world's best chefs celebrating over 98 Michelin star venues

*peppermint *lemongrass and ginger *earl grey
*organic jade sword *chamomile

bowls

home made granola: jumbo oats, sunflower & pumpkin seeds, dates, apricot, figs, stem ginger, hung yogurt, pomegranate jam, jug of whole milk (g/n) 7.9

porridge: organic jumbo oats, chia seeds, coconut milk, rhubarb & tamarind jam (g/d/ve) 7.9

home cured wagyu corned beef hash fried eggs, sriracha, crispy shallots (g) 10.9

avocado shakshouka: eggs, tomato & pepper stew, grilled merguez sausage, toasted pita bread 12.9

raw

seasonal fresh fruit salad: dragon fruit, watermelon, papaya, pineapple, kiwi, seedless grapes & nashi pear (g/d/ve) 8.9

organic buckwheat & almond cream: kiwi fruit, figs and mango (g/d/v) 8.9

coconut granola bars: medjool dates, apricot, goji berries, manuka honey, matcha green tea and cashew nut milk (g/d/v) 8.9

bakery

flourless orange & almond cake (g/d/n) 3.5

home baked fig scone & kaya jam 3.9

dark & white chocolate brownies 3.9

drinks

kalamansi mimosa 10.0
kalamansi, prosecco & cointreau
sriracha bloody mary 10.0
glass of champagne 12.0

coffee

cafetière for two 5.5
barako bean co liberica coffee, sourced in bantagas, philippines & hand roasted in london, uk. the liberica species is rare & exotic, grown unique 'b' blend consists of barako 25%, nicaragua 25%, brazil 25%, ethiopia 25%