

# THE LONDON PROJECT

## SIGNATURE COCKTAILS

<b>THE QUEEN BEE</b>	<b>79</b>
The Buckingham Palace's interpretation of an espresso martini. <i>Chase marmalade vodka, imperial honey &amp; espresso</i>	
<b>BRICKLANE</b>	<b>77</b>
Graffiti on a bricklane. Colourful and bold. The destination this cocktail will transport you to. <i>Ophir spiced gin, spiced ginger solution, coconut cream &amp; pineapple juice</i>	
<b>MS. HELEN</b>	<b>81</b>
Classy, elegant and truly British. It's a cocktail fit for the Dame herself. <i>Gin based with chamomile, elderflower, citrus &amp; raspberry notes</i>	
<b>VICTORIAN LIPS</b>	<b>85</b>
Pink as the beetroot stained lips of a blushing Victorian lady, this deliciously sweet cocktail is as feminine as they come. You'll understand when you see it. <i>Gin based with beetroot, rose and citrus notes</i>	
<b>SHERLOCK'S PIPE</b>	<b>82</b>
The Watson to my Holmes, the basil to my gin. No mystery to be solved here. <i>Gin based with lemon, lime and basil notes</i>	
<b>AGATHA'S MYSTERY</b>	<b>83</b>
Can you uncover the recipe to this mysterious cocktail? Agatha Christie, the Queen of mystery certainly couldn't. <i>Guess the ingredients correctly, next one's on us!</i>	
<b>FREE AS A BIRD</b>	<b>82</b>
Some birds are not meant to be caged. <i>Vodka based with orange and chamomile notes</i>	
<b>LONDON SOUR</b>	<b>84</b>
Pop your Flavor Blast bubble on this London version of a classic Whiskey Sour	
<b>ARE YOU FREDDY FOR THIS</b>	<b>84</b>
A little sweet, a little spicy. This Queen had more than a monarchy, he had the world and it rocked. <i>Rum based with ginger and vanilla notes</i>	

## GIN GARDEN COCKTAILS

<b>ENGLISH ROSE</b>	<b>74</b>
Simple summer flavours from the deep forest meet playfully with the rose's more nuanced subtle charm <i>Gin infused with thyme &amp; Cucumber, Berries Caviar, Watermelon &amp; Cucumber Tonic &amp; Botanicals</i>	
<b>CITRUSTIPPLE</b>	<b>78</b>
A Symphony of fresh citrus notes sweeping solos of sweet elderflower resonate as a balanced and refreshing cocktail. <i>Gin infused with Citrus &amp; Chamomile, Grapefruit Caviar, Orange, Elderflower, Double Lemon Tonic &amp; Botanicals.</i>	
<b>PANSY DROPPER</b>	<b>77</b>
The sophisticated character of yuzu is delicately accented by an earthen pull of lemongrass and botanicals. A stroll under a cherry blossom sky. <i>Gin infused with Sencha, Almond &amp; Citrus, Yuzu Caviar, Lemongrass, Cranberry &amp; Ginger Tonic &amp; Botanicals.</i>	
<b>CLOCKWORK</b>	<b>75</b>
A deeply perfumed of sweet mango, mellowing sharp fresh orange and garden plucked herbs. An Alchemy of sweet from sour. <i>Gin infused with Citrus &amp; Chamomile, Mango Caviar, Orange, Skinny Tonic &amp; Botanicals.</i>	
<b>HEIRLOOM TONIC</b>	<b>76</b>
Bold greenhouse aromas of vine tomato, nurtured by a bittersweet of balsamic caviar with an aromatic basil flourish ending. <i>Gin infused with Basil, Rosemary, &amp; Olives, Balsamic Caviar, Heirloom Tomato, Pomegranate &amp; Basil Tonic.</i>	
<b>Make Your Gin and Tonic double for the price of 98.</b>	

## CAMILLO'S CORNER

<b>NEGRONI</b>	<b>69</b>
The classic combination of London dry gin, campari and sweet vermouth	
<b>JUBILEE NEGRONI</b>	<b>73</b>
London dry gin, cocoa infused campari & sweet vermouth	
<b>5 O'CLOCK NEGRONI</b>	<b>79</b>
A syphoned negroni with a touch of maple an orange bitters	
<b>MEGRONI</b>	<b>85</b>
A Mezcal twist on the classic negroni with smoked wood chips and cinnamon	

## BEER BOTTLE

<b>PILSNER URQUELL</b>	<b>55</b>
<b>BROOKLYN IPA</b>	<b>60</b>
<b>STELLA</b>	<b>50</b>
<b>KIRIN ICHIBAN</b>	<b>55</b>
<b>MAGNER'S JUICY APPLE</b>	<b>60</b>

## BEER DRAUGHT

<b>MEANTIME LONDON LAGER</b>	<b>59</b>
<b>MEANTIME PALE ALE</b>	<b>59</b>
<b>STELLA</b>	<b>59</b>

## FIZZ & SPRITZ

<b>PASSION FRUIT SPRITZ</b>	<b>69</b>
Aperol, passion fruit and prosecco	
<b>LONDON BRIDGE FIZZ</b>	<b>69</b>
Hendrick's gin, ginger wine, elderflower, cucumber and soda	
<b>THE LONDON PROJECT PIMM'S</b>	<b>69</b>
Pimm's No. 1, Sloe gin, triple sec, sparkling rosé wine and gingerbread	
<b>FLORENCE NIGHTINGALE</b>	<b>80</b>
The light at the end of the tunnel, Florence rescued many fallen heroes. You can mix this sweet, sparkling remedy to your liking and light up your night.  Sparkling wine & vermouth based with grape & plum notes	

## WINE

CHAMPAGNE BRUT	WHITE	RED
Laurent-Perrier, Champagne, France	140/880 Blossom Hill, Chardonnay, California, USA	50/245 Cawarra Shiraz-Cabernet, South Eastern Australia
Taittinger Brut Réserve, Champagne, France	990 Terre Allegre Trebbiano, Puglia, Italy	50/245 Sangiovese Twisted, Lazio, Italy
Bollinger La Grande Année, France	1450 Pederberg Cellar, Chenin Blanc Northern Paarl, South Africa	50/245 Da Luca Primitivo, Sicily, Italy
<b>CHAMPAGNE ROSÉ</b>		66/325 Rioja Tinto, Rioja, Vega, Spain
Laurent-Perrier Rosé, Champagne, France	1400 Carmen Insigne Chardonnay, Central Valley, Chile	66/325 Rival The Original Malbec, South of France
<b>SPARKLING</b>		84/415 Matua Valley Pinot Noir, Marlborough, New Zealand
Conte Fosco Cuvée Brut, Emilia Romagna, Italy	300 Gabbiano Promessa Pinot Grigio, Veneto, Italy	95/475 Wolf Blass Eaglehawk Cabernet-Shiraz-Merlot, South Australia
Santa Carolina Brut Rosé, Casablanca Valley, Chile	315 Lodez Chardonnay, South of France	250 South Australia
Organic Prosecco Alberto Nani, Veneto, Italy	330 Santa Carolina Sauvignon Blanc, Central Valley, Chile	275 Folonari Bardolino, Corvina, Veneto, Italy
Crémant de Bourgogne Brut Blanc, Simmonnet Febre, Burgundy France	475 'Dr L' Qba, Dr Loosen, Riesling, Germany	325 Lodez, Merlot, South of France
<b>ROSÉ</b>		350 Alamos Malbec, Argentina
Colombelle Rose, Pliamont, South of France	60/295 Beni di Batasiolo Gavi Grane, Piedmont, Italy	450 Kanonkop Kadette, Stellenbosch, South Africa
Pink As Flamingos, Pinot Grigio Rosé, Italy	60/295 Bouchard Pere Et Fils Bourgogne Chardonnay	490 Contini Tonaghe Cannonau de Sardegna, Sardinia, Italy
Le Rosé, Lapostolle, Colchagua Valley, Chile	360 Burgundy, France Bouchard Pere Et Fils Bourgogne Chardonnay	
By.Ott Rosé, Domaine Ott, Provence, France	550 Babydoll, Sauvignon Blanc, Yealands, New Zealand	520 Cant'Anni Ripasso della Valpolicella, Veneto, Italy
1.5L Château Minuty, de Minuty, Provence, France	475 Savion et Fils 'Les Ombelles' Pduilly-Fume, Loire, France	590 Babydoll Pinot Noir, Marlborough, New Zealand
	920 Freemark Abbey Napa Chardonnay, Napa Valley, USA	630 Domain Clarence Dillon Clarendelle Rouge, Bordeaux, France
		680 Charles Smith, Boom Boom Syrah, Columbia Valley, USA
	Jean-Marc Brocard Beauregard, Chablis 1er Cru, France	990 Charles Smith, Chateau Smith Cabernet Sauvignon, Columbia Valley, USA
	60/295 Gaja Vistamare Ca'Marcanda, Tuscany, Italy	990 Gaja, Promis Ca'Marcanda, Bolgheri, Italy
	66/325	1,150 Château d'Arsac, Margaux-Bordeaux, France
	310	1,250 Achaval Ferrer Quimera, Mendoza, Argentina
	690	1,450 Château Batailley 5ème Grand Cru Classé, Bordeaux, France
	920	

All prices are AED and are inclusive of 7% municipality fees and 5% VAT

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## STARTERS

ECLECTIC LONDON is whatever you want it to be. With flavors from the boroughs of London where dishes are designed to be shared.

<b>HOMEMADE WAGYU MEATBALLS</b> Australian wagyu meatballs served in tomato sauce with crostini and shaved parmesan	<b>55</b>	<b>TUNA TARTARE</b> Bluefin tuna tartare marinated in sesame oil & soy sauce, served with avocado salad (DF)	<b>95</b>	<b>KAFFIR LIME &amp; ANCHOCHILLI SQUID</b> Crispy fried squid served with fresh chili, snap peas, coriander, nuoc cham dipping sauce (DF)	<b>55</b>
<b>FRIED SPICY CAULIFLOWER</b> Fried marinated cauliflower, pickles, cashew, mustard dipping sauce (V) (DF) (N)	<b>50</b>	<b>KING PRAWNS</b> Pan fried king prawns, olive oil, paprika & garlic served with sourdough, or garlic herb butter marinade (A)	<b>65</b>	<b>SOUP OF THE DAY</b>	<b>55</b>
<b>BUTTERMILK FRIED CHICKEN</b> Crispy fried buttermilk chicken coated with spiced crumbs, chipotle aioli dipping sauce	<b>55</b>	<b>GRILLED OCTOPUS</b> Served on burrata cream with roast bell peppers & semi dry tomatoes (GF)	<b>95</b>		

## FLATBREADS

<b>BOTANICA</b> House made tomato sauce, mozzarella, heirloom tomatoes, fresh basil	<b>90</b>
<b>TARTUFI</b> Wild mushrooms, mascarpone, mozzarella, garlic confit, fresh truffle	<b>100</b>
<b>WAGYU PANCIA</b> Locally made pancia, house made tomato sauce, red onion, bocconcini, garlic confit	<b>110</b>
<b>SMOKED SALMON</b> Norwegian smoked salmon with burrata, rocket leaves, capers & lime zest	<b>105</b>

OUR FLATBREADS ARE HANDROLLED & FIRE BAKED AT 600 WITH CAREFULLY CURATED ARTISANAL TOPPINGS

## MAINS

<b>BEER BATTERED FISH &amp; CHIPS</b> Apple cider battered cod, triple cooked chunky chips, mushy peas, roasted garlic tartare sauce & grilled lemon (A)	<b>125</b>	<b>BURRATA RAVIOLI</b> House made squid ink ravioli, filled with burrata cream, served on cherry tomato sauce	<b>125</b>
<b>WAGYU STRIPLON</b> Grade 5 Wagyu striploin, truffle mash potatoes, beef cheek tortellini, sautéed mixed greens, red wine jus (A)	<b>185</b>	<b>GRILLED SEABASS</b> Grilled Mediterranean seabass with sautéed zucchini, asparagus, roast bell peppers & sour cream purée (GF)	<b>155</b>
<b>LOBSTER LINGUINE</b> Linguine pasta with fresh lobster, chili, ginger, sun-dried tomatoes in cherry tomato sauce (A)	<b>165</b>	<b>LAMB CHOPS</b> With smoked eggplant purée, fondant potatoes, baby carrots, pomegranate seeds, red wine jus (A) (GF)	<b>165</b>
<b>ORGANIC CORN-FED CHICKEN</b> Pan roasted chicken supreme with garlic, thyme, sautéed kale, baby potatoes, corn, white wine jus (A) (GF)	<b>135</b>	<p><i>Enjoy a carafe for 150 AED when you order a main course</i></p> <ul style="list-style-type: none"> <li>• Terre Allegre Twisted 700 ml</li> <li>• Sangiovese Twisted 700 ml</li> </ul>	

## SALADS

<b>BUTTERNUT SQUASH &amp; FETA</b> Roasted buttermilk squash, tri-color quinoa, barrel aged feta, baby spinach, pomegranate seeds, pine nuts, apple cider vinegar dressing (N) (GF)	<b>75</b>
<b>STRAWBERRY &amp; AVOCADO SALAD</b> Fresh strawberries, avocado, cucumber baby gem salad, macadamia nuts, honey mustard dressing (N) (GF)	<b>70</b>
<b>BURRATA SALAD</b> Fresh burrata served on a base of tomato tartare & avocado concassé (GF)	<b>85</b>

## SIDES

<b>FRESHLY BAKED GARLIC LOAF</b>	<b>25</b>
<b>PARMESAN &amp; TRUFFLE FRIES (GF)</b>	<b>35</b>
<b>STEAMED BABY POTATOES (GF)</b>	<b>25</b>
<b>ROCKET &amp; PARMESAN SALAD (GF)</b>	<b>25</b>
<b>BUTTERED ASPARAGUS &amp; SHAVED ALMONDS (GF) (N)</b>	<b>30</b>
<b>TRUFFLE MAC &amp; CHEESE</b>	<b>40</b>

## DESSERTS

<b>RASPBERRY TREE</b> Dark chocolate, raspberry mousse, raspberry sorbet, oat crumble, cotton candy	<b>55</b>	<b>QUEENIE'S CHOCOLATE TORTE</b> Glazed chocolate torte served with our Queenie's Estate coffee ice cream, frosted hazelnuts, fresh raspberries, chocolate crumbs (N)	<b>55</b>
<b>CHERRY CHEESE CAKE</b> Baked cherry cheese cake with hazelnut base topped with cherry jam (N)	<b>55</b>	<b>GOLDEN CIGAR</b> 55% dark chocolate cigar with hazelnuts & chocolate mousse (N)	<b>65</b>

(V) Vegan (N) Contains Nuts (DF) Dairy Free (GF) Gluten Free (A) Contains Alcohol

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