



MAY FAIR BAR

PRESENTS

ROKU GIN

DRINKS MENU

MAY FAIR BAR ARE PROUD TO PRESENT ROKU GIN BY SUNTORY - AN ICONIC COLLABORATION IN THE HEART OF MAYFAIR.

CELEBRATE THE CENTURIES-OLD PRACTICE OF 'HANAMI' WITH OUR UNIQUE SELECTION OF BESPOKE COCKTAILS, SET AMONGST AN ABUNDANCE OF ICONIC JAPANESE CHERRY BLOSSOM.

DURING THIS EXCLUSIVE SIX-MONTH RESIDENCY, EXPERIENCE AN EXQUISITE SELECTION OF CONTEMPORARY PAN-ASIAN SMALL PLATES, COMPLEMENTED BY OUR PROGRAMME OF RESIDENT DJs.

DISCOVER A NEW EXPRESSION OF ROKU GIN AT MAY FAIR BAR.

THE ROKU FOUR SEASONS



SPRING

SAKURA & PEACH 14

CHERRY BLOSSOM-INFUSED ROKU GIN, RINQUINQUIN PEACH LIQUEUR,
SELECT 1920, ROSE AND KIRAKIRA CHERRY BLOSSOM LIQUEUR

SUMMER

NATSU 18

ROKU GIN, ITALICUS, STRAWBERRY CAMPARI, RATAFIA
AND MOËT & CHANDON ROSÉ

AUTUMN

KÖYÖ 14

ROKU GIN, NIZAWA SAKE, CALAMANSI AND PERSIMMON PURÉE,
LIME, WHITE SESAME SYRUP AND FEVER-TREE SODA

WINTER

YUZU & HIBISCUS MARTINI 14

ROKU GIN, YUZU SAKE, HIBISCUS AND GREEN TEA LIQUEUR,
ENAMOR AND YUZU KOSHO TINCTURE



The six unique Japanese botanicals, throughout the four seasons of the year.

BAR AND LATE MENU

Available from Monday to Saturday: 5pm-11pm

Sashimi Selection

Tuna, salmon, yellowtail and sea bass with wasabi and soy	22
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Bao Buns

(two per serving)

A4 Wagyu beef fillet with crispy melting Gorgonzola cheese and chilli habanero sauce	36
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Japanese fried buttermilk chicken with garlic and chilli sauce	10
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Goma-glazed aubergine (v)	10
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Sliders

Prawn and coriander with habanero mayo	12
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Wagyu beef with creamy spiced shichimi mayo	16
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Signature Dishes

Lemon butter and chilli sea salt edamame (v)	6
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Crispy fried calamari with green chilli	12
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Crispy wasabi prawns	18
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Duck spring rolls with hoisin sauce	12
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Robata Skewers

Salmon with spicy ponzu	12
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Chicken truffle teriyaki	10
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MAY FAIR BAR COCKTAIL SELECTION

Signatures

The Stratton Street G&T	14
Gin Mare, Solerno blood orange liqueur, lemon and grapefruit sherbet, Campari and Fever-Tree Mediterranean tonic water	
The Socialite	14
Belvedere pink grapefruit vodka, passion fruit liqueur, Campari, pomegranate juice, mandarin and mint	
Barrel-Aged Old Fashioned	14
Bulleit Rye whisky, Maker's Mark bourbon, Sangue Morlacco, maple, whisky bitters and oak-smoked cherry sphere	
Strawberry and Hibiscus Spritz	14
Puerto de Indias Strawberry gin, hibiscus, Cocchi Rosa, clear lemon, Nizawa sake, cherry bitters, sparkling sake and guava foam	
Smoked Manzana Margarita	14
Mezcal Verde, Manzana liqueur, lime, agave, chilli and lime leaf	
Cherry Blossom Sour	14
Roku gin, Kirakira cherry blossom liqueur, Chambord, Aperol, lemon, egg white and raspberry dust	
Berkeley Punch	14
A blend of Chairman's Reserve, Havana Club 3 and Wray & Nephew rum, orange curaçao, lime, guava, pineapple and ginger	
May Fair Boulevardier	14
Great King Street whisky, Martini Rosato, Aperol infused with Earl Grey, Pimm's, tea pot bitters and applewood smoke	
Coconut & Melon Martini	14
Coconut-washed Haku vodka, white melon cordial and grapefruit bitters	
Fuyu Jikan	14
Toki whisky, Amaro Montenegro, Umeshu plum sake, orgeat syrup and cherry bitters	

Martinis

Lychee Pomelo	14
Chase Pomelo gin, Kwai Feh lychee liqueur, Nizawa sake and raspberry citrus syrup	
May Fair Passion	18
Vanilla vodka, Chambord, passion fruit, raspberry purée served with a shot of Laurent-Perrier Cuvée Rosé on the side	
May Fair Espresso Martini	16
Tito's Handmade vodka, espresso coffee, Patrón XO Cafe and Maraschino liqueur	

Champagne Cocktails

Trois Cepage	18
Courvoisier VSOP, Moët & Chandon Brut, Cabernet Sauvignon, cherry reduction and Champagne foam	
Pomegranate Fizz	18
Pama pomegranate liqueur, Belvedere vodka, elderflower, lemon and Moët & Chandon Brut	
May Fair Royale	18
Homemade jasmine syrup, passion fruit purée, Passoã and Moët & Chandon Rosé	

NON ALCOHOLIC

Ginger Addiction	8.5
Ginger, kiwi, apple juice and Fever-Tree ginger beer	
Pineapple & Mandarin Spritz	8.5
Pineapple, mandarin, mint and Fever-Tree soda	

ENGLISH SPARKLING
WINE

Nyetimber Classic Cuvée NV 15

CHAMPAGNE

Moët & Chandon Brut Impérial NV 15
Pol Roger Brut NV 19
Moët & Chandon Rosé Impérial NV 20
Laurent-Perrier Cuvée Rosé NV 21
Dom Pérignon Brut Vintage 2006/09 45

WINE

Also available in 125ml measures

White Wine

Leiras (Albariño) 12
Rias Baixas, Spain 2016
Gavi di Gavi 'Toledana' (Cortese) 14
Piemonte, Italy 2017
Sanford (Chardonnay) 17
Santa Barbara, California, USA 2015
Sancerre 'La Grande Châteline' 19
(Sauvignon Blanc)
Joseph Mellot, Loire Valley, France 2014
Château Olivier, Grand Cru Classé 22
(Sémillon, Muscadelle, Sauvignon Blanc)
Pessac-Léognan, Bordeaux, France 2015

Red Wine 175ml

Brouilly, Domaine des Dames de la 12
Roche Jean Loron (Gamay)
Beaujolais, France 2017
Chianti Classico Riserva (Sangiovese) 14
Castello Vicchiomaggio, Tuscany, Italy 2015
Te Kairanga 'Runholder' (Pinot Noir) 17
Martinborough, New Zealand 2014
Numina, Gran Corte, Bodegas Salentein 19
(Malbec, Cabernet Sauvignon, Merlot)
Uco Valley, Mendoza, Argentina 2015/16
Amarone della Valpolicella Classico, 22
Bolla (Corvina, Rondinella, Molinara)
Veneto, Italy 2014

Rosé Wine

Sancerre Rosé, 'Le Rabault' (Pinot Noir) 15
Joseph Mellot, Loire Valley, France 2016
AIX Rosé (Grenache, Syrah, Cinsault) 17
Coteaux d'Aix-en-Provence, France 2018

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ENGLISH SPARKLING
WINE BY THE BOTTLE

Brut

Nyetimber Classic Cuvée NV	72
Greyfriars Blanc de Noirs NV	85
Nyetimber Blanc de Blancs NV	90

Rosé

Nyetimber Rosé NV	85
Nyetimber 1086 Rosé NV	230

CHAMPAGNE
BY THE BOTTLE

Brut

Moët & Chandon Brut Impérial NV	72
Taittinger Nocturne NV	85
Pol Roger White Foil Brut NV	88
Bollinger Special Cuvée Brut NV	90
Veuve Clicquot Yellow Label Brut NV	90
Taittinger Prélude NV	95
Laurent-Perrier Cuvée Ultra Brut	105
Ruinart Blanc de Blancs NV	120

Vintage

Moët & Chandon Grand Vintage 2009	95
Louis Roederer Brut Vintage	110
Veuve Clicquot Brut Vintage 2004/08	120
Bollinger La Grande Année Vintage 2005	170
Krug Grande Cuvée 1995/1998	450

Prestige Cuvée

Pol Roger Cuvée Sir Winston Churchill	225
Taittinger Comtes de Champagne Blanc de Blancs Brut 2006	240
Dom Pérignon Brut Vintage 2009	250
Krug Grande Cuvée	270
Louis Roederer Cristal 2009	350

Rosé

Moët & Chandon Rosé Impérial NV	90
Taittinger Prestige Rosé NV	90
Laurent-Perrier Cuvée Rosé NV	110
Veuve Clicquot Rosé NV	115
Dom Pérignon Brut Rosé Vintage 2004/05	475

Magnums

Moët & Chandon Brut Impérial NV	150
Veuve Clicquot Rosé NV	175
Moët & Chandon Rosé Impérial NV	180
Ruinart Blanc de Blancs NV	210
Laurent-Perrier Cuvée Rosé NV	240
Dom Pérignon Brut Vintage 2009	550
Krug Grande Cuvée	580
Dom Pérignon Brut Rosé Vintage 1998	990

Jeroboams

Moët & Chandon Brut Impérial NV	350
Moët & Chandon Rosé Impérial NV	650
Ruinart Blanc de Blancs NV	750
Krug Grande Cuvée	1500
Dom Pérignon Brut	2400

WHITE WINE BY THE BOTTLE

Leiras (Albariño) Rias Baixas, Spain 2016	44
Acrobat (Pinot Gris) King Estate, Oregon, USA 2017	50
Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2016	54
Sanford (Chardonnay) Santa Barbara Country, California, USA 2016	60
Grand Cru 'Eichberg' Domaine Zinck (Riesling) Alsace, France 2013/16	64
Chablis 1er Cru 'Fourchaume' (Chardonnay) Lamblin & Fils, Burgundy, France 2016	68
Sancerre 'La Grande Chatelaine' (Sauvignon Blanc) Joseph Mellot, Loire, France 2014	78
Château Olivier, Grand Cru Classé (Sémillon, Muscadelle, Sauvignon Blanc) Pessac-Léognan, Bordeaux, France 2015	85
Pouilly-Fumé 'de Ladoucette' (Sauvignon Blanc) Château du Nozet, Loire Valley, France 2018	90
Chablis Grand Cru 'Les Clos' (Chardonnay) Lamblin et Fils, Burgundy, France 2017	110
Cervaro della Sala, Marchesi Antinori (Chardonnay, Grechetto) Tuscany, Italy 2017	125
Chassagne-Montrachet 1er Cru Morgeot, Clos de la Chapelle (Chardonnay) Côte de Beaune, France 2015	150

ROSÉ WINE BY THE BOTTLE

Sancerre Rosé, 'Le Rabault' (Pinot Noir) Joseph Mellot, Loire Valley, France 2016	54
AIX Rosé (Grenache, Syrah, Cinsault) Coteaux d'Aix-en-Provence, France 2018	60

RED WINE BY THE BOTTLE

Brouilly, Domaine des Dames de la Roche Jean Loron (Gamay) Beaujolais, France 2017	44
Baigorri Rioja Crianza (Tempranillo, Garnacha, Mazuelo) Rioja, Spain 2014	48
JJ Hahn 'Homestead' (Cabernet Sauvignon) Barossa Valley, Australia 2013	50
Chianti Classico Riserva (Sangiovese) Castello Vicchiomaggio, Tuscany, Italy 2015	54
Te Kairanga 'Runholder' (Pinot Noir) Martinborough, New Zealand 2014	60
Châteauneuf-du-Pape 'Les Bartavelles' (Grenache, Syrah, Mourvèdre) Jean-Luc Columbo, Rhône, France 2016	75
Numina, Gran Corte, Bodegas Salentein (Malbec, Cabernet Sauvignon, Merlot) Uco Valley, Mendoza, Argentina 2015/16	78

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Château Teyssier Grand Cru (Merlot, Cabernet Sauvignon, Cabernet Franc) St-Émilion, Bordeaux, France 2013	82	DESSERT WINE	125ml Bottle
Amarone della Valpolicella Classico, Bolla (Corvina, Rondinella, Molinara) Veneto, Italy 2014	85	Vin Santo del Chianti 'Serelle', Ruffino 37.5cl Tuscany, Italy 2012	12 42
Barolo Cru 'Ravera' Lo Zoccolaio (Nebbiolo) Domini Villa Lanata, Piemonte, Italy 2012/13	92	Château Mayne De Carmes	75
Chimney Rock (Cabernet Sauvignon) Stag's Leap, Napa Valley, California, USA 2014	115	Sauternes, Bordeaux, France 1988	
Clos Vougeot Grand Cru, Domaine Louis Jadot (Pinot Noir) Burgundy, France 2008	280	Château la Tour Blanche, Premier Cru Classé Sauternes, Bordeaux, France 1983	180
Tignanello (Sangiovese, Cabernet Sauvignon, Cabernet Franc) Antinori, Tuscany, Italy 2014	375	BEER	
Sassicaia (Cabernet Sauvignon, Cabernet Franc) Tenuta San Guido, Tuscany, Italy 2010	450	Peroni	6.5
Opus One Robert Mondavi/Baron Philippe de Rothschild (Tempranillo, Cabernet Sauvignon, Merlot) Napa Valley, California, USA 2007	875	Asahi Super Dry	6.5
Château Lafite Rothschild, 1er Grand Cru Classé (Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot) Pauillac, Bordeaux, France 1988	1600		

SPIRITS

Also available in 25ml measures

Vodka

	50ml	Bottle
Belvedere	10	170
Ketel One	12	185
Tito's Handmade	12	185
Chase	12	185
Chase Rhubarb	12	185
Grey Goose	12	185
Chopin	12	185
Nikka Coffey	14	215
Kauffman	16	240
Stoli Elit	22	320
Beluga Gold	25	350

Magnum

Belvedere	360
Grey Goose	375

Gin

Bombay Sapphire	9.5	150
Martin Miller's	10	160
Puerto de Indias Strawberry	11	170
Roku	11	170
Jinzu	12	185
Copper Head	12	185
Star of Bombay	12	185
Hendrick's	12	185
Sipsmith Sloe Gin	12	185
Gin Mare	12	185
Salcombe, Start Point	13	200
Chase Grapefruit	13	200

Monkey 47	14	215
Nikka Coffey	14	215
Tanqueray 10	14	215
Oxley	14	215

Rum

Havana 3 year	9.5	150
Havana 7 year	10	160
Diplomático Mantuano	10	160
Diplomático Exclusiva	12	185
El Dorado 15 year	16	240
Ron Zacapa Centenario XO	22	320
Havana Massimo	200	2800

Cognac

	50ml	Bottle
Courvoisier VSOP	10	160
Hine Antique XO	16	240
Rémy Martin XO	22	320
Hennessy XO	24	320
Hennessy Paradis	90	1000
Richard Hennessey	225	3000
Louis XIII Black Pearl Anniversary Edition	225	3000

Tequila

Olmecca Altos Plata	9.5	150
Olmecca Altos Reposado	10	160
Patrón XO Cafe	10	160
VIVIR Blanco	10	160
Ilegal Joven Mezcal	10	160
VIVIR Añejo	12	185
Patrón Añejo	20	280
Don Julio 1942 Añejo	24	350
Gran Patrón Piedra Extra Añejo	30	420

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. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our Japanese whisky is subject to availability. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Japanese Whisky	50ml	Scotch Whisky	50ml
Single Grain		Single Malt	
Suntory Chita	12	Glenmorangie 10 year	12
Nikka Coffey	16	Dalwhinnie 15 year	12
Single Malt		Jura Superstition	12
Hakushu Distiller's Reserve	15	Talisker Storm	12
Yamazaki Distiller's Reserve	16	Glenfiddich 15 year Solera	14
Yamazaki 12 year	20	Oban 14 year	14
Yamazaki 18 year	40	Auchentoshan Three Wood	14
Blended		Lagavulin 16 year	16
Suntory Toki	12	Glenkinchie 1996 Distillers Edition	16
Nikka from the Barrel	15	Glenfiddich 18 year	18
Hibiki Harmony	18	Glenmorangie 18 year Extremely Rare	20
The Nikka 12 year	22	Dalmore King Alexander	24
Hibiki 17 year	26	Highland Park 21 year	24
Irish Whiskey		Balvenie 21 year	20
Jameson	9	The Macallan Rare Cask	35
Midleton Very Rare	30	Highland Park 25 year	75
American Whiskey		Balvenie 30 year	85
Maker's Mark	9.5	Johnnie Walker King George	280
Woodford Reserve	10	Macallan No.6	350
Jack Daniel's Single Barrel	12	Blended	
Bulleit Rye	12	Chivas Regal 12 year	9.5
Eagle Rare 10 year Single Barrel	12	Johnnie Walker Black Label	10
Woodford Reserve Rye	14	Johnnie Walker Gold Label	14
Four Roses Single Barrel	16	Johnnie Walker Blue Label	40
Welsh Whisky		Chivas Regal 25 year	40
Penderyn That Try	14		

SOFT

Acqua Panna still water	5.25
S.Pellegrino sparkling water	5.25
Fresh orange juice	4.25
Fresh apple juice	4.25
Fresh grapefruit juice	4.25
Cranberry juice	4.25
Tomato juice	4.25
Coke	4.25
Diet Coke	4.25
Fever-Tree lemonade	4.25
Fever-Tree tonic	4.25
Fever-Tree naturally light tonic	4.25
Fever-Tree Sicilian lemon tonic	4.25
Fever-Tree soda	4.25
Fever-Tree ginger ale	4.25
Fever-Tree ginger beer	4.25
Fever-Tree Mediterranean tonic	4.25

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