

ALL DAY SUNSET DINING

Served from Noon

SUSHI AND ROBATA

SASHIMI 6 PIECES

Yellowfin tuna 12.50 Loch Duart salmon 10.50

NIGIRI 4 PIECES

Yellowfin tuna 8.00 Prawn 8.50 Seared teriyaki beef 9.00

Loch Duart salmon 8.00 Vegetable (Ve) 7.50

CALIFORNIA ROLLS 4 PIECES

Tuna, kimchi, apple 8.50

Salt and pepper sea bass, spring onion, pickled daikon 9.00 Peking duck with hoisin, cucumber and spring onion 8.00

Salmon, wasabi cream cheese, cucumber 8.00

Avocado, watermelon, asparagus (Ve) 7.00

TEMPURA

Squid with sriracha mayonnaise 9.00

Prawn with tentsuyu dipping sauce 11.00

Avocado tempura with chilli and soy (Ve) 6.00

Banana blossom with wasabi emulsion (Ve) 5.25

Popcorn with chilli salt (Ve) 5.00

FROM THE ROBATA GRILL

Sweet corn with kombu butter 5.00

Lemongrass chicken skewers with satay sauce 6.00

Garlic spiced prawns with mango and lime sal 7.25

Korean beef fillet chilli and ginger with Thai basil 7.50

Mongolian Lamb cutlets with Asian slaw 11.50

SMALL PLATES

Steamed edamame beans tossed in soy and sesame oil (Ve) 4.50

*Roasted baby aubergines with caramel
miso and katsuobushi 6.75*

*Grilled sea bass fillet, papaya, toasted coconut,
green chilli, kafir lime dressing 9.00*

Duck salad with compressed watermelon 7.50

Japanese curried korokke (V) 6.00

*Mirin and honey-cured fillet of beef tartare
with soy-cured egg yolk 8.50*

*Roast scallops, tamarind and apple purée,
quinoa dusted pork fritter 13.00*

Tofu and shiitake dumplings, mushroom tea (Ve) 8.50

Black cod roasted in hoba leaf 29.00

Salmon tataki, ponzu, truffle oil 8.00

BIG PLATES

*Crispy suckling pork belly
with pineapple curry 17.50*

*Inari tofu with coconut wild rice, Asian greens
and chilli and soy dressing (Ve) 14.00*

*Chicken randang, spiced panko leg,
bok choy and toasted coconut chips 17.00*

*Halibut loin, toasted kohlrabi,
eucalyptus oil, kombu butter sauce 32.00*

*Lamb rump, spiced crispy maize, aubergine chutney,
pak choy, crushed peanuts and aubergine saté 22.00*

*Beef fillet, seared foie gras, shiitake mushroom
and beef dumpling, kohlrabi purée 60.00*

PREMIUM STEAKS

RIB-EYE
10oz 28 day aged British beef
23.00

AUSTRALIAN FILLET
8oz fillet
49.00

FILLET
8oz 28 day aged British beef
29.00

SIDES

Asian coleslaw (Ve) 4.00 Udon noodle and kimchi salad 5.00 Wilted spinach with chilli and soy dressing (Ve) 5.50
Tenderstem broccoli with goma dare (Ve) 5.75 Sticky coconut rice in lotus leaf (Ve) 4.50
Scorched little gem truffle and ponzu dressing with puffed potato and rice (Ve) 5.50
Seasoned rough cut chips (Ve) 4.50 Rough cut kimchi chips 5.00 Sweet potato and rosemary mash (Ve) 4.50

MUST HAVE DESSERTS

*Chocolate coated coconut mousse, Buko juice granita,
caramelised rum poached pineapple, custard
and toasted coconut Lamington 8.50*
+ YUZUSHU CITRUS SAKE
50ml 6.00

*Fijian honey mousse cake, black cherry and sakura,
honey dusted cashews, milk and honey ice cream
wrapped in bee pollen meringue 9.00*
+ PLANTATION PINEAPPLE RUM
25ml 5.50

*Peanut caramel and nougat tart,
Biskelia mousse pyramid enrobed in milk
chocolate with praline ice cream 9.00*
+ RON ZACAPA 23YR
25ml 6.00

*Chocolate genoise with mandarin jelly on puffed rice
crunch with mango and papaya sorbet (Ve) 7.50*
+ DURBANVILLE SPARKLING
SAUVIGNON BLANC
125ml 7.00

SHARING TASTER SELECTION

DESSERT BENTO SELECTION

*Peanut and caramel tart, strawberry and rose Lamington, black sesame and white chocolate macaron,
Fijian honey cake, mango mochi ice cream. Minimum for 2 persons to share
17.00 for two*

AFTERNOON TEA

12 noon to 5pm

A selection of savoury favourites and delectable desserts and pastries served in Sunset's signature Bento Box

SUNSET EXOTIC

To begin...

SAVOURY AFTERNOON TEA
BENTO BOX

Followed by....

SWEET AFTERNOON TEA
BENTO BOX

22.50 per person

SUNSET FREE SPIRIT

To begin...

ANY FREE SPIRIT
(ALCOHOL FREE) COCKTAIL

And then...

SAVOURY AFTERNOON TEA
BENTO BOX

Followed by....

SWEET AFTERNOON TEA
BENTO BOX

27.50 per person

SUNSET ROSÉ

To begin...

A GLASS OF MIRABEAU ROSÉ
PURE POURED AT YOUR TABLE

And then...

SAVOURY AFTERNOON TEA
BENTO BOX

Followed by....

SWEET AFTERNOON TEA
BENTO BOX

27.50 per person

SUNSET PORNSTAR MARTINI

To begin...

SUNSET FROZEN
PORNSTAR

And then...

SAVOURY AFTERNOON TEA
BENTO BOX

Followed by....

SWEET AFTERNOON TEA
BENTO BOX

29.50 per person

Room for more...?

Add the rest of the bottle of Mirabeau Pure rosé for 15.00

Treat yourself...

Enjoy a second frozen pornstar 7.50 per person

(V) = Vegetarian (Ve) = Vegan

All prices are in GBP and include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.
Our dishes may contain nuts or nut traces. Allergen information is available on request; please let your server know if you have any allergies or dietary requirements.

SUNSET SIGNATURES *all at 9.00*

ROSE & LYCHEE MARTINI

Tanqueray gin, rose and lychee liqueur, lychee, lemon

GREEN APPLE MARTINI

Żubrówka, green apple liqueur, apple, lemon

GEORGIA BREEZE

Ketel One, Aperol, lemon, orange, hibiscus, fresh passion fruit

KIWI & HONEY CRUSH

Ketel One, lemon, kiwi and honey

PINEAPPLE & COCONUT MOJITO

Bacardi Carta Blanca, Coconut rum, mint, lime, pineapple, coconut

TWISTED CLASSICS AND
ASIAN CLASSICS TWISTED

THE AUSTRALASIAN PORNSTAR 11.00

Vodka, lychee liqueur, mango, fresh passion fruit and a shot of sparkling

SMOKEY OLD FASHIONED 9.50

Oak-smoked Woodford Reserve, maple syrup, Jerry Thomas bitters

SINGAPORE SLING 9.00

Gin, cherry brandy, Bénédictine, pineapple, lemon, grenadine, soda

RASPBERRY 75 9.00

Raspberry Manchester Gin, hibiscus and sparkling sauvignon

THAI COLLINS 9.00

Tanqueray, lime juice, passion fruit, Thai basil

WINE - WHITE

	BOTTLE	250ML	175ML
CHATEAU LA CROIX <i>Languedoc Roussillon, France</i>	23.00	7.75	5.75
PETER LEHMANN 'WILDCARD' UNWOODED <i>South Australia</i>	25.00	8.50	6.25
DANDELION 'ENCHANTED GARDEN' <i>Eden Valley, Australia</i>	28.00	9.50	7.00
MOUNT LANGI GHIRAN, BILLI BILLI <i>Victoria, Australia</i>	30.00	10.00	7.50
EASY TIGER SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	36.00	12.00	9.00
DE LOACH, HERITAGE COLLECTION <i>California</i>	40.00	13.50	10.00

BEERS

ASAHI SUPER DRY <i>Japan 5.2%</i>	4.75
COOPER'S PALE ALE <i>Australia 4.5%</i>	4.75
TSINGTAO <i>China 4.7%</i>	5.00
LITTLE CREATURES <i>Australia 5.2%</i>	5.50
COBRA 0% <i>India 0.0%</i>	4.50

WINE - RED	BOTTLE	250ML	175ML
CHATEAU LOS BOLDOS, TRADITION RESERVE <i>Cachapoal Valley, Chile</i>	25.00	8.50	6.25
ESQUINAS DE ARGENTO <i>Mendoza, Argentina</i>	33.00	11.00	9.00
THREE LIONS <i>Great Southern, Australia</i>	37.50	12.50	9.50
DANDELION, LIONHEART OF THE BAROSSA, <i>Australia</i>	39.00	13.00	10.00

WINE - ROSÉ	BOTTLE	250ML	175ML
MAS LA CHEVALIÈRE, PAYS D'OC <i>Languedoc, France</i>	27.50	9.25	5.00
PURE, MIRABEAU, <i>Cotes de Provence, France</i>	37.50	12.50	9.00

WINE - SPARKLING	BOTTLE	125ML
DURBANVILLE HILLS, SAUVIGNON <i>Durbanville, South Africa</i>	34.00	7.00
CA DI ALTE, ROSATO SPUMANTE <i>Veneto, Italy</i>	36.00	8.00
BISOL PROSECCO <i>Veneto, Italy</i>	35.00	
CLOUDY BAY PELORUS <i>Marlborough, New Zealand</i>	49.00	
NYETIMBER, BLANC DE BLANCS <i>Sussex, England</i>	69.00	

CHAMPAGNE	BOTTLE	MAGNUM	125ML
BILLECART SALMON BRUT <i>Mareuil-sur-ay, France</i>	59.00	116.00	
VEUVE CLICQUOT, YELLOW LABEL, BRUT <i>Reims, France</i>	72.00		12.50
VEUVE CLICQUOT, BRUT ROSE <i>Reims, France</i>	78.00		
BILLECART SALMON, BRUT ROSE <i>Mareuil-Sur-ay, France</i>	85.00	170.00	
RUINART, BLANC DE BLANCS <i>Reims, France</i>	99.00		
PERRIER-JOUET, BELLE ÉPOQUE, BRUT <i>Epernay, France</i>	165.00		
DOM PERIGNON, BRUT <i>Reims, France</i>	185.00		
KRUG, GRAND CUVÉE <i>Reims, France</i>	220.00		
DOM PERIGNON, ROSE <i>Reims, France</i>	375.00	1000.00	

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C H A M P A G N E

Bottle (B) | Magnum (M) | 125ml Glass (G)

*Billecart Salmon Brut,
Mareuil-sur-ay, France
(B) 59 | (M) 116*

*Veuve Clicquot, Yellow Label, Brut,
Reims, France
(B) 72 | (G) 12.5*

*Veuve Clicquot, Brut Rose,
Reims, France
(B) 78*

*Billecart Salmon, Brut Rose,
Mareuil-Sur-ay, France
(B) 85 | (M) 170*

*Ruinart, Blanc De Blancs,
Reims, France
(B) 99*

*Perrier-Jouet, Belle Époque, Brut,
Epernay, France
(B) 165*

*Dom Perignon, Brut, Reims, France
(B) 185*

*Krug, Grand Cuvee, Reims, France
(B) 220*

*Dom Perignon, Rose, Reims, France
(B) 375 | (M) 1000*

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SPARKLING

Bottle | 125ml

Durbanville Hills, Sauvignon, 34 | 7
Durbanville, South Africa

Bisol Prosecco, Veneto, Italy | 35

Nyetimber, Blanc de Blancs, | 69
Sussex, England

Cloudy Bay Pelorus, | 49
Marlborough, New Zealand

Ca di Alte, Rosato Spumante, 36 | 8
Veneto, Italy

WINES | ROSÉ

Bottle | 250ml | 175ml

Mas La Chevalière, Pays d'Oc, 27.5 | 9.25 | 5
Languedoc, France

Pure, Mirabeau, 37.5 | 12.5 | 9
Cotes de Provence, France

Whispering Angel, Chateau de E'sclans, | 52
Cotes de Provence, France

Garrus, Chateau de E'sclans, | 150
Cotes de Provence, France

WINES | DESSERT - *Bottle | 120ml*

Peter Lehman, Botrytis Semillon, 30 | 6
Barossa, Australia

Dandelion 30 Year old Pedro Ximenez, 36 | 7.5
Barossa, Australia

WINES | WHITE

Bottle | 250ml | 175ml

Sauvignon Blanc

Chateau La Croix, Languedoc - 23 | 7.75 | 5.75
Roussillon, France

Easy Tiger Sauvignon Blanc, 36 | 12 | 9
Marlborough, New Zealand

Sancerre, Domaine des Brosses, | 44
Loire, France

Greywacke 'Wild' Sauvignon Blanc, | 59
Marlborough, New Zealand

Pinot Grigio

Mount Langi Ghiran, Billi Billi, 30 | 10 | 7.5
Victoria, Australia

Chardonnay

Peter Lehmann 'Wildcard' Unwooded, 25 | 8.5 | 6.25
South Australia

De Loach, Heritage Collection, 40 | 13.5 | 10
California

Chablis, Domaine Jean Defaix, | 59
Burgundy, France

Shaw & Smith, Lenswood Vineyard, | 95
Adelaide Hills, Australia

Penfolds, Yattarna Chardonnay, | 185
Adelaide Hills, Australia

Albariño

Leftfield, Hawkes Bay, New Zealand | 42

Riesling

*Dandelion 'Enchanted Garden', 28 | 9.5 | 7
Eden Valley, Australia*

Chenin Blanc

*De Trafford, Stellenbosch, | 59
South Africa*

Gruner Veltliner

*Tinpot Hut, McKee Vineyard, | 45
Marlborough, New Zealand*

Gewurtztraminer

Jean Bircher & Fils, Alsace, France | 32

Viognier

*Le Versant, Les Vignobles, | 25
Pays d'Oc, France*

WINES | RED

Bottle | 250ml | 175ml

Pinot Noir

Three Lions, Great Southern, Australia 37.5 | 12.5 | 9.5

Josef Chromy, Tasmania | 59

Cloudy Bay, Marlborough, New Zealand | 75

Prophets Rock, | 85

Central Otago, New Zealand

Gevrey-Chambertin, Jane Eyre, | 99

Burgundy, France

Domain Mongeard-Mugneret, | 125

Vosne Romanee Grand Cru,

Cotes du Nuit, Burgundy, France

Jayne Eyre, Beaune 1er Cru, Cents Vignes, | 125

Cote de Beaune, Burgundy, France

Domain Claude Dugat, | 650

Gevrey Chambertin 1er Cru,

Cotes du Nuits, Burgundy, France

Domain Mongeard-Mugneret, | 750

Echezeaux Grand Cru,

Cotes du Nuit, Burgundy, France

Malbec

Esquinas De Argentio, 33 | 11 | 9

Mendoza, Argentina

Kaiken Ultra, Mendoza, Argentina | 42

Catena Zapata, Mendoza, Argentina | 99

Grenache, Syrah & Mourvèdre

John Duval Plexus, Barossa, Australia | 60

Charles Melton Nine Popes, | 72
Barossa, Australia

Chateauneuf-du-Pape Rouge Domain | 75
Grand Veneur, Rhône, France

Cote Rotie, St Cosme, Rhône, France | 109

Carmenere

Chateau Los Boldos, Tradition Reserve, 25 | 8.5 | 6.25
Cachapoal Valley, Chile

Montes Alpha, Colchagua Valley, Chile | 39

Cabernet Sauvignon

Passion has red Lips, Cabernet Shiraz, | 38
McLaren Vale, Australia

Mitolo Jester, McLaren Vale, Australia | 40

Diana Madeline, Cullen, | 125
Margerite River, Australia

Château Citran, Haut-Medoc, | 350
Bordeaux, France

Tempranillo

Izadi, Rioja Reserva | 39

Trinity Hill, Gimblett Gravels, | 52
Hawke's Bay, New Zealand

Nero d'Avola

Mount Horrocks, Clare Valley, Australia | 58

Shiraz

Little Yering, Victoria, Australia | 36

*Dandelion, Lionheart of 39 | 13 | 10
the Barossa, Australia*

*Syrah Homage, Trinity Hill, | 150
Gimblett Gravels, Hawkes Bay, New Zealand*

Corvina

*Amarone Della Valpolicella, | 65
Torre Del Falasco, Veneto, Italy*

Sangiovese

*Fontodi Chianti Classico, | 49
Tuscany, Italy*

*Poggio San Polo,
Brunello di Montalcino, Tuscany, Italy | 99*

Petit Verdot

Bill Dowie, Riversland, Australia | 45

Gamay

Chateau Moulin-A-Vent, Beaujolais, France | 59

Cabernet Franc

Clau De Nell, Anjou-Saumur, Loire, France | 59

Merlot

*Chateau Fleur Cardinale, | 600
St Emillion Grand Cru, Bordeaux, France*