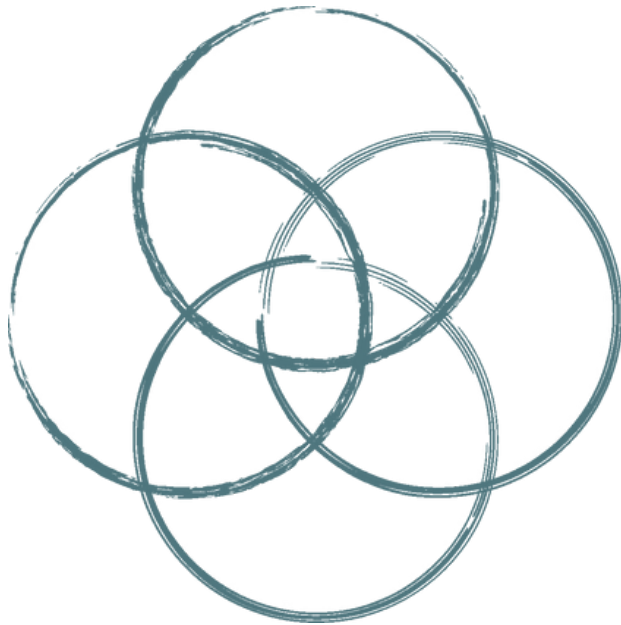


# IKIGAI 生きがい

*Welcome to Bar Antoine -our ever-smiling tribute to Chef Yannick's son Antoine, created to exude good vibrations that satisfy the soul.*

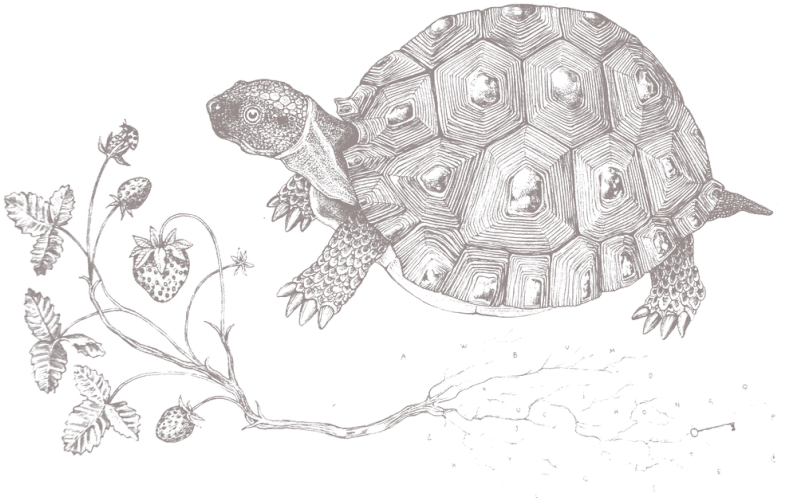


*Uncover our Ikigai Menu, celebrating the Japanese concept of leading a life filled with self-purpose. Explore this philosophy to creating a happier life through unique cocktails crafted using innovative techniques, each capturing one of the four key elements of Ikigai:*

*Love, Passion, Purpose, Mission*

# LOVE

*Showcasing visually enticing  
cocktails with delicate notes to  
evoke the feeling of love*



愛

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## SOULFUL SIP

£ 2 2

*Matcha / No. 3 Gin / Muyu Jasmine / Grapefruit & Sudachi  
Mancino Sakura Vermouth / Almond / Rice Milk*

*“Complex grassy notes and fruity long finish, like a very delicate kiss the flavour of this drink captures the electrifying feeling of love that touch your soul...”*

*Suggested pairing: Veggie gyoza ravioli*

## BOULEVARD OF DESIRE

£ 2 2

*Angel's Envy Bourbon / Bombay Sapphire Gin / Nocciola Hazelnut Quaglia  
Enoki Mushrooms White Port / Campari*

*“Umami and rich with nutty notes, the flavour of this drink symbolizes the rhythmic dance between love and desire. Explore your deepest desire and embrace the love that ignites your soul...”*

*Suggested pairing: Beef tartare and carpaccio*

## BLAZING DAISY

£ 2 3

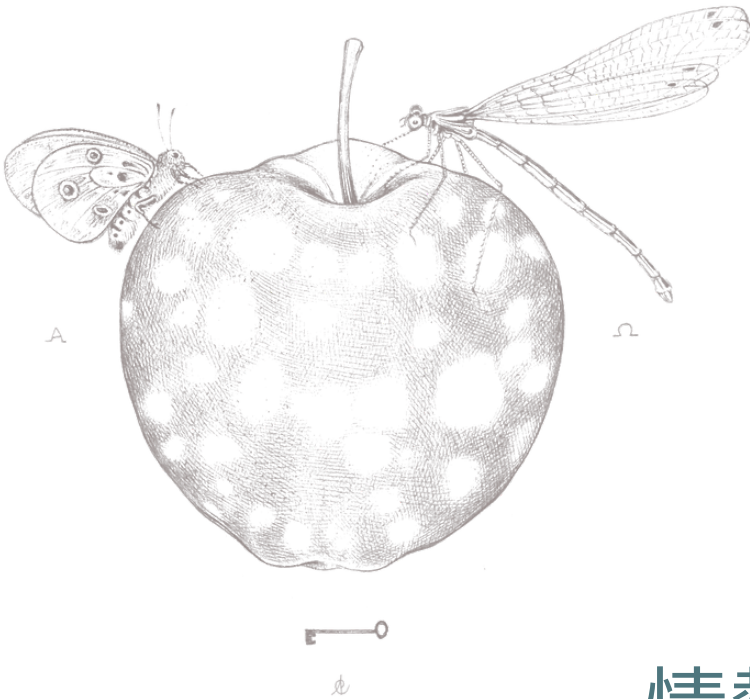
*Patron Silver Tequila / Red Pepper Lacto-fermented  
Lime / Agave*

*“Spicy and zesty, this drink embodies the intensity and the heat of love.  
Let your inner fire burn bright...”*

*Suggested pairing : Crab cakes*

# PASSION

*Featuring bold flavours to  
ignite emotions...*



情熱

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## UME NEGRONI

£ 23

*Roku gin / Amaro Santoni / Umeshu Plum Wine  
Campari / Muyu Chinotto Nero*

*“A bitter and plummy taste, at first, evolves into a gentler finish. Like his colour and flavours, this drink embodies the passion that fuels one’s purpose...”*

*Suggested pairing: Karaage chicken*

## A GLIMPSE INTO THE PAST

£ 32

*Sesame Oil Washed The Macallan 12 Double Cask / Fig Leaves Oloroso Sherry  
Vanilla Bitter / Maple*

*“Roasted and nutty notes, this cocktail represents the courage to learn from the past to pursue your passion and live a life aligned with your Ikigai...”*

*Suggested pairing: Cheese platter*

## HATSUKOI

£ 26

*Seventy-one Gin / La Tomato / Cacao Blanc / Coriander Bitter  
Amontillado / Sparkling Tomato Extraction ®*

*“Umami and rich flavours, this drink represents passion and persistence in seeking passion and desire to achieve your ikigai as a life purpose”*

*Suggested pairing: Shiso leaf tempura*

# PURPOSE

*Demonstrating the craftsmanship  
of the bar team*



## 目的

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## RELENTLESS

£ 22

*Patron Añejo | Tio Pepe Fino | Grapefruit CryoExtraction® | Italicus Bergamot  
The London Essence Peach & Jasmine Soda | Beetroot Cloud*

*“Earthy scents blended with floral and acidic notes. Remind yourself to seek inspiration  
relentlessly everywhere and find motivation to pursue what truly fulfils you...”*

*Suggested pairing: Seabream carpaccio*

## OKINAWA PUNCH

£ 22

*Santa Teresa 1796 Rum | Sleep of the Moon Barley Shochu | Pandan Cordial  
Muyu Chinotto | Mancino Secco Vermouth | Sparkling Tea*

*“Asian and grassy notes blended with sparkling floral finish, the drink represents  
the thrill of exploration and encourages you to find your Ikigai”*

*Suggested pairing: Emperor salad*

## THE ONE'S

£ 24

*The One Manzanilla Cask | Coconut | Vanilla cordial  
Manzanilla | Sparkling Apple Extraction®*

*“Mellow and woody, its bubbly nature encourages you to aim high  
and pursue your dream with determination. Be the ONE”*

*Suggested pairing: Apple Pavlova*

# MISSION

*Highlighting the bar's most  
experimental cocktails, giving new  
life to excess ingredients that would  
otherwise go to waste*



## ミッション

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## THE PURSUIT

£ 25

*Haku Vodka | Green Shiso Ilegal Joven Mezcal | Sudachi | Muyu Vetiver  
Pineapple Extraction ® | Rinomato Americano Bianco*

*“Balsamic and tropical notes, this harmonious cocktail embodies the relentless drive that every single of us can have to master our craft. It represents the Pursuit of excellence that can guide you in every move...”*

*Suggested pairing: Shrimp fritters*

## ROOTS

£ 23

*Grey Goose Vodka | Celeriac Cryo® | LilletBlanc*

*“Crisps and savoury flavours, this cocktail symbolised the importance of creating ripples of change in the world without forgetting our roots...”*

*Suggested pairing: Cod in sea lettuce*

## PENICILLIN NOUVEAU

£ 25

*Hennessy VSOP | Los Siete Misterios Mezcal | Miso | Ginger Honey  
Lucano Anniversario | Rinomato Bianco | Milk Whey*

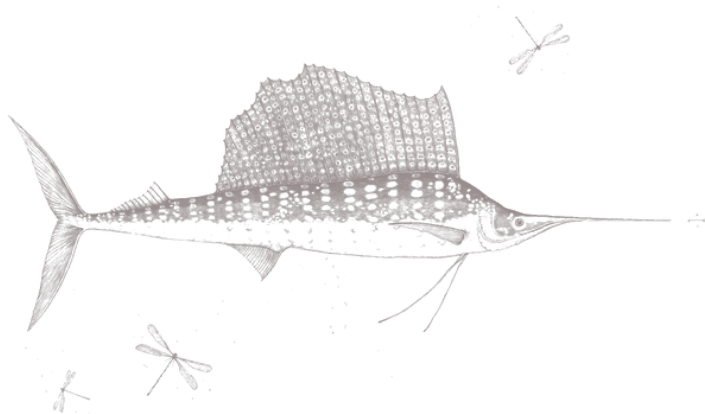
*“Luxurious and rich flavours, this cocktail symbolizes the fulfilment and satisfaction through your life experience for continuously seeking balance and alignment in your life”*

*Suggested pairing: Chocolate tart*

# ALLÉNOTICS

*Once upon a time at Bar Antoine, Chef Yannick and his team embarked on a creative journey to craft the perfect cocktail complement. Drawing upon their culinary expertise, they delved into the world of tonic mixers, infusing them with unique flavours. Beetroot, aromatic citrus, vegetable, and floral are among the current creations, breathing new and delicious life into the classic Gin & Tonic.*

*The result is the Allenotic, also amazing as a spirit-free tonic*



## GREEN

£20

£14 SPIRIT FREE

*Hendrick's  
Cucumber Apple and Basil Cordial  
London Essence Tonic Water*



## PINK

£20

£14 SPIRIT FREE

*No. 3  
Grapefruit Extraction®  
Verbena & Hibiscus Cordial  
London Essence Tonic Water*



## PURPLE

£20

£14 SPIRIT FREE

*Bombay Premier Cru  
Beetroot & Mirin Fermentation  
London Essence Tonic Water*

## YELLOW

£20

£14 SPIRIT FREE

*Oxley  
Pineapple Extraction®  
Passion & Lapsang Cordial  
London Essence Tonic Water*

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# BOOZELESS CREATIONS

## WHITE FOREST

£14

*Everleaf Forest  
Apple Extraction®  
Coconut  
Maple*



## SEA SCENT

£14

*Everleaf Marine  
Elderflower Cordial  
Sparkling Tomato Extraction®*

## MOUNTAIN FIZZ

£14

*Everleaf Mountain  
Beetroot Fermentation  
London Essence Peach & Jasmine Soda*



## IDYLIC GARDEN

£14

*Lemongrass  
Cucumber  
Apple and Basil Cordial  
London Essence Ginger Ale*



# WINES BY THE GLASS

## SPARKLING

<b>Charles Heidsieck</b> <i>Brut Reserve, France, n.v.</i>	£24
<b>Dom Pérignon Rosé</b> <i>Rosé Brut, France, 2008</i>	£65
<b>Ruinart, Blanc de Blancs</b> <i>Brut, France, n.v.</i>	£39
<b>Moët &amp; Chandon, Collection Impériale</b> <i>Brut nature, Création No 1, France, n.v.</i>	£64
<b>SparklingTea "Bla"</b> <i>Copenhagen, Denmark (Alcohol-Free)</i>	£9



## WHITE & ROSE



<b>Greco di Tufo, Greco</b> <i>Cantina Vadiaperti, Campania, Italy, 2022</i>	£11
<b>HiddenTreasures, Riesling/Furmint</b> <i>Moric Project, Balaton Lake, Hungary, 2020</i>	£15
<b>Rias Baixas, Leirana, Albarinho</b> <i>Bodega Forjadel Salnes, Galicia, Spain 2022</i>	£14
<b>Cheverny, Pure, Sauvignon Blanc</b> <i>Domaine des Huards, Loire Valley, France, 2020</i>	£9
<b>Bourgogne, Chardonnay</b> <i>Domaine Dupond-Fahn, Burgundy, France, 2020</i>	£23
<b>Rock Angel, Grenache Blanc</b> <i>Cotes-de-Provence, France, 2021</i>	£18

## RED

<b>Côtes-du-Rhône, GSM</b> <i>Domaine Charvin, RhoneValley, France, 2020.</i>	£16
<b>Las Uvasde la Ira, Garnacha</b> <i>Vitícola Mentrídana, Mentrída, Spain, 2021</i>	£19
<b>Château Capbern, Cabernet Sauvignon and Merlot</b> <i>Saint-Estèphe, Bordeaux, France, 2017</i>	£24
<b>Masannay, Pinot Noir</b> <i>Les Longeroies, Domaine Charlopin-Tissier 2021</i>	£26

## EXCELLENCE

	WHITE	<b>Pessac-Léognan</b> <i>Domaine de Chevalier, Bordeaux, France 2016</i>	£79
		<b>Châteauneuf-du-Pape</b> <i>Le Vieux Donjon, Rhône Valley, France, 2021</i>	£38
	RED	<b>Barolo, Briccodelle Viole</b> <i>G.D. Vajra, Piedmont, Italy, 2018</i>	£48
		<b>Pinot Noir, EstateRed</b> <i>Bass Phillip, Gipplands, Australia, 2018</i>	£52

## SAKE

<i>Gozenshu9 "Rocky Mountain" Tsuji Honten, Junmai Bodaimoto</i>	£12
<i>Tatenokawa Kyuryu"3 Peaks" –Tatenokawa, Junmai Daiginjo</i>	£22
<i>Tsukino Katsura Yanagi, Junmai Ginjo</i>	£23
<i>Dewatsuru Umegokochi, Plum Sake</i>	£15
<i>Nakashima Junmai Yuzushu, Yuzu Sake</i>	£14



# SPIRITS

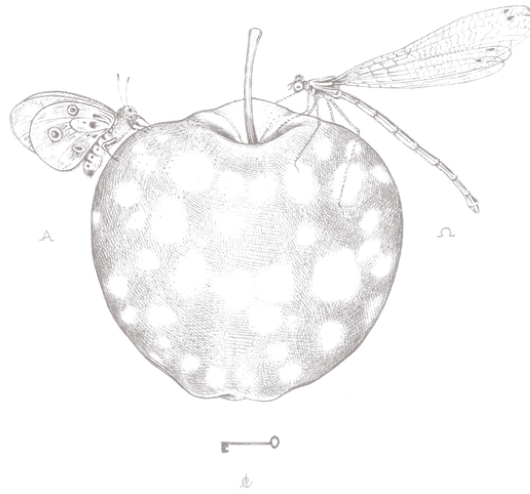
## GIN

Bombay Sapphire	£14
Hendricks	£15
Plymouth	£15
Sipsmith	£15
Sipsmith Sloe	£15
Bols Genever	£15
Tanqueray Ten	£17
The Botanist 22	£17
No. 3	£17
Hepple	£17
Roku	£17
Monkey 47	£18
Oxley	£18
William Chase	£18
Bombay Premier Cru	£18
Seatrus	£19
Procera	£30
Seventy One	£40

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# VODKA

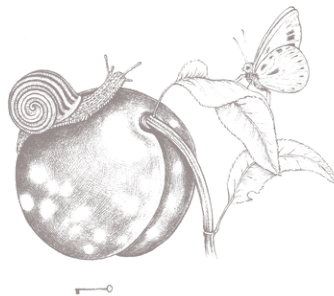
Ketel One	£14
Haku	£15
Tito's	£15
Sipsmith	£15
Belvedere	£15
Grey Goose	£16
Chase Vodka	£16
Konik'sTail	£16
Grey Goose Citron	£16
Grey Goose La Poire	£18
Chopin	£18
Stoli Elit	£21
X Muse	£24
Belvedere 10	£42

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# TEQUILAS & MEZCAL

Patron Silver	£16
Patron Reposado	£16
Don Julio Reposado	£18
Casamigos Blanco	£19
Illegal Joven	£19
Patron Anejo	£20
Illegal Reposado	£21
Casamigos Anejo	£22
Clase Azul Plata	£35
Patron Cielo	£60
Patron Gran Platinum	£66
Clase Azul Reposado	£65
Los Siete Misterios Tobala Mezcal	£70
Don Julio 1942 Anejo	£72
Gran Patron Piedra	£80
Clase Azul Gold	£130



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## RHUM

Bacardi Carta Blanca Superior	£14
Bacardi Gold	£14
Bacardi Caribbean Spiced	£15
Rhum Clement	£15
Flor de caña 12y	£18
Diplomatico	£19
Bacardi 8	£15
Mount Gay XO	£19
Ron Zacapa 23	£20
Santa Teresa 1796	£20
Hampden Overproof	£30
Ron Zacapa XO	£41
Appleton 21	£47
Mount Gay 1703	£55
Caroni 21	£60
Enmore 1975	£90



# SINGLE MALT WHISKY

## LOW LANDS

Glenkinchie Distillers Edition 20	£25
Auchentoshan 18	£33

## HIGHLAND

Aberfeldy 12	£17
Oban Distillers Edition	£26
Glenmorangie 18	£32
Dalmore 18	£85
Royal Lochnagar Selected Reserve	£110



## ISLAND

Highland Park 18	£41
Talisker 18	£59

## CAMPBELTOWN

Springbank 19	£42
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## ISLAY

Buichladdich Barley	£15
Bowmore Darkest 15	£20
Ardbeg Corrywreckan	£26
Caol Ila Distiller Edition	£20
Lagavulin Distillers Edition	£28
Bowmore 25	£110
Laphroaig 25 Cask Strength 2019	£135
Ardbeg 25	£195



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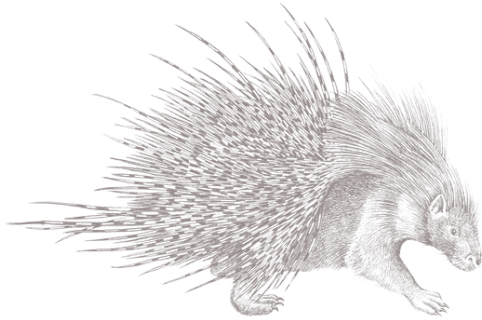
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## SPEYSIDE

Aberlour 16	£25
Glenfiddich 18	£26
The Macallan 12 Sherry Oak	£30
Balvenie 21-Old Port Wood	£60
Glenfarclas 25	£72
The Macallan 18 Sherry Oak	£98
Glenlivet 21	£300
The Macallan 25 Sherry Oak	£520
The Glenlivet 40 - 1964	£850
The Macallan 30 Sherry Oak	£900
The Macallan M Decanter 2020 Release	£1200

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## BLENDED WHISKY

Dewar's 12	£15
Johnnie Walker Black Label	£16
Johnnie Walker Gold Label	£21
Johnnie Walker Blue Label	£50
Chivas Regal 18	£25
Chivas Regal Royal Salute 21	£50

## IRISH WHISKY

Slane	£14
Bushmills 16 Three Woods	£35
Jameson Gold Reserve	£90
Midleton Very Rare	£95



# BOURBON & RYE

Basil Haydens	£15
Bulleit Rye	£15
Maker Marks 46	£15
Jack Single Barrel	£15
Woodford Reserve	£15
Woodford Rye	£18
Angels Envy	£20
Willett's	£25
Stagg Junior	£25
Whistle Pig Rye 10	£26
Blantons Gold	£40
Sazerac Rye 18 Fall 2012	£480



## CANADIAN WHISKY

Crown Royal £13



## ENGLISH WHISKY

The One Fine Blended Whiskey £15

The One Sherry Cask £17

The Lakes The Whiskymaker's Reserve No.5 £30

The Lakes Bal Masque £33

## JAPANESE WHISKY

Nikka from the Barrell £19

Nikka Pure Malt Red £19

Nikka Coffey Grain £21

Chichibu London Edition 2018 £210



## THE HOUSE OF SUNTORY

Hibiki Harmony £31

Yamazaki 12 £38

Hakushu 12 £55

Yamazaki 18 £170

Hibiki 21 £220

# COGNAC

Hennessy VSOP	£16
Remy Martin VSOP	£16
Courvoisier Napoleon	£28
Delamain Pale & Dry XO	£30
Martell Cordon Bleu	£35
Hennessy XO	£40
Rémy Martin XO	£43
Courvoisier Erté No.5	£150
Hennessy Paradis	£200
Croizet Bonaparte 1914	£200
Hennessy Paradis Impérial	£325
Martell L'Or Very Rare Crystal	£400
Rémy Martin Louis XIII	£440
Hennessy Richard	£550



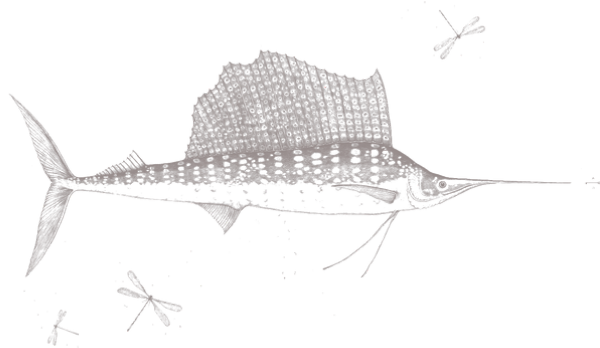
# ARMAGNAC

Baronde Sigognac 20	£23
Baronde Sigognac XO Platinum	£25
Baron Gaston Legrand 1997	£28
Baron Gaston Legrand 1968	£55
Baronde Lustrac 1960	£70

# CALVADOS

Dupont Hors d'age	£19
Camut Privilege 18	£42
Lemorton 1972	£75





## PORT & SHERRY

TioPepe, Palomino Fino, Jerez, Spain	£16
Don Jose' ,Oloroso, Jerez, Spain	£16
Pedro Ximenez, El Maestro Sierra, Jerez, Spain, 2018	£28
Taylor's, Tawny Port, 10 Years Old	£30
Niepoort, Tawny Port, 20 Years Old	£35

## GRAPPA

Tignanello	£16
Sassicaia	£32

## BEERS

Asahi	£11
Asahi 0% abv	£9
Meantime Lager	£11
Meantime Pale Ale	£11





# TEA & INFUSION £9

## BLACK TEA

English Breakfast

Earl Grey

DianHong Golden Buds

Boseong Sejak Hongcha

Shimada Sakura Smoked Wamocha

Darjeeling second flush

## GREEN TEA

Jasmine Pearls

Ariake Fukamushi Sencha

Yame Gyokuro

Ashikita Geinmacha

Ashikita Hojicha

Sakura Sencha with Matcha

## WHITE TEA

Moonlight Yunnan White

## OOLONG TEA

Shan Lin xi Long Fen Xia

Alishan High Mountain Hong Oolong

## INFUSION

Chamomile Flowers

Iranian Rose Buds

Fresh Infusion