

APPETIZERS

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| 1. Prawn Crackers Thai spicy prawn crackers with sweet chilli sauce G | £3.50 | 9. Crispy Tofu Deep fried tofu, seasoned with hoisin sauce, sesame seeds and crispy seaweed (8) G SE Vegan | £7.95 | 15. Sake Tataki 6 pieces of salmon sliced served with ponzu sauce, topped caviar, daikon and cress GF | £11.95 |
| 2. Edamame Beans Steamed green soy beans with sea salt Vegan | £5.00 | 10. Shishito Yaki Grilled padron peppers served with sweet miso, sesame and seasalt GF SE Vegan | £7.95 | 16. Beef Tataki 8 pieces of sliced, seared sirloin with ponzu sauce, grated radish, seaweed, salad and olive oil GF | £12.95 |
| 3. Vegetable Spring Roll Served with sweet chilli sauce G V | £7.95 | 11. Eringi Yaki Grilled king oyster mushroom served with wasabi soyo dressing N SE G Vegan | £7.95 | 17. Tempura A Japanese style frying method G | |
| 4. Duck Spring Roll Served with hoisin sauce G N | £10.95 | 12. Nasu Denkaku Grilled aubergine with sweet miso and sesame seed GF SE Vegan | £8.00 | Soft Shell Crab Tempura (1) | £12.95 |
| 5. Satay Chicken Grilled chicken on skewers with satay sauce (4) G N | £8.95 | 13. Akami Tartare Shredded lean red tuna with spicy mayonnaise topping with avocado, caviar, and served with yuzu soy sauce GF | £13.95 | Prawns Tempura (4) | £10.95 |
| 6. Crispy Calamari Deep fried squid with chilli sauce G (GF Available) | £8.95 | 14. Hamachi Jalapeno 6 pieces of thinly sliced yellowtail with sliced jalapeno, dry shiso and yuzu soy sauce GF | £12.95 | Vegetable Tempura (6) | £9.95 |
| 7. Prawn Toast Served with Spicy Mayo G SE | £8.95 | | | 18. Dumpling pan fried Served with ponzu sauce (2) (4) | |
| 8. Kaki Fry Oysters are panko coated and deep-fried served with mayo, unagi sauce (2) G | £7.95 | | | Vegetable G SE CE | £5.50 £9.50 |
| | | | | Chicken G SE CE | £6.50 £11.50 |

TANOSHII DIM SUM

Served with chilli oil, dim sum vinegar and soysauce

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| 19. Shui Mai (2) (4) | | 20. Har Gau (2) (4) | | 22. Dumplings (2) (4) | |
| Scallop and leek SE G | £7.00 £12.00 | Prawn and bamboo SE CE G | £7.00 £12.00 | Mushroom and bamboo Vegan SE CE G | £6.50 £11.50 |
| Pork and prawn SE G | £7.00 £12.00 | 21. Xiao Long Bao soup filled dumpling with pork SE CE G | (2) (4) £6.50 £11.50 | Mixed vegetable Vegan SE CE G | £6.50 £11.50 |

SASHIMI 4 PCS.

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| 23. Sake Salmon | £9.50 |
| Akami Tuna | £10.50 |
| Hamachi Yellowtail | £11.50 |
| Hotate Scallop | £7.50 |
| Tako Octopus | £7.50 |
| 24. Assorted Sashimi 20 pieces of the best available fish | £38.00 |
| 25. Assorted Hwe 12 pieces of salmon, tuna, yellowtail dipped in seasoned Korean gochujang sauce, served rice cracker, sesame and salad G | £28.00 |

TANOSHII MAKI 5 PCS.

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| 26. Sake Roll Salmon rolled with shredded cucumber, and caviar SE GF | £17.50 |
| 27. Akami Roll Lean red tuna, chives, oshinko, spicy sauce and Japanese seven spices GF SE | £18.50 |
| 28. Ebi Tempura Roll Prawn tempura, avocado and topped with crispy rice, spicy mayo and unagi sauce G (GF Available) | £17.50 |
| 29. Soft Crab Roll A fried jumbo soft shell crab with chives, shiso leaves and tobiko G (GF Available) | £17.50 |

HOSO MAKI 6 PCS.

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| 30. Hosos Maki GF | | | |
| Salmon | £8.95 | Cucumber Vegan | £6.95 |
| Yellowtail | £9.95 | Avocado Vegan | £7.95 |
| Tuna | £9.95 | Oshinko Vegan | £6.95 |

SOUP

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| 31. Tom Kha Thai coconut soup served with your choice of | |
| Mushroom GF Vegan | £7.95 |
| Chicken GF | £8.95 |
| King Prawn GF | £9.95 |
| 32. Tom Yum Thai spicy clear soup with your choice of | |
| Mushroom GF Vegan | £7.95 |
| Chicken GF | £8.95 |
| King Prawn GF | £9.95 |
| 33. Miso Soup With Tofu GF Vegan | £5.95 |

SALAD

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| 34. Goma Wakame sesame seaweed salad GF SE Vegan | £8.95 |
| 35. Papaya Salad Thai spicy fresh green papaya salad, dressed with fish sauce, fresh lime juice, palm sugar & peanuts GF N V | £8.95 |
| Prawn GF N | £14.95 |

DEEP FRIED

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| 46. Katsu A deep fried dish with panko bread crumbs, served with Japanese curry sauce | |
| Chicken G SE | £15.95 |

CURRIES

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| 36. Green Curry Thai style green curry with coconut milk served with your choice of | |
| Tofu GF Vegan | £13.95 |
| Chicken Roulade GF | £15.95 |
| King Prawn GF | £16.95 |
| 37. Panang Curry A creamy & richer consistency of coconut based curry with kaffir lime leaf | |
| Sirloin Beef GF | £19.95 |
| King Prawn GF | £16.95 |
| Grilled Sea-bass GF | £18.95 |
| 38. Massaman Curry The mildest out of our curries, a mixture of cinnamon, cloves & cardamom | |
| Tofu N GF Vegan | £13.95 |
| Chicken Roulade N GF | £15.95 |
| Lamb Shank N GF | £21.95 |

GOHAN

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| 47. Gohan is a Japanese rice dish in which is cooked with seafood, or meat topped with spring onions, small vegetables, sesame, bonito, ikura and caviar. It's usually seasoned with Japanese stock and soy sauce. 25 mins producing time. Suitable for 2 people sharing | £40.00 |
| Unagi Gohan G , Sea Bass Gohan GF or Beef Gohan GF | |

WOK & STIR-FRIED

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| 39. Pad Kaprao One of the most popular dishes in Thailand. Freshly stir-fried chilli, garlic, basil, long beans and onions, served with a choice of | |
| Mince Chicken G (GF Available) | £13.95 |
| Mince Pork G (GF Available) | £14.95 |
| King Prawn G (GF Available) | £17.95 |
| 40. Sweet & Sour Lightly battered & deep-fried choice of meat. Then coated in a sweet & sour sauce, with wok cooked onion, pineapple, red & green peppers | |
| Mock Duck G CE Vegan | £12.95 |
| Chicken G CE (GF Available) | £13.95 |
| 41. Crispy shredded beef with sweet chili coating, stir fried with cucumber and red pepper GF | £18.95 |
| 42. Duck Tamarind Duck confit with tamarind sauce garnish with cashew nut and crispy onion G N CE | £20.95 |
| 43. Sea bass Tamarind Grilled sea bass fillet with Tamarind sauce garnished with cashew nut crispy onion N G CE (GF Available) | £18.95 |
| 44. Seafood Pad Cha Mixed seafood stir fried with chilli and spicy thai herb G | £19.95 |
| 45. Cashewnut King Prawn wok fried with Leek and Spice Chilli paste G SE N | £17.95 |

SIDES

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| 48. Fine Beans Wok fried with ginger, garlic and soy sauce Vegan (GF Available) | £8.95 |
| 49. Pak Choi Wok fried with garlic oyster sauce Vegan (GF Available) | £8.95 |
| 50. Broccoli Tips Wok fried young broccoli tips with ginger & garlic Vegan (GF Available) | £8.95 |
| 51. Mixed Seasonal Vegetables Wok fried with garlic oyster sauce Vegan (GF Available) | £8.95 |

RICE & NOODLES

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|---|---------------|--|---------------|--|---------------|
| 52. Steamed Rice GF Vegan | £4.50 | 56. Nasi Goreng Indonesian sweet & spicy fried rice with Vegetable G SE Vegan | £12.95 | 58. Phad Thai Noodle Stir fried with Authentic pad Thai sauce eggs bean sprouts, carrots spring onion, crushed roast | |
| 53. Sticky Rice GF Vegan | £4.90 | Eggs G SE V | £12.95 | Tofu GF N CE Vegan | £12.95 |
| 54. Egg Fried Rice GF V | £5.50 | Chicken G SE | £14.95 | Eggs GF N V CE | £12.95 |
| 55. Pineapple Fried Rice Wok fried turmeric jasmine rice with pineapple, pepper, onion, raisins and cashew nuts | | King Prawn G SE | £15.95 | Chicken GF N CE | £14.95 |
| Vegetables GF N Vegan | £12.95 | 57. Pad Kee Mao Drunken noodle stir fried rice noodles with spicy chilli tomato sauce, basil, onions, broccoli and eggs, served with | | King Prawn GF N CE | £15.95 |
| Eggs N V GF | £12.95 | Chicken GF CE | £14.95 | 59. Stir fried Noodle egg noodles, spring onion, bean sprouts and carrot | £11.95 |
| Chicken GF N | £14.95 | King Prawn GF CE | £15.95 | King Prawn G N | £14.95 |
| King Prawn GF N | £15.95 | | | | |

ALLERGENS **G** Contain Gluten **V** Vegetarian Friendly **SE** Contain Sesame
GF Gluten Free **Vegan** **N** Contain Nuts **CE** Celery

Please Note: Not all meat is recommended for specific dishes as it does not compliment as well.
Please inform us if you have any dietary or allergen needs. An optional 10% service charge will be added to your bill.

Extra Sushi Ginger **£1.00**
Extra Wasabi **£1.00**
Extra Chilli Oil **£2.00**
Extra Sauce **£2.50**

COCKTAILS

- Apple Highball** £15.00
Toki Whisky 50ml, Apple juice, Lenon and Soda Water.
- Pina Colada** £12.00
Coconut milk, Pineapple juice, Bacardi & Malibu.
- Mai Tai** £14.00
Amaretto, Cointreau, Bacardi Carta Blanca, Bacardi Carta Negra and Lemon Juice.
- Yuzu Mojito** £12.00
Bacardi, Yuzu Juice, Lime Juice, Fresh Mint and Soda.
- Umeshu Mojito** £13.00
Bacardi, Plum Sake, Lemon Juice, Fresh Mint and Soda.
- Lychee Martini** £13.00
Vodka, Lychee Liqueur, Lychee Juice and Lychee.
- Mocha Espresso Martini** £12.00
Vodka, Coffee Liqueur, Lime Juice, Espresso and Chocolate.
- Margarita** £12.00
Tequila, Cointreau, Lime juice.
- Jasmine Gin** £12.00
Jasmine Tea, Roku Gin, Cointreau and Lemon Juice.

BEER 330ML

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| Becks Blue ABV 0% | £4.00 |
| Asahi, Japan ABV 5.2% | £5.50 |
| Singha, Thailand ABV 5% | £5.50 |
| Tsing Tao, China ABV 4.7% | £5.50 |
| Tiger, Singapore ABV 4.8% | £5.50 |

SAKE

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| 1. Kubota Junmai Daiginjo ABV 12% | £28.50 | £66.50 |
| A special release sake from this prestigious brewery. Dry, clean and smooth sake with a lovely crisp, sharp finish. Classic floral ginjo aromas followed by rich autumn fruits and pleasing acidity. Food Pairing: prawns, tuna, scallops, tofu, sushi and stews. | | |
| 2. Dassai 45 Junmai Daiginjo ABV 16% | £28.50 | £66.50 |
| Carries the typical fruity aromas of Junmai Daiginjo, clean, soft and silky, this best-selling sake has dreamy honeydew melon on the nose. Dassai 45 is a very good entry level bottle, and next level up is Dassai 39, 23 and Beyond. Food Pairing: sashimi, gyoza, tempura and deep-fried. | | |
| 3. Dassai 39 Junmai Daiginjo ABV 16% | £32.50 | £72.50 |
| 39 refers to the high degree of rice polishing in this big daiginjo that packs a generous wallop of tropical fruit on the nose. Smooth and mellow, with mild acidity, leaves a clean refreshing finish. Food Pairing: sushi, tapas, and salads. | | |
| 4. Dassai 23 Junmai Daiginjo ABV 16% | £44.50 | £95.00 |
| World renowned for it's ultra high rice polishing ratio (23%), this award winner is the perfect special occasion sake. Gorgeous aroma of melon and peach on the nose. Dried pineapple, pear and chestnuts on the palate with a smooth and velvety texture that develops through a lush finish. Food Pairing: sushi, sashimi, grilled and tempura. | | |

GIN 25ML

- Three well known local Winchester gins:
- 10. Twisted Nose** ABV 40% £5.90
Twisted Nose Gin comes from the picturesque city of Winchester in Hampshire. The humble watercress offers a delicate sweetness and peppery sparkle to this wonderful London Dry gin.
 - 11. Bombay Sapphire** ABV 40% £5.50
Comes from Bombay Sapphire Laverstoke Mill Distillery in Hampshire. Light and piney juniper, with soft peppery warmth building.
 - 12. Winchester Dry Gin** ABV 44% £5.90
Rich and complex, this is a unique gin with great depth of flavour.
- Three Japanese well known gin brands:
- 13. Roku Gin** ABV 43% £5.50
An excellent gin from Japan's legendary House of Suntory. Clean crisp and full of flavour.
 - 14. Ukiyo Blossom Gin** ABV 40% £6.50
Infused with sakura flower, imparting a helping of fragrant floral notes. Deliciously bright and elegant.
 - 15. Ukiyo Yuzu Gin** ABV 40% £6.50
A fab citrus fruit that is used frequently in Japanese cuisine. Zesty and aromatic.
 - 16. Ki No Bi, Kyoto Dry Gin** ABV 45.70% £6.90
Smooth gin, floral and aromatic with refreshing yuzu standing out.
 - 17. Ki No Tea, Kyoto Dry Gin** ABV 45.10% £7.90
Delicate citrus followed by a warming green tea aroma, then distant juniper. A good choice for the start drink and pairing with dessert.
 - 18. Ki No Bi Sei, Navy Strength Gin** 54.50% £8.50
Ki No Bis Sei is influenced by the classic British style, elegant and harmonious, even with the hefty ABV. Grilled dish will goes very well with strong flavour.

VODKA 25ML

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| Haku Vodka, Japan | £5.00 |
| Ukiyo Vodka, Japan | £5.50 |

SPIRITS & LIQUEURS

- Bacardi Blanca, Bacardi Negra, Malibu, Jameson, Jack Daniels, Amaretto, Tequila, Cointreau, Tia Maria, Baileys 25ml £4.50
- Courvoisier VSOP Brandy 25ml £5.50
- Remy Martin VSOP Brandy 25ml £5.50
- Takar Umeshu - plum wine 50ml £6.00

SOFT DRINKS

- Fever-Tree: Light Tonic Water, Elderflower Tonic, Ginger Ale, Lemonade, Soda Water £3.20
- Coca-Cola, Diet Coca-Cola £3.50
- Orange Juice, Apple Juice, Pineapple Juice, Mango Juice, Lychee Juice £3.50
- Sparkling Water 750ml £4.90
- Still Water 750ml £4.90

WHISKY 25ML

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| Toki £5.50
A blended whisky from Suntory's three distilleries: Yamazaki, Hakushu and Chita. | |
| Hakushu Distiller's Reserve £8.00
Hakushu 12 Years Old £12.00
This wonderful peated Japanese single malt whisky hails from Hakushu distillery. The distillery resides in the forests of Mt. Kaikomagatake, it boasts a fresh and foresty flavour profile. | |
| Yamazaki Distiller's Reserve £8.00
Yamazaki 12 Years Old £12.00
Yamazaki is Suntory's flagship single malt whisky, elegant and smooth, can taste like caramel, vanilla and berry, smelled like sweet sandalwood. That's certainly not lacking in flavour. | |
| Hibiki Harmony £8.00
A beautiful whisky; Hibiki Japanese Harmony is made with malt whiskies from the Yamazaki and Hakushu distilleries. An elegant expression, with wafts of honey, orange with a herbaceous touch or two, also light oak. | |

WINE

- | PROSECCO | 200ml | | |
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| 25. Prosecco Bel Canto GF France ABV 11% £11.00 £36.50
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest | | | |
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- | CHAMPAGNE | | | |
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| 26. Drappier Premier Cru Brut France ABV 12% £69.00
The Champagne house of choice for Charles de Gaulle. Possessing a fresh bouquet of pear, sweet spice, vanilla and honey with a long, toasty finish. | | | |
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- | ROSÉ | 175ml | 250ml | |
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| 27. Bel Canto Pinot Grigio £6.60 £9.40 £27.00
delle Venezie Rosé Vegan Veneto Italy ABV 12%
Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure. | | | |
| 28. Nicolas Rouzet, Coteaux d'Aix en Provence V Provence France ABV 12.5% £9.20 £13.00 £38.00
A pale, delicate rosé, both fine and elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant, and a hint of peppery spice. | | | |
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- | WHITE | 175ml | 250ml | |
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| 29. Viertalo Sauvignon Blanc, Castilla-La Mancha, Spain ABV 12% £6.50 £9.20 £26.50
With a subtle floral scent on the nose this white has flavours of melon, citrus fruits and a touch of fennel. | | | |
| 30. Crescendo Pinot Grigio £7.50 £10.70 £31.00
Vegan Terre di Chieti IGT, Abruzzo, Italy ABV 12%
A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish. | | | |
| 31. Claro Riesling Reserva £8.50 £11.70 £33.00
Leyda Valley, Chile ABV 13.5%
A young, bright and clean wine with a hint of sweetness, and notes reminiscent of white flowers, white peaches and grapefruit. | | | |
| 32. Passion du Sud Organic Albariño £36.00
Vegan Pays d'Oc , France ABV 13%
Complex bouquet of white fruit with honey and coconut notes. Generous fruity flavours on the palate with good balance and freshness. | | | |
| 33. Kokako Sauvignon Blanc, Marlborough £38.00
Marlborough, New Zealand ABV 13%
Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mid-palate weight. | | | |
| 34. Ghost in the Machine Chardonnay £48.00
Vegan Elgin , South Africa ABV 13%
Decadent toffee, vanilla, caramel are accompanied by butterscotch, with subtle hints of roasted almond. These flavours flow through and ends with a smooth, citrus lime finish on the palate. | | | |
| 35. Ghost in the Machine Chenin Blanc £48.00
Vegan Stellenbosch , South Africa ABV 12.5%
Hints of aromatic bay leaf and cardamom with a smokey, nutty character picked up on the nose. On the palate this wine is creamy, juice on entry with a subtle lime lingering finish. | | | |
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- | RED | 175ml | 250ml | |
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| 36. Crescendo Merlot £6.60 £9.40 £27.00
Emilia-Romagna, Italy ABV 12%
Intense ruby red with violet hue. Hints of blackberry and cherry with well defined notes of red berries. Extraordinarily round and complete. | | | |
| 37. Five Ravens Pinot Noir £6.80 £9.70 £28.00
Vegan Multi-region Blend , Romania ABV 13%
Romania may not be the first place you think of when you are looking to buy a Pinot Noir but this has all the classic bright red fruit flavours and spicy notes you would expect. | | | |
| 38. Camino Acero Malbec £7.30 £10.40 £30.00
Vegan Mendoza , Argentina ABV 13.5%
This is an elegant, juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine. | | | |
| 39. Mozzafiato Primitivo Vegan Puglia IGT, Italy ABV 13% £33.00
This Primitivo has a mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. | | | |
| 40. Conde De Castile Rioja Reserva £37.00
Vegan Rioja, Spain ABV 13.5%
A complex wine that displays a harmonious blend of dried, stewed fruits and nuances of leather, vanilla and tobacco. | | | |
| 41. Ghost in the Machine Shiraz £44.00
Vegan Western Cape , South Africa ABV 13%
Spiced up red meat with coriander and black pepper, hints of salami, fynbos, buchu character on the nose. This wine is well rounded, with bold tannins, and red fruits such as mulberry, black berry, plums and a smooth lingering finish. | | | |
| 42. Château Coufran, Haut-Médoc £59.50
Cru Bourgeois Supérieur 2007 Bordeaux, France ABV 13%
This wine has a soft, fleshy and ample feel, combining soft bramble and ripe plum flavours with smooth tannins. Subtle cedar and leaf aromas complete the picture. | | | |

COFFEE & TEA

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| Single Espresso | £2.90 |
| Double Espresso | £3.50 |
| Americano | £3.00 |
| Latte | £3.90 |
| Cappuchino | £3.90 |

PP - Per-person for a Pot

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| Fresh Mint Tea | £3.00pp |
| Fresh Ginger & Mint Tea | £3.50pp |
| Fresh Lemon Red Tea | £4.50pp |
| Genmaicha | £4.90pp |
| Japanese Roasted Rice Green Tea | |
| Flower Tea | £4.90pp |
| Rose, Chrysanthemum and Osanthis Flower | |

PREMIER TEA

PP - Per-person for a Pot

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| Longjing 龙井 | £6.50pp |
| Lóng Jǐng tea is a famous variety of green tea grown in Hangzhou in Zhejiang province. | |
| Biluochun 碧螺春 | £6.50pp |
| Bì Luó Chūn is a famous green tea originally grown in the Dongting mountain region near Lake Tai, Jiangsu, China. | |
| Tieguanyin 铁观音 | £6.00pp |
| Tiè Guān Yīn is a variety of oolong tea, enduring fragrance, and unforgettable taste. | |
| Jasmine 茉莉花 | £6.00pp |
| Chinese flower tea called Mò Lì Huā tea, jasmine tea has green tea as the tea base, scented with aroma from jasmine blossoms to make a scented tea. | |
| Souchong 正山小种 | £5.80pp |
| Black tea originally from the Wuyi region of the Chinese province of Fujian. It is more commonly named Lapsang Souchong, Mandarin is Zhèng Shān Xiǎo Zhōng. After brewing, the aroma is high and long with pine smoke. | |
| Jasmine Souchong 茉莉小种 | £5.80pp |
| Jasmine black tea is produced using black tea technique and maintains the traditional jasmine tea scenting process. When it is brewed, while retaining the fresh fragrance of jasmine tea, it also presents the mellow and characteristics of black tea. | |

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| Bi Tan Piao Xue 碧潭飘雪 | £8.00pp |
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Inheriting the national tea artisans and flower tea master - Jin Hua Xu.

Zhu Ye Qing, the Chinese luxury tea brand, selects the latest fresh green tea of the year (around the 5th of April) from Mount Emei at altitudes ranging from approximately 600 to 1,500 meters. This tea is then fragrant with jasmine and undergoes six rounds of cellaring.

When brewed the water appears green and bright, with fresh and tender tea leaves. The aroma of jasmine fills the air, transporting you to a world of blooming flowers, where each sip feels like a delicate snowflake falling into a clear pond. This is the origin of its name, which perfectly captures the beauty and grace of this exquisite tea. - "Bi Tan Piao Xue".

In 2013, when British Prime Minister David Cameron visited Chengdu, China, this tea was chosen for his reception. Because of this, it is also known as "The PM's Tea."

ALLERGENS

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| G Contain Gluten | GF Gluten Free |
| V Vegetarian Friendly | Vegan |