



A menu of interlocking ingredients

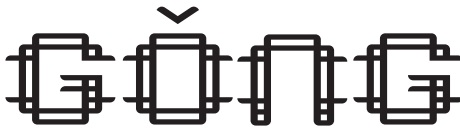
A note to the discerning drinker:

GONG is pleased to present a menu inspired by simplicity and sustainability, with the ingredients at the heart of each concoction.

A nod to our Asian heritage and namesake, the interlocking menu was born of the concept of the Dougong, interlocking wooden brackets integral to traditional Chinese architecture. Dougong enabled a structure to be affixed by joinery rather than with glue or fasteners, due to the quality and precision of the technique.

Each cocktail offered on this menu is one half of a pair, connected or 'interlocked' to another by one shared ingredient. This refined offering allows us to reduce food wastage and is made possible by the artistry of our team and the ability to continuously evolve throughout the seasons using local produce.

Our menu represents a marriage of ancient Eastern culture with modern Western technique, interlocked with precision, reverence and innovation.



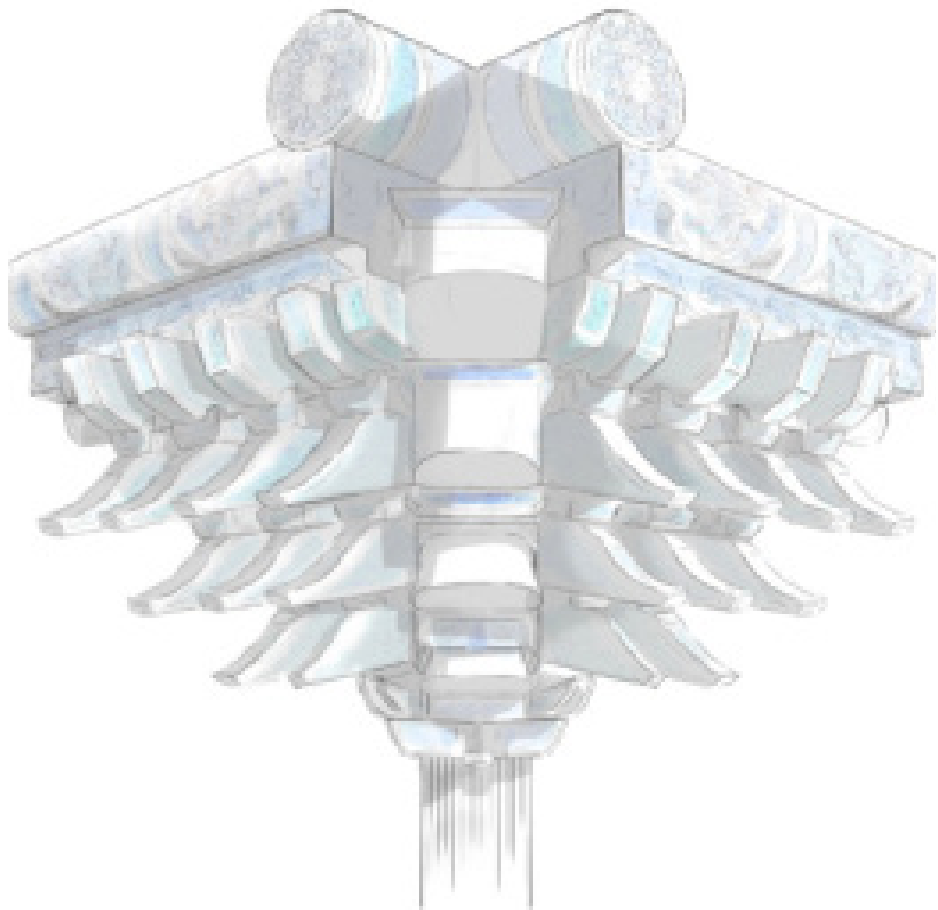
MANGO & WINE
WINE & PEAR

AGAVE & CHOCOLATE
CHOCOLATE & EUCALYPTUS

SHISO & PINEAPPLE
PINEAPPLE & CHAI

BUTTER & SAGE
SAGE & TOMATO

GRAPE & RASPBERRY
RASPBERRY & MINT



MANGO & WINE

HAVANA 3 Y.O. RUM
MARTINI RISERVA AMBRATO
SAUVIGNON BLANC
GRENADINE
SLIMLINE TONIC
MANGO LEATHER

£20

Bright / fresh / long

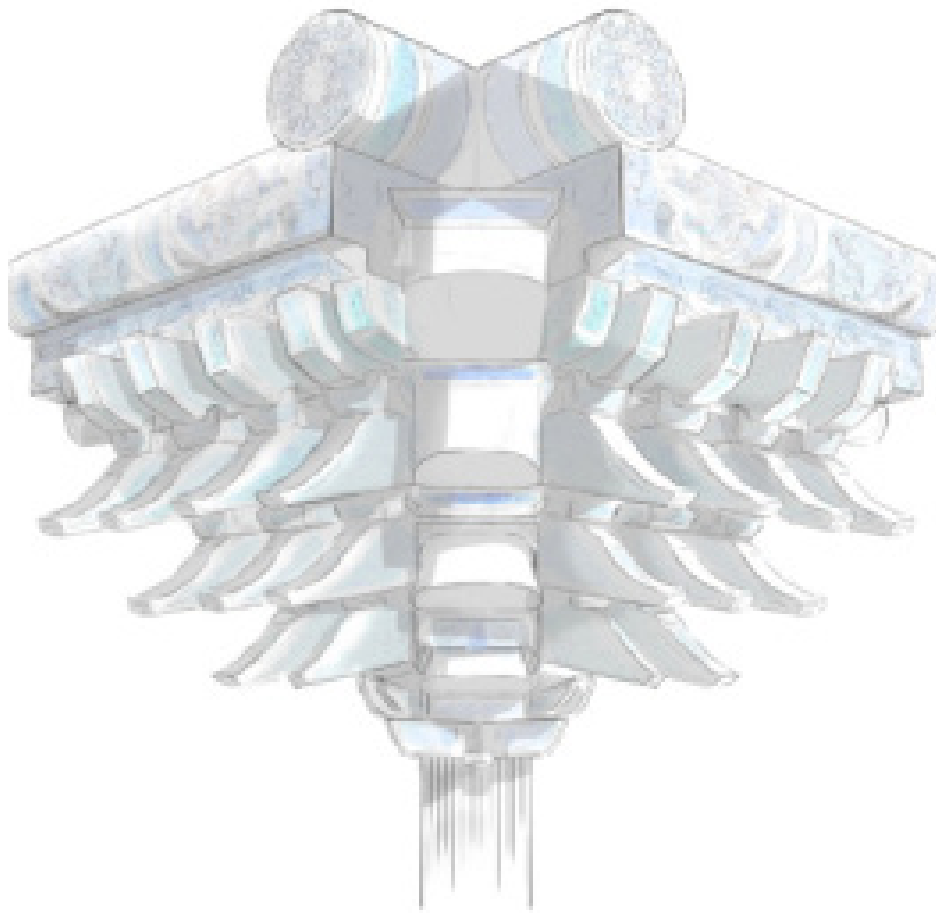
wine

WINE & PEAR

HENNESSY VSOP COGNAC
DUPONT CALVADOS VSOP
SAUVIGNON BLANC SYRUP
PEAR DROP EAU DE VIE
CITRIC ACID
SALINE
ORANGE BITTERS

£20

Complex / boozy / short



AGAVE & CHOCOLATE

OCHO TEQUILA
ILLEGAL MEZCAL
COCOA NIBS CAMPARI
COCCHI DI TORINO VERMOUTH
SALINE
CHOCOLATE BITTERS

£20

Bitter / aperitif / rocks

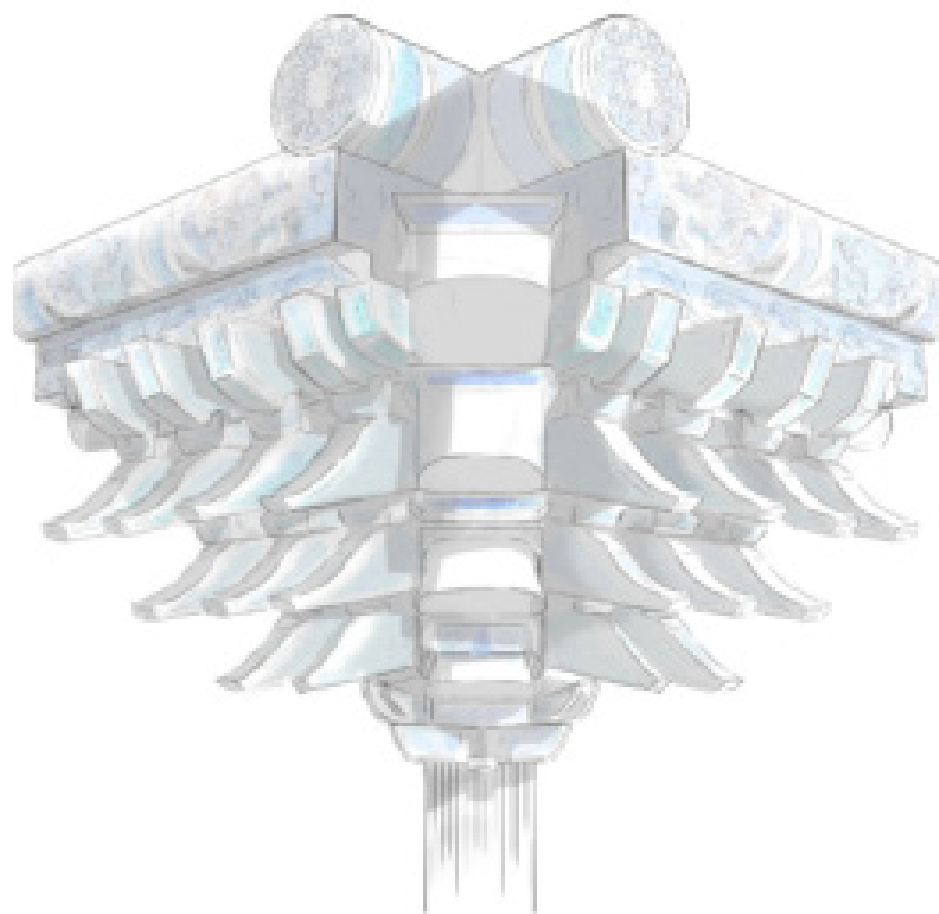
chocolate

CHOCOLATE & EUCALYPTUS

EUCALYPTUS TANQUERAY GIN
CAMPARI CREME DE CACAO BLANC
COCONUT SPLIT MILK
CITRIC ACID

£20

Herbal / digestif / martini



SHISO & PINEAPPLE

PINEAPPLE ABSOLUT ELYX
SHISO CORDIAL
LILLET BLANC
PORTER'S TROPICAL OLD TOM
FOAM

£20

Creamy / mellow / sour

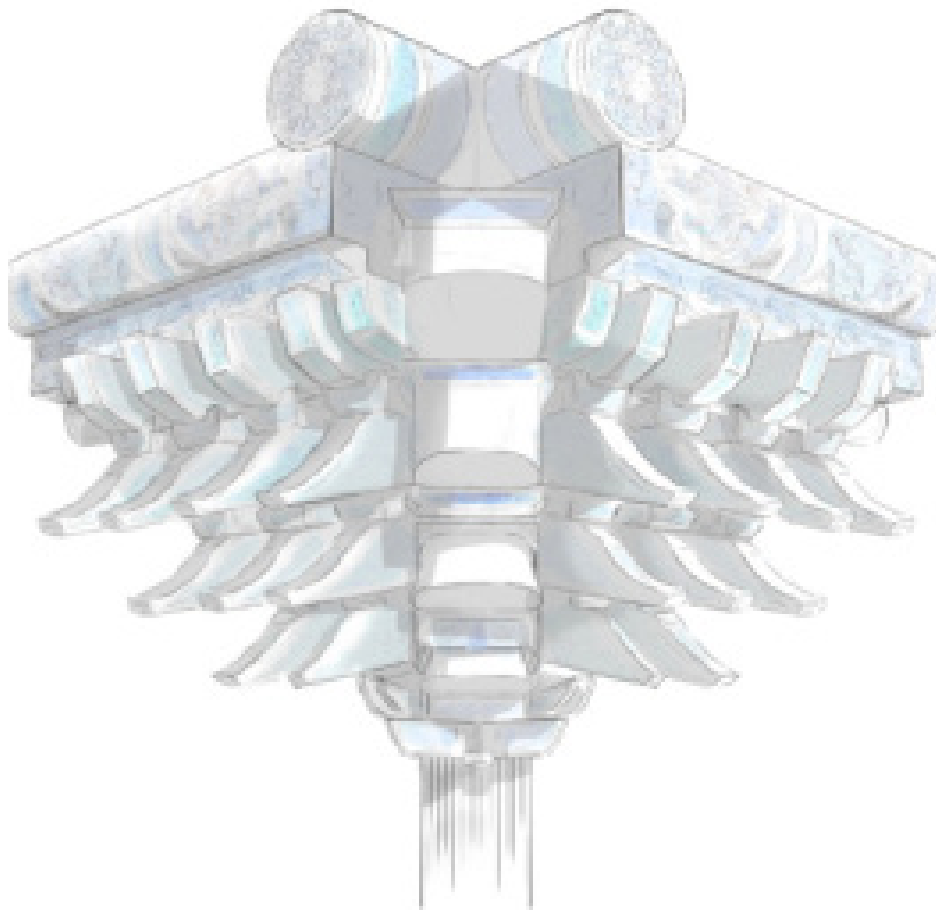
pineapple

PINEAPPLE & CHAI

HAVANA SELECCION DE MAESTROS RUM
CHAI TEA TEPACHE
MANGO SORBET
CITRIC ACID
VEUVE CLICQUOT NV

£22

Tropical / spiced / long



BUTTER & SAGE

BUTTERED WOODFORD BOURBON
SAGE CORDIAL
MANDARIN TRIPLE SEC
SALINE
SODA

£20

Mizuwari / silky / long

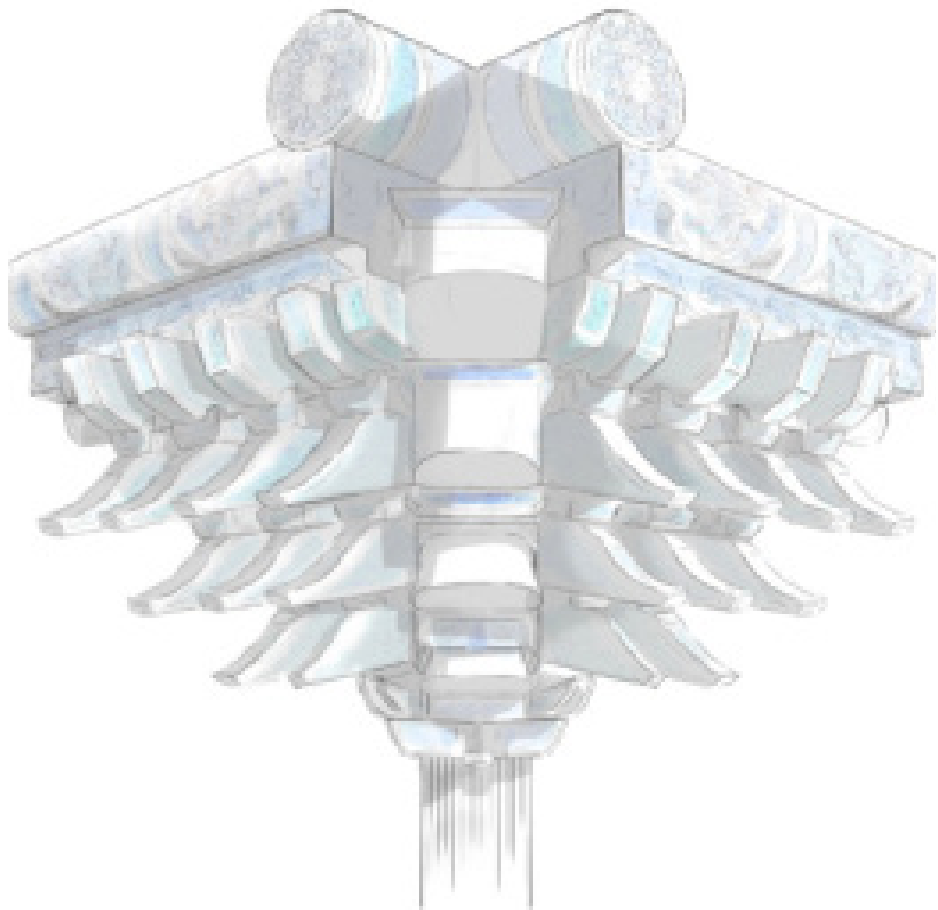
sage

SAGE & TOMATO

SEA PURSLANE COCCHI VERMOUTH MIX
TOMATO WATER CORDIAL
LAGAVULIN 16 Y.O.
SAGE TINCTURE

£20

Umami / peaty / rocks



GRAPE & RASPBERRY

VEUVE CLICQUOT NV CHAMPAGNE
APRICOT BRANDY
YELLOW CHARTREAU
RASPBERRY & KAFFIR LIME LEAF SHRUB

£20

Fruity / herbal / sparkling

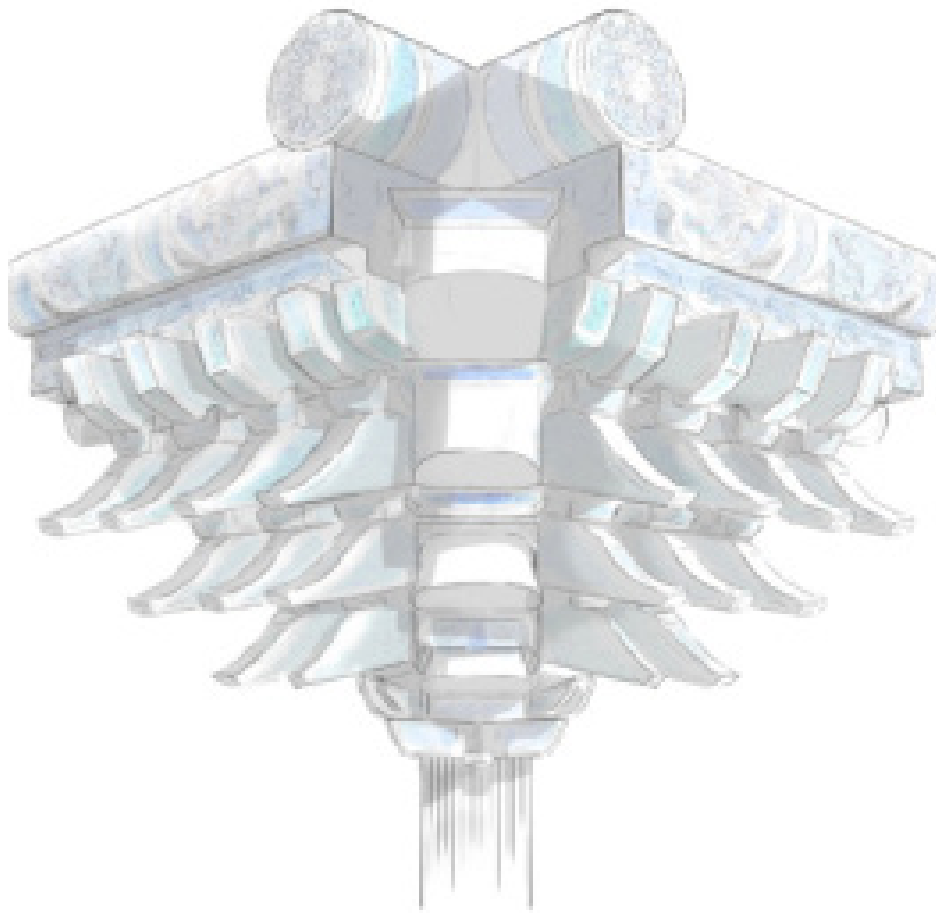
raspberry

RASPBERRY & MINT

JOHNNIE WALKER BLACK LABEL WHISKY
RASPBERRY HONEY
BRANCA MENTA
CITRIC ACID

£20

Fresh / earthy / rocks



deluxe

*“Some people think luxury is the opposite of poverty. It is not.
It is the opposite of vulgarity.”
-Coco Chanel*

CLASSIC CHAMPAGNE COCKTAIL

£38

Hennessy XO, Veuve Cliquot NV, brown sugar, orange bitters

BULLETPROOF 2.0

£38

Royal Salute 21yrs, oloroso sherry, Italicus Bergamotto, liquid smoke

TOMMY'S MARGARITA DELUXE

£38

Avion 44, lime, agave

MEDJOOOL RUM OLD FASHIONED

£44

Havana 15yrs, medjool dates, Roots Tentura, sugar, chocolate bitters

PORNSTAR MARTINI DELUXE

£48

Beluga Gold Line, passion fruit, vanilla, Veuve Cliquot NV

champagne

Brut	£
Veuve Clicquot, Yellow Label, Brut, NV	20 / 88
Perrier Jouet, Grand Brut, NV	22 / 95
Louis Roederer, Brut Premier, NV	99
Deutz, Brut Classic, NV	121
Bollinger Special Cuvée, NV	143

Rosé	
Duval Leroy, Premier Cru, Brut Rosé, NV	26 / 110
Louis Roederer, Brut Rosé, 2013	143
Bollinger, NV Rosé	160
Dom Pérignon Vintage Rosé, 2005	660

Prestige Cuvées	
Bollinger, Grande Année, 2008	209
Perrier Jouet Belle Epoque Brut, 2011	270
Dom Pérignon, Brut 2009	330
Cristal, 2008	385
Krug, Grande Cuvée, NV	396
Bollinger RD, 2002	440

Champagne by the glass is served as a 125ml measure.
All prices are inclusive of VAT. A 12.5% service charge will be added to your bill.

Larger Format	£
Veuve Clicquot, Yellow Label, Brut, NV	170
Deutz, Brut Classic, NV	198
Louis Roederer, Brut Premier, NV	198
Bollinger Special Cuvee, NV	286
Dom Perignon, 2005	890
Louis Roederer, Cristal, 2006	1375

wine

White

Viognier, Delas, Vin de Pays, France	15 / 50
Sauvignon Blanc, Greywacke, Marlborough, New Zealand	16 / 56
Chardonnay, Wirra Wirra, Adelaide Hills, Australia	18 / 68
Chablis Premier Cru 'Les Vaillons', Billaud Simon, France	83

Rose

Negrette, Château Plaisance, Côtes du Frontonnais, France	13 / 48
Cinsault / Syrah /Grenache, B.Y. OTT, Côtes de Provence, France	15 / 52

Red

Pinot Noir, Domaine Roux, Burgundy, France	15 / 50
Malbec, Luigi Bosca, Lujan de Cuyo, Mendoza, Argentina	16 / 56
Cabernet Sauvignon / Merlot, Les Allées De Cantermerle, Bordeaux, France	18 /68
Nebbiolo, Barolo, 'Marcenasco', Renato Ratti, Piedmont, Italy	115

whisky & whiskey

Single Malt	£
Springbank 10 Years 46%	14
Glenmorangie 10 Years 40%	14
Glenfarclas 12 Years 43%	14
Talisker 10 Years 45.8%	14
Auchentoshan Three Wood 43%	15
Lagavulin 16 Years 43%	15
Lagavulin 8 Years 48%	18
Dalmore 15 Years 40%	20
Oban 14 Years 43%	22
Dalmore 18 Years 43%	33
Balvenie 21 Years, Port Wood 43%	39
Dalmore King Alexander III 40%	40
Caol Ila 18 Years 43%	42
Glenfarclas 25 Years 43%	48
Balvenie 30 Years 47.3%	150
Port Ellen 1978, 8th Release 29yrs 55.3%	242

Blended

Johnnie Walker Black Label 40%	15
Monkey Shoulder 40%	16
Chivas Regal 12 Years 40%	16
Chivas Regal 18 Years 40%	18
Royal Salute 21 Years 44%	45
Johnnie Walker Blue Label 40%	50

world whisky & whiskey

Japanese	£
Nikka From The Barrel 51%	18
Yamazaki 12 Years 43%	25
Hibiki 17 Years 43%	120
Hakushu 18 Years 43%	140
Yamazaki 18 Years 43%	160
Irish	
Teeling Irish 46%	19
Slane 40%	22
Bourbon & Rye	
Bulleit Rye 45%	14
Woodford Reserve 43.2%	16
Maker's Mark 45%	18
Jack Daniel's Single Barrel 45%	19
Woodford Reserve Rye 45.2%	19
Woodford Reserve Double Oaked 43.2%	20
Michter's Single Barrel 42.4%	22
Michter's Single Barrel 10 Years 47.5%	38

gin	£
Hayman's Sloe Gin 26%	14
Tanqueray London Dry 43.1%	15
Porter's Tropical Old Tom 43%	16
Porter's Classic Dry 43%	16
Jenson's Bermondsey 43%	16
Plymouth 40%	16
Beefeater 24 45%	17
Hendrick's 44%	17
Sipsmith VJOP 57.7%	17
Tanqueray No. 10 47.3%	17
Roku 43%	17
Van Wees Oude Genever 35%	17
Star of Bombay 47.5%	18
Monkey 47 47%	18

vodka	
Absolut Elyx 42.3%	15
Ketel One 40%	16
Grey Goose Le Citron 40%	16
Grey Goose La Vanille 40%	16
Belvedere 40%	18
Grey Goose 40%	18
Beluga Goldline 40%	40

rum

£

Myer's 40%	15
Havana Club 3 Years 40%	15
Havana Club 7 Years 40%	16
Bacardi Carta Blanca 37.5%	16
Mount Gay Black Barrel 40%	16
Bacardi 8 40%	16
Bacardi Heritage 44.5%	17
El Dorado 12 Years 40%	17
Ron Zacapa Centenario Solera 23 40%	18
Diplomatico Reserva Exclusiva 40%	18
Santa Teresa 1796 40%	19
Bacardi Diez 40%	20
Havana Seleccion de Maestros 40%	20
Damoiseau XO 42%	20
Zacapa XO Centenario 40%	30
Havana Club 15 Years 40%	45

tequila & mezcal

Ocho Blanco 40%	15
Don Julio Reposado 38%	16
Illegal Joven, Mezcal 40%	16
Patron Silver 40%	17
Patron Añejo 40%	22
Don Julio Añejo 38%	25
Del Maguey Papalome, Mezcal 45%	28
Don Julio, 1942 38%	44
Avion 44, 40%	44

cognac, armagnac & calvados

Cognac	£
H by Hine 40%	14
Hennessy VSOP 40%	14
Remy Martin XO 40%	28
Hennessy XO 40%	30
Martell XO 40%	32
Hine 1975 Grande Champagne 40%	86
Hennessy Paradis 40%	190
L'or De Jean Martell 40%	473

Armagnac

Baron de Sigognac VSOP 40%	14
Clos Martin 1989 Folle Blanche 40%	26

Calvados

Dupont VSOP 42%	16
Chateau du Breuil 15 Years 41%	22

liqueurs

Amaretto Saliza 28%	11
Limoncello Villa Masa 30%	11
Cointreau 40%	11
St Germain 20%	11
Chambord 16.5%	11
Chartreuse Verte 55%	11
Baileys 17%	11
Patron XO Cafe 35%	11
Mr Black 25%	11
Takamaka Coconut 25%	11

fortified wines

Sherry	£
La Triana, Pedro Ximenez	12
Don Jose, Oloroso	12
La Gitana, Manzanilla	12
Port	
Taylor's 10 Years Tawny Port	13
Quinta do Noval LBV Unfiltered Port, 2007	15

sake and shochu

	<i>glass/carafe</i>
Isake Classic 14.7%	12/24
Shiraume Ginjo, Umeshu 14%	12/24
Rihaku Nigori 15.5%	13/26
Ninki Sparkling J-Ginjo 7%	13/55*
Kamemann Red Rice Junmai 15%	13/55*
Fukuju Yuzu Sake 14%	19/38
Kabuki Kijoshu 17%	22/44
Shochu Ninki Mungi Hanatare 44%	24/48
Frenchy Oak Junmai Daiginjo 16%	60/120
	<i>*bottle</i>

aperitifs

Absinthe & Pastis	£
Pernod Pastis 40%	10
Pernod Absinthe 68%	16

Bitters, Amari & Rosolio

Italicus 20%	12
Amaro Montenegro 23%	12
Aperol 11%	12
Campari 25%	12
Fernet Branca Menta 16.5%	12
Benedictine 40%	12

Aromatised Wines & Vermouth

Noilly Prat 18%	12
Lillet Blanc 17%	12
Antica Formula 16.5%	12
Cocchi Americano 16%	12
Cocchi Vermouth di Torino 16%	12
Cocchi Barolo Chinato 16%	12
Martini Ambrato 18%	12
Martini Rubino 18%	12

bottled beer & cider

Bitburger Drive 0.05%	8
Aspall Suffolk Cyder 5.5%	10
Meantime London Lager 4.5%	10
Tsingtao 4.8%	10
Anspach & Hobday IPA 6%	11

soft drinks, juices, mineral water & mocktails

Soft Drinks	£
Coca Cola / Diet Coke / Coke Zero 200ml	5
Fever Tree Tonic Water / Light Tonic Water 200ml	5
Ginger Beer / Ginger Ale / Lemonade/ Lemon Tonic 200ml	5
Freshly Squeezed Juices	
Pineapple / Orange / Grapefruit	7
Juices	
Apple / Cranberry / Tomato	6
Mineral Water	
Harrogate 330ml still / sparkling	3
Harrogate 750ml still / sparkling	5
San Pelligrino 750ml	5
Mocktails	
Peach, Elderflower, Lychee	11
Raspberry, Ginger, Kaffir Lime	11
Strawberry, Sage, Ginger	11

from the kitchen

maki rolls

Tuna & cucumber topped with spicy tuna (H,3,6,7,12)	£15.00
Salmon & avocado topped with salmon tartar (H,3,6,7,12)	£15.00
California roll (<i>Norfolk crab, avocado & cucumber</i>) (H,3,6,7,12,)	£18.00
Cucumber & avocado (H,V,12)	£12.00

sharing plates

Sashimi platter (H,7)	
<i>Salmon, tuna, hamachi, sea bream, seared tuna (10 pieces)</i>	£45.00
Cold Asian beef tataki (A,3,6,7,12,13)	
<i>with truffle ponzu, crispy shallots & pickled carrot</i>	£20.00
Cold tuna tataki (H,A,3,6,7,12,13)	
<i>with tuzu soya, orange tobiko & wakamai salad</i>	£20.00

hot plates

Vegetable gyoza with soy & ginger (5 pieces) (V,3,6,9,12)	£15.00
Chicken gyoza with soy & ginger (5 pieces) (3,6,9,12)	£17.50
Chicken popcorn with spicy satay sauce (3,6,9,12)	£13.50
Salt & pepper squid with sweet chilli sauce (H,3,6,7,9,12)	£15.00
Prawn tempura with sweet chilli mayonnaise (6 pieces) (H,3,4,6,7,12,13)	£22.00

sides

Edamame pods (V,H,8)	
<i>Plain, Togorashi chilli or Malton sea salt</i> (V,H,8)	£6.50
<i>French Fries (with white truffle and parmesan shavings</i> H,6,8,9,12)	£15.00

All prices are inclusive of VAT. A 12.5% service charge will be added to your bill. The following dishes are suitable for: (H) Halal (V) Vegetarians.

The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans,

(5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products, (9) Milk or products, (10) Celery or products,

(11) Mustard or products, (12) Sesame seeds or products

signature bento boxes

£24.00

Meat

Chicken katsu curry

Chicken gyoza

Edamame pods

Fruit salad

Fish

Salmon Yakitori skewer

Tempura California roll

Edamame pods

Fruit salad

Vegetable

Mixed vegetable tempura

Vegetable gyoza

Edamame pods

Fruit salad

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(5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products, (9) Milk or products, (10) Celery or products,
(11) Mustard or products, (12) Sesame seeds or products

All prices are inclusive of 20% VAT.
An additional 12.5% service charge will be added to your bill.

Spirits are served in 50ml measures, 25ml measures are available upon request.

Wine is served in 175ml measures, 125ml measures are available upon request



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