

A MENU OF INTERLOCKING INGREDIENTS

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

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.



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JUNIPER & YUZU
YUZU & HOPS

FIG & GUAVA
GUAVA & SPICE

SAFFRON & MANGO
MANGO & WINE

FLOWERS & COCONUT
COCONUT & COCOA

SHISO & PINEAPPLE
PINEAPPLE & CHAI

EUCALYPTUS & RASPBERRY
RASPBERRY & APRICOT

TOMATO & THAI BASIL
THAI BASIL & GRAPE



JUNIPER & YUZU

TANQUERAY TEN

COCCHI AMERICANO

YUZU SAKE

CEDARWOOD

£20

YUZU

YUZU & HOPS

CHERRY-INFUSED OCHO TEQUILA

MILK-WASHED YUZU JUICE

CITRA HOPS SYRUP

£20

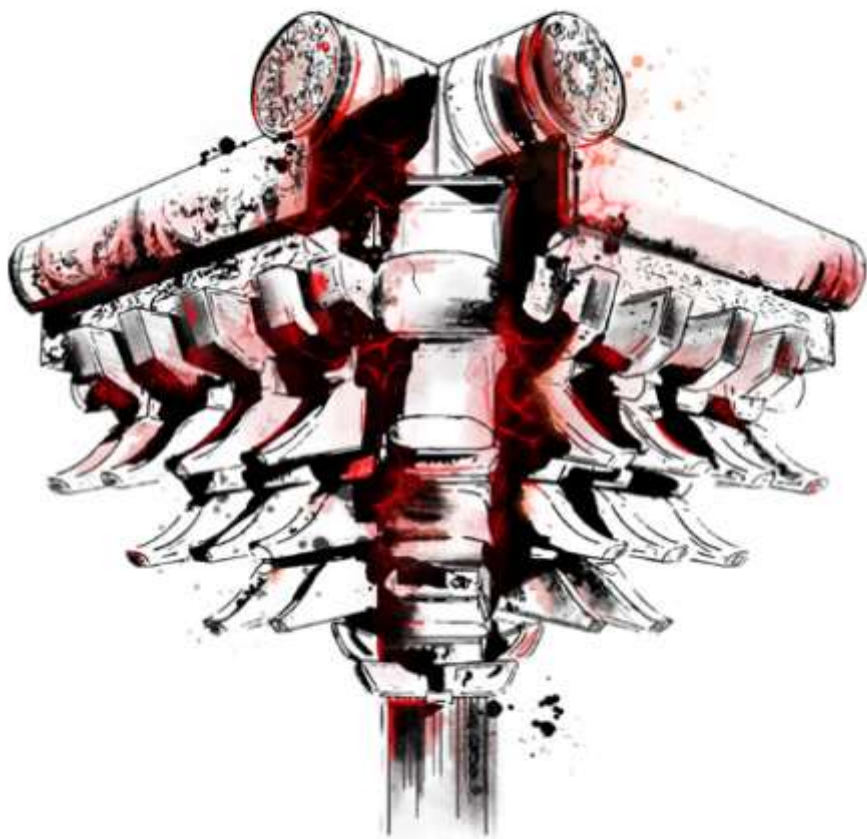


FIG & GUAVA

FIG-INFUSED APEROL

GUAVA PURÉE

KLEIN CONSTANTIA

ACIDS

VEUVE CLICQUOT YELLOW LABEL NV

£20

GUAVA

GUAVA & SPICE

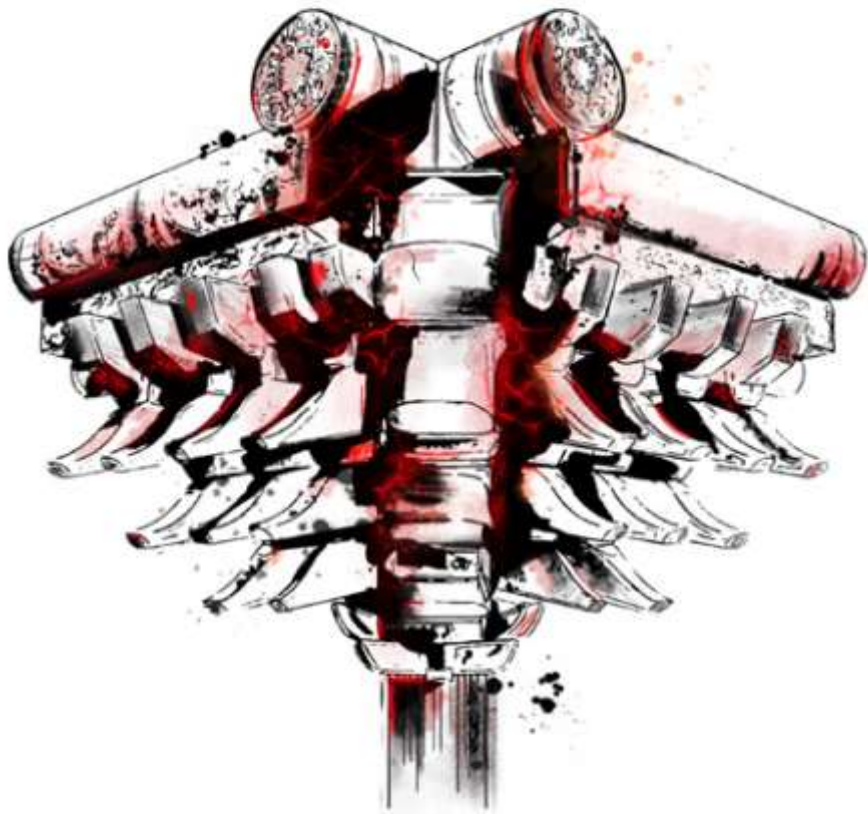
PISCO

GUAVA WINE

PERFIDIE

SYRUP

£20



SAFFRON & MANGO

JOHNNIE WALKER BLACK

MANGO CHUTNEY

APPLE JUICE

SAFFRON METHYLGEL

£20

MANGO

MANGO & WINE

HAVANA CLUB 3Y

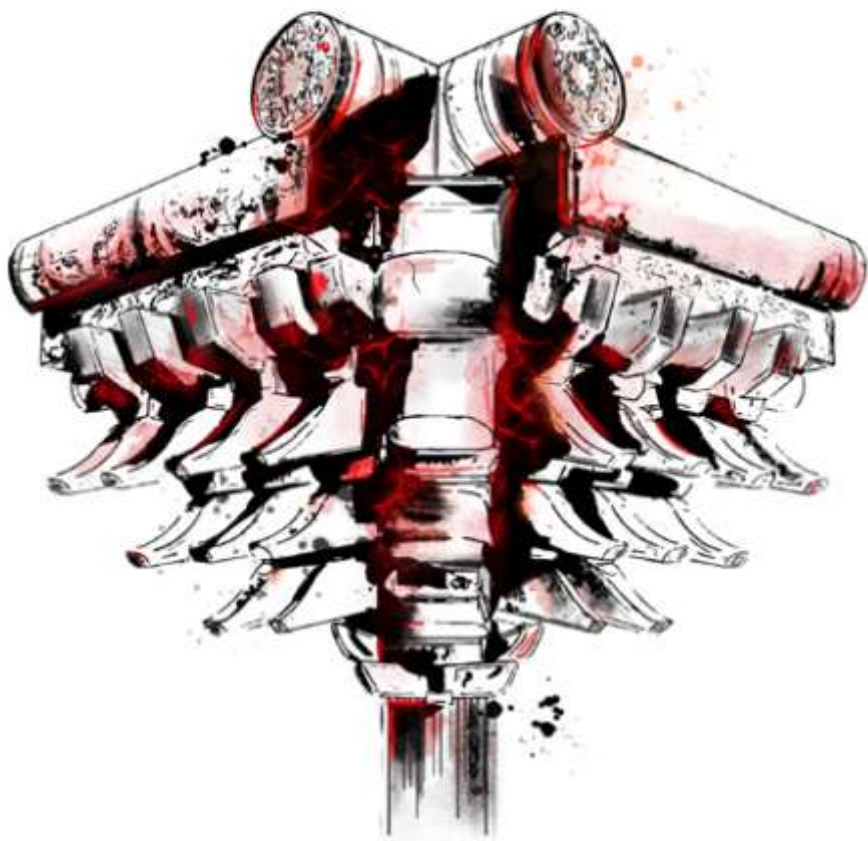
MARTINI AMBRATO

SAUVIGNON BLANC WINE

GRENADINE

SLIMLINE FEVER TREE TONIC

£20



FLOWERS & COCONUT

COCONUT OIL-WASHED WOODFORD

COCONUT SYRUP

ORANGE FLOWER WATER

TONKA BEAN BITTER

HELICHRYSUM

£20

COCONUT

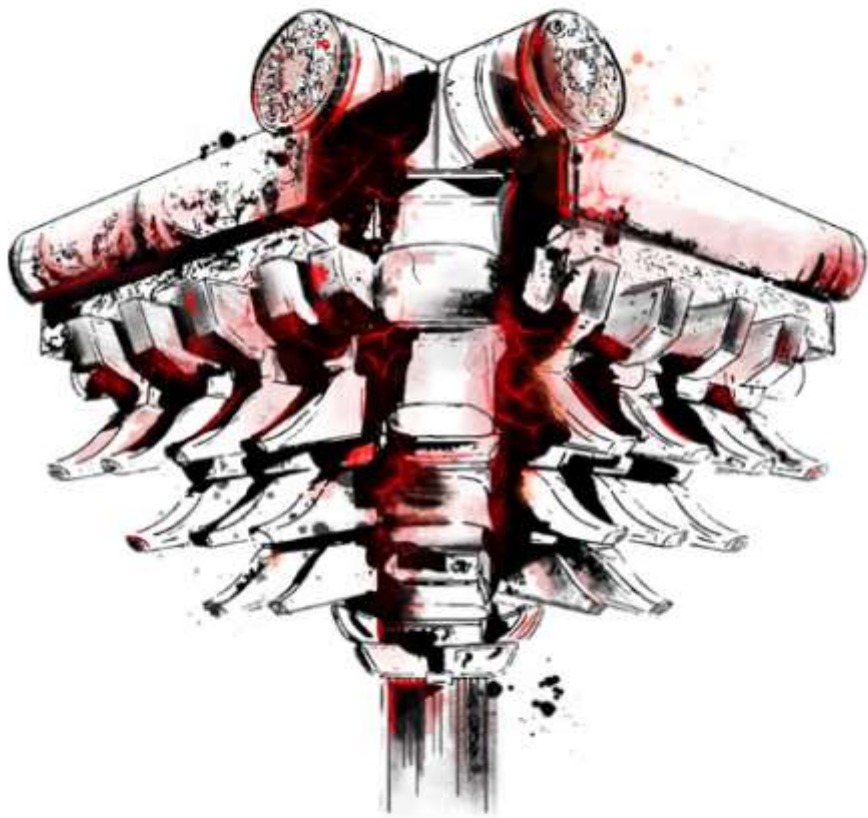
COCONUT & COCOA

COCONUT MILK-WASHED HENNESSY VSOP

BITTER BLEND

PALO CORTADO SHERRY

£20



SHISO & PINEAPPLE

PINEAPPLE-INFUSED ELYX VODKA

PORTER'S TROPICAL OLD TOM

LILLET BLANC

PINEAPPLE JUICE

SHISO CORDIAL

METHYL CELLULOSE SOLUTION

£20

PINEAPPLE

PINEAPPLE & CHAI

HAVANA CLUB SELECCIÓN DE MAESTROS RUM

CHAI TEA TEPACHE

MANGO SORBET

CITRIC ACID

VEUVE CLICQUOT CHAMPAGNE

£20



EUCALYPTUS & RASPBERRY

COCCHI ROSA

RASPBERRY SORBET

SPARKLING KOMBUCHA

EUCALYPTUS TANQUERAY

ACIDS

SUGAR

£20

RASPBERRY

RASPBERRY & APRICOT

WHITE APRICOT TEA

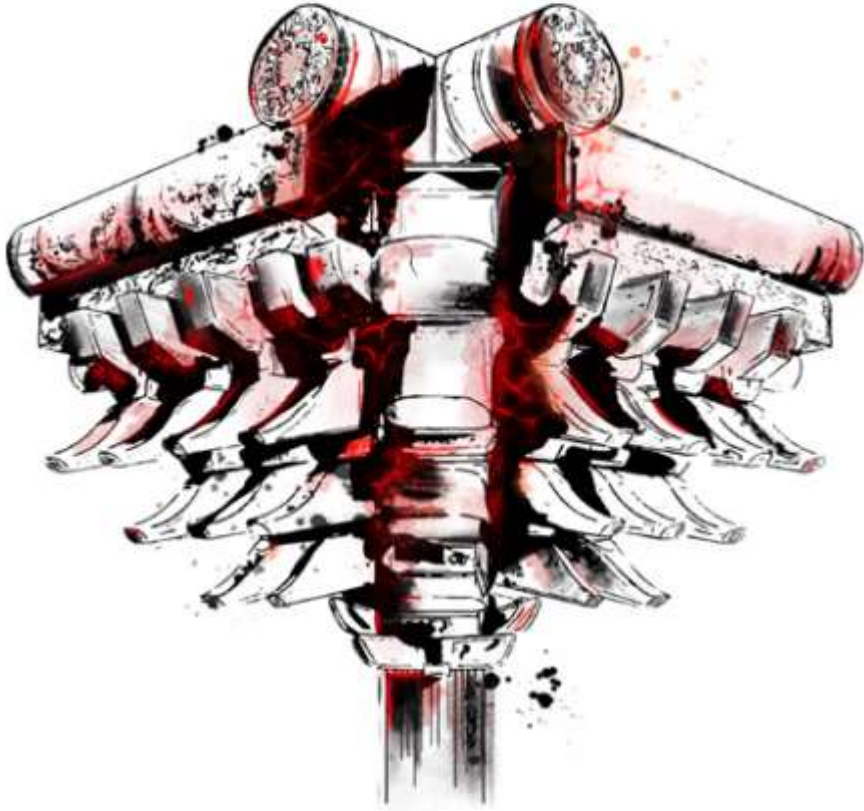
RASPBERRY-INFUSED BELSAZAR ROSÉ VERMOUTH

LUXARDO BITTER BIANCO

APRICOT BRANDY

PEYCHAUD'S BITTER

£20



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TOMATO & THAI BASIL

SEEDLIP BLEND

THAI BASIL CORDIAL

YELLOW TOMATO JUICE

GRAPEFRUIT JUICE

SOY SAUCE

£13

THAI BASIL

THAI BASIL & GRAPE

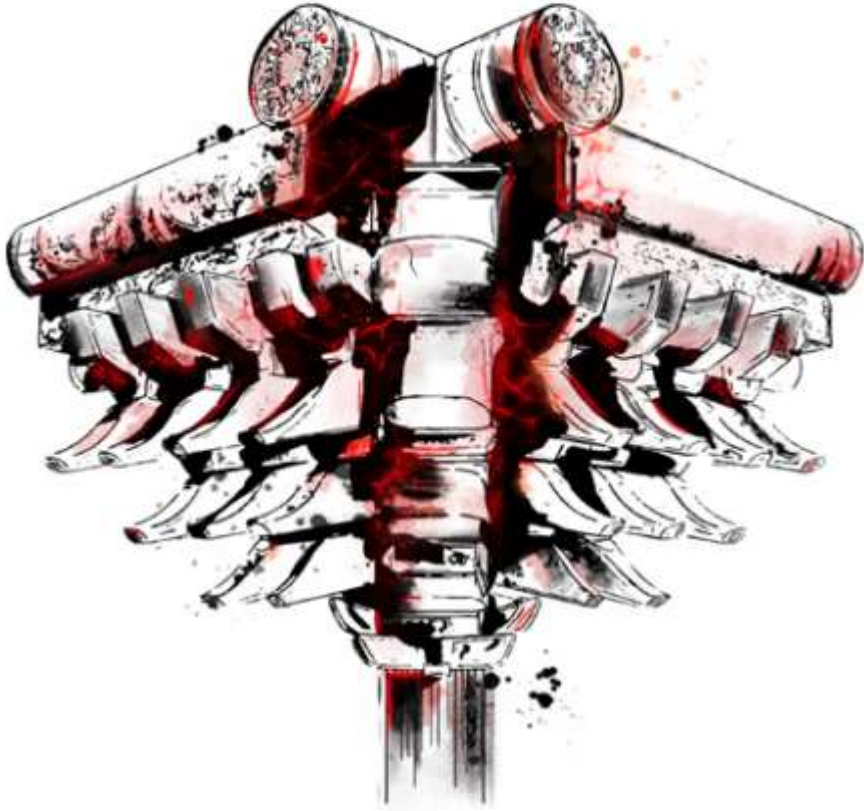
ÆCORN DRY

EVERLEAF

BASIL VERJUS

LIGHT TONIC WATER

£13



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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 Clicquot NV, brown sugar, orange bitters

BULLETPROOF 2.0 £38

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

TOMMY'S MARGARITA DELUXE £38

Avion 44, lime, agave

EL COMANDANTE £44

Havana 15 years, palo cortado cordial, pedro ximenez, Muyu Chinotto Nero

PORNSTAR MARTINI DELUXE £48

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

CHAMPAGNE

Brut	£
Veuve Clicquot, Yellow Label, Brut, NV	19 / 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	21 / 110
Laurent-Perrier, Brut Rosé, NV	25/135
Louis Roederer, Brut Rosé, 2014	143
Bollinger, NV Rosé	160
Dom Pérignon Vintage Rosé, 2005	660
Prestige Cuvées	
Bollinger, Grande Année, 2012	229
Perrier Jouet Belle Epoque Brut, 2011	350
Cristal, Brut 2012	395
Dom Pérignon, Brut 2009	410
Bollinger RD, 2002	550
Krug, Grande Cuvée	580
Larger Format	
Veuve Clicquot, Yellow Label, Brut, NV	190
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 by the glass is served as a 175ml measure. 125ml measures are available on request

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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	91

Rose

Cinsault / Syrah /Grenache, BY. OTT, Côtes de Provence, France	16 / 56
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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 / 78
Nebbiolo, Barolo, 'Marcenasco', Renato Ratti, Piedmont, Italy	130

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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
Cardhu 12 years 40%	18
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
Macallan 18 years Double Oak 43%	70
Blended	
Johnnie Walker Black Label 40%	15
Monkey Shoulder 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
Hibiki 30 years 43%	650
Taiwanese	
Kavalan Sherry Oak 46%	21
Irish	
Teeling 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 Rye Single Barrel 42.4%	22
Michter's Single Barrel 10 years 47.5%	38

GIN

	£
Hayman's Sloe Gin 26%	
Tanqueray London Dry 43.1%	15
Jensen's Bermondsey 43%	16
Plymouth 40%	16
Porter's Tropical Old Tom 43%	17
Porter's Classic Dry 43%	17
Jensen's Old Tom 43%	17
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
Beluga Noble 40%	17
Grey Goose 40%	18
Grey Goose Le Citron 40%	18
Grey Goose La Vanille 40%	18
Belvedere 40%	18
Beluga Transatlantic Racing 40%	22
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
Avion 44, 40%	44
Don Julio, 1942 38%	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
Louis XIII 40%	80/150/300
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

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

	glass/carafe/ £
Isake Classic 14.7%	12/24
Shiraume Ginjo, Umesu 14%	12/24
Sayuri Junmai Nigori 12.5%	13/55*
Ninki Sparkling J-Ginjo 7%	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**
Frenchy Oak Junmai Daiginjo 16%	60/120

*bottle **50ml serving

LIQUEURS

Amaretto Saliza 28%	11
Limoncello Villa Massa 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

*All spirits are served as a 50ml measure. 25ml measures are available on request.
All prices are inclusive of VAT. A 12.5% service charge will be added to your bill.*

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

Meantime Pale Ale 4.3% 10

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 Pellegrino 750ml	5
Mocktails	
Peach, Elderflower, Lychee	11
Raspberry, Ginger, Kaffir Lime	11
Strawberry, Sage, Ginger	11

FROM THE KITCHEN (Available 12pm to 10pm)

Maki Rolls

Tuna & cucumber topped with spicy tuna (H,3,6,7,12)	18
Salmon & avocado topped with salmon tartar (H,3,6,7,12)	16
California roll (Norfolk crab, avocado & cucumber) (H,3,6,7,12,)	20
Cucumber & avocado roll (V,H,3,6,8,12)	12

Sharing plates

Sashimi platter (H,7)	
Salmon, tuna, hamachi, sea bream, seared tuna (10 pieces)	52

Hot plates

Rice Bowl - Miso Soup, Pickles, Jasmin Rice topped with:

Vegetable Green Curry (V,3,7,8,13)	24
Korean Chilli popcorn chicken, spring onion and Sesame (A,3,8,12)	29
Salmon Teriyaki (H,3,6,7,8,9,12,13)	26

Burgers – Served in a brioche bun with French fries

Soft Shell Crab Tempura & Volcano Sauce (H,2,3,6,7,8,11,12,13)	28
Beef Bacon & Cheese (P,3,6,7,8,9,11,12,13)	24
Bean Burger (V,3,6,9,11,13)	20

Sides

Edamame pods	
Plain or chilli black bean sauce (V,H,8)	6.5
French Fries with white truffle and parmesan shavings (H,6,8,9,12)	15

Desserts

Ice Cream Mochi Selection (three pieces):

Chocolate, Matcha, Vanilla, Coconut, Mango (H,V,3,8,9)	12
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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. 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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