



Opium Cocktail & Dim Sum Parlour

The Jade door
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Monday 1700 – 0100
Tuesday 1700 – 0100
Wednesday 1700 – 0200
Thursday 1700 – 0300
Friday 1700 – 0300
Saturday 1700 – 0300
Sunday 1700 – 0000

A discretionary service charge of 12.5% may be added to your bill. Please feel free to let us know if you have any allergies or intolerances.

Our spirits & liqueurs are served in 50ml measures, 25ml measures are available on request.

Apothecary Menu

Cocktails

All £12.00

Bitter Sweet Boulevardier

Michter's Small Batch, IPA Cocchi
Americano, vanilla Campari



Mango Penicillin

Compass Box Great King St, King's
Ginger, mango, lemon, pepper,
spices, Compass Box Peat Monster



Trinidad Manhattan

Rittenhouse 100, Amaro di
Angostura, Saliza Amaretto, Dolin
Dry vermouth, lemon bitters



Verde Margarita

Ocho Blanco Tequila, Ancho Reyes
Verde, Verdita Syrup, lime, salt



El Llano Aviation

Violet and honey Arette Blanco
Tequila, Luxardo Maraschino,
lemon



Fig Tipperary

Fig Teeling's Small Batch, Green
Chartreuse, Punt e Mes sweet
vermouth



Private Parties

If you are looking for a venue for a
birthday, engagement party, work
event, wedding or a divorce then we
can help.

We have private spaces available for
groups from 15 to 50 and can even hire
the whole venue up to 120.

Cocktail masterclasses

Our bartender's table is perfect for
cocktail masterclasses.
We offer classes for groups of 4 to 16 on
Sunday to Wednesday evenings and
Thursday to Saturday afternoons. Our
bartender will take you on a journey
through the history of cocktails from
the early 18th century to present day.

It is possible to add some of our
delicious Dumplings into the equation
to have while sipping your cocktails.

To learn more about private parties or
cocktail masterclasses, please send an e-
mail to bar@opiumchinatown.com or call

us on
0207 734 7276

Teas

Apothecary single batch tea



- £5.00 - per person

LALANI & CO
LONDON



The Lalani & Co Collection is a seasonally changing collection of small batch craft teas.

They identify and age only the most extraordinary tea batches from artisan gardens

Oolong Tea

Kyoto Oolong Sanbancha 2016 Nakai-San Gardens Kyoto

Batch 161012-40 100kg

Apricot notes and fruity acidity. Toasty biscuit hints and smooth texture. Reminiscent of apricot cheesecake

Si-Ji Chun "Four Seasons" Oolong Winter 2016

Jade Mountain Nantou Taiwan

Batch A5 161002 144kg

Very freshly picked Oolong, a mouthful of flowers and garden herbs and a creamy texture

Black Tea

Hand Rolled Himalayan Tips 2014 Jun Chiyabari, Nepal

Batch J149 30kg

Entirely handmade and hand sorted. Very tippy large leaf. Stone fruit, woody tobacco finish



Cocktails

All £12.00

Raffles Shrub Sling

Martin Millers, Benedictine, cherry, pineapple shrub, grenadine, lime, soda



Old Simon's Martinez

Rutte Old Simon Genever, 30&40 Aperitif du Normandie, Cocchi di Torino sweet vermouth, Dolin Dry vermouth, Luxardo Maraschino



Crystal Daiquiri

Havana Club 3yr, malic syrup, lime oil



Umami Martini

Audemus Umami spirit, Cocchi Americano, black truffle oil, caper berries



Blood Orange Wallbanger

Stoli Elit vodka, Galliano l'Authentico, Solerno Blood Orange, San Pelligrino Blood Orange reduction



Bathtub Revival

Bathtub gin, Cocchi Americano, malic & orange sherbet, absinthe spray



Sharing Cocktails

Floral and Fair

Teapot – Serves 2

Fair gin, Lanique Rose, Green Chartreuse, orange blossom honey, Himalayan black tea, lemon

-£25-

Shots

The Mysterious Yam Sing Shots

£4 each, £14 for 4, £26 for 8
Constantly changing using fresh ingredients.

Exceptionally tasty.

Choose a base spirit from Stolichnaya Red vodka, Beefeater London dry gin, Havana Club Especial rum or Olmeca Altos Plata tequila

Opium Coffee Tequila

-£4.5-



Wines

Our wines are served in 125ml glasses

Red



Cabernet Franc, Estacion 1833, Mendoza, Argentina, 2014

-£7.5- -£35-

Sangiovese, Rosso di Montalcino, Tuscany, Italy, 2014

-£9- -£45-

Crianza, Pago de los Capellanes, Ribera del Duero, Spain, 2014

-£55-



Rose

Angels and Cowboys, California, USA, 2014

-£9- -£45-

White



Chenin Blanc, Ken Forrester, Western Cape, South Africa, 2016

-£7.5- -£35-

Sauvignon Blanc, Single Bloc L5, Yealands, Malborough, New Zealand, 2016

-£9- -£45-

Pinot Gris, Trimbach, Alsace, France

-£55-

Wines

Our wines are served in 125ml glasses

Champagne



Bruno Paillard brut, NV

-£10.5- -£65-

Veuve Clicquot Yellow Label, NV

-£12- -£70-

Veuve Clicquot Rich, NV

-£15- -£80-

Bruno Paillard brut rose, NV

-£85-

Veuve Clicquot rose, NV

-£94-

Bruno Paillard Blancs de blanc, 2004

-£115-

Dom Perignon, 2006

-£175-



Beers & Ciders



Tsingtao 1903

-£5-

Brooklyn East India pale ale

-£5.5-

Brooklyn Sorachi Ace

-£6-

Sassy la Sulfureuse

-£6-



Sassy poiré le Vertueux

-£6.50-



Temperance Drinks

Young Coco Face

Fresh Thai coconut water

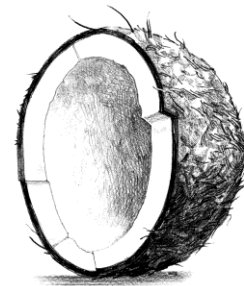
-£6-

Freshly squeezed orange juice

-£4-

Pink grapefruit sherbet and water

-£4.5-



Dim Sum

Literally meaning "to touch the heart"



Single baskets



King prawn dumplings

Har Gau

Three pieces

-£7-

Crab & samphire dumplings

Four pieces

-£8-

Lobster dumplings

Three pieces

-£11-

Pork & prawn dumplings

Siu Mai

Four pieces

-£6.5-

Cantonese barbecue pork buns

Char Siu Bau

Three pieces

-£6-

Spicy duck dumplings

Three pieces

-£6.6-

Mushrooms & truffle dumplings (v)

Four pieces

-£6.5-

Seabass & fennel dumplings

Four pieces

-£9-

Dim Sum



Platters

Dim Sum Platter

Contains four Siu Mai, two Char Siu Bau, two Har Gau, & two seasonal vegetable dumplings

-£16-

Seafood Platter

Contains three Har Gau, three seabass & fennel, three scallops dumplings

-£20-

Green Platter (v)

Contains three monk's vegetable dumplings, three mushroom & truffle, three seasonal vegetable dumplings

-£15-

Appetiser

Basket prawn crackers

-£4.25-

Deep fried soft shell crab

Salt & pepper

-£15-

Crispy aubergines

Salt & pepper

-£9.80-

Sweet

Egg custard tart

-£7-

Our kitchen is open late, until 10.45pm from Monday to Thursdays, to 1.45am on Friday & Saturday and until 9.45pm on Sunday.

If you have any allergies or intolerances, please ask a member of our team for assistance.