



Opium Cocktail & Dim Sum Parlour
The Jade door
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London
W1D 6JE

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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.

Attic menu

Cocktails

All £12.00

Honeydew Bijou

Honeydew melon Vida mezcal,
Cocchi Rosa vermouth, Yellow
Chartreuse, lemon bitters



Apricot & Cardamom Old Fashioned

Cardamom Evan Williams, apricot
liqueur, chocolate bitters



Spiced Apple Treacle

Mezan XO Jamaica rum, spiced
apple



Toffee Apple Sour

Evan Williams bourbon, toffee
apple, lemon, egg white



Salted Caramel Sazerac

Mackmyra Bruks whisky, salted
caramel, coffee liqueur, Angostura
bitters, absinthe



Normandie Sour

Calvados Boulard, King's Ginger,
Sauvignon Blanc, lemon, egg white



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 on private parties or
cocktail masterclasses, please send an e-
mail to bar@opiumchinatown.com or

call us on

0207 734 7276

Teas

Academy's single batch tea selection

- £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

Green Tea

Okumidori Kabusecha Ichibancha 2015
Nakai-San Gardens Kyoto
Batch 150510 93kg

Shade grown green tea picked from the Okumidori varietal. Rich umami notes, silky smooth texture and extraordinary long finish

Lalani & Co House Premium Green Tea

Whole leaf Premium green tea from organic, family-run garden

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

Black Tea

Wonder Classic Darjeeling 1st Flush 2016
Gopaldhara Garden, Darjeeling
Batch Ex7 70kg

Light black picked from the highest peaks of Gopalhdara garden at 7,500ft. Very hard withered black tea. Tropical fruit notes, papaya, mango. Sweet white florals

Lalani & Co House Premium Black Kenya

Whole leaf of Kenya black tea sourced from the Kangaita Estate located at 6000 ft.

Cocktails

All £12.00

Burnt Butter Champagne Cocktail

Burnt butter, vanilla and cinnamon Martell VS, white sugar, Angostura bitters, Bruno Paillard Champagne



Stiggins Presidente

Plantation Pineapple rum, Pierre Ferrand dry curacao, Dolin Dry vermouth, pineapple syrup



Wild Lady

Glendalough wild botanical gin, pear, lemon, egg white



Plum Champs Elysees

Hennessey Fine de Cognac, Green Chartreuse, plum, lemon, Peychaud's bitters



Cherry Blossom Vesper

Ford's gin, cherry blossom Aylesbury Duck vodka, Cocchi Rosa vermouth, Fragola wild strawberry



Coffee Rob Roy

Chivas 18yr Scotch whisky, sweet vermouth, dry vermouth, coffee Campari, Luxardo Maraschino, Laphroaig Quarter Cask whisky



Sharing

Peach Tai

Teapot – Serves 2

Appleton Signature Blend rum,
Crème de Peche, Opium Orgeat,

lime
-£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, Marlborough, 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

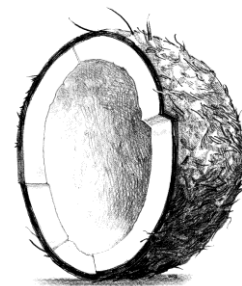
-£6-

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 advice.