



Opium Cocktail & Dim Sum Parlour

The Jade door
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London
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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

Coffee Boulevardier

Michter's Small Batch, Coffee
Cocchi di Torino Vermouth, vanilla
Campari



Mango Penicillin

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



Trinidad Manhattan

Wild Turkey Rye Whiskey, 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 Mackmyra Bruks Whiskey,
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



Apple and Fig Martinez

Rutte Old Simon Genever, 30&40 Aperitif du Normandie, Amer Picon, Fig Liqueur



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



Grenache Noir, DMZ, Stellenbosch, South Africa, 2014
-£6.5- -£35-

Malbec, Gougenheim, Mendoza, Argentina, 2014
-£7.5- -£40-

Sangiovese, Coriole, McLaren Vale, Australia, 2015
-£8.50- -£45-



Rose

Pinot Noir Rose, Bird in Hand, Adelaide Hills, Australia, 2016
-£7.5- -£40-

White



Chardonnay, Sunburnt, Victoria, Australia, 2015
-£6.5- -£35-

Riesling Viognier, Blanc de Mer, Walker Bay, South Africa, 2016
-£7.5- -£40-

Sauvignon Blanc, Stanley Estates, Marlborough New Zealand, 2016
-£8.5- -£45-

Wines

Our wines are served in 125ml glasses

Champagne



Perrier Jouet Brut, NV
-£10.5- -£65-

Veuve Clicquot Yellow Label, NV
-£12- -£70-

Veuve Clicquot Rich, NV
-£15- -£80-

Veuve Clicquot rose, NV
-£94-

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-

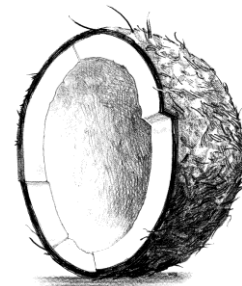


Temperance Drinks

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-

Thai chili wasabi peas

-£3-

Wasabi peas

-£3-

Rice crackers

Soy sauce flavour

-£3-

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.