



Andaz London Liverpool Street provides the perfect setting for every event or special occasion. Our culinary teams work closely with our private dining & events team to bring you a range of innovative and flexible catering options, from breakfast and light buffets to seated dinners and cocktail receptions.

Experience the culinary delights at Andaz London Liverpool Street, all delivered with the dedicated and personal touch of our private dining & events team. Please let us know if you have any specific requirements or ideas for your event catering.

We would be happy to work with you to tailor a suitable menu.

REFRESHMENT BREAKS

AUTUMN / WINTER 2015

Home baked cookies
£1.50 per person per selection

Tea and Coffee
£3.50 per person

Danish Pastries
£2.50 per person per selection

English Cheeseboard

Served with crackers, freshly baked bread,
preserves and dried fruit

3 x cheeses @ **£10.00 per person**

4 x cheeses @ **£15.00 per person**

Liven up your meeting with one or more of these delicious additions

Add one of the below
Add three of the below

£4.50 per person
£10.00 per person

Smoothies and cereal bars

Sliced seasonal fruit

Assorted fairy cakes

Assorted home baked mini cakes

Mini scones, jam, clotted cream

Assorted petits fours and truffles

Bacon, sausage, egg rolls

Assorted bagels

Assorted finger sandwiches

Assorted crudités and dips



BREAKFAST

AUTUMN / WINTER 2015

All breakfast menus include tea, coffee, a selection of fruit juices and a bakery selection including pain au chocolate, Danish pastries, croissants, butter and preserves.

Full English Breakfast (Plated / Buffet) £30 per person

Homemade muesli
Fresh Fruit Platters
Free range scrambled eggs
Smoked back bacon
Cumberland sausages
Field mushrooms
Grilled tomato
Hash brown potatoes
Fresh toast

Continental Breakfast (Buffet) £28 per person

Freshly baked bread
Homemade muesli
Natural yoghurt and honey
Selection of cold meats and cheese
Cream cheese and
smoked salmon bagels
Fresh fruit platters

Standing Breakfast (Buffet) £28 per person

Natural yoghurt and honey
A selection of hot bacon,
fried egg & sausage rolls
Smoked salmon &
cream cheese bagels
Fresh Fruit Platters

Classic Breakfast (Plated) £20 per person

Choose from one of the below

Egg Benedict OR Egg Florentine OR Egg Royale
Served with grilled tomatoes and asparagus

Breakfast Canapés

£25 per person / £2.50 per canapé
*Please note your item selection will be
for all guests and we require a
minimum of 3 canapés to be selected.*

Quail egg benedict
Smoked haddock
Bubble & squeak
Mini ham & cheese toasties
Blueberry pancake, maple syrup
Cumberland sausages, HP Sauce
Smoked salmon &
chive cream cheese bagel
Mushroom & spinach roll
Fried egg & bacon brioche
Mini fruit kebabs
Fruit smoothie shots



LUNCH

AUTUMN / WINTER 2015

£56.00 per person

Please select one choice per course for the entire party. All Lunch Menus include tea, coffee and petits fours.

Starters

Cured salmon, marinated beetroot,
cucumber, horseradish crème fraiche,
rye bread, dill

Rare beef Carpaccio,
smoked anchovy mayo, capers, pine nuts,
sun blush tomato, rocket

Tian of Cornish crab and avocado,
mango & ginger, lime, coriander

Pressed ham hock, apple puree,
radish pickled cauliflower

Goat's cheese, figs,
baked golden beetroot, candied hazelnut,
Mache & balsamic (v)

Buffalo mozzarella, roast vine tomatoes,
basil pesto, Parma ham, ciabatta

Confit fennel & Citrus salad,
Kalamata olives, pine nuts, dill oil

Main Course

Corn fed Chicken, butternut squash,
leeks mushroom & spinach fricassee,
olive gremolata

Seared salmon, celeriac puree,
crushed baby potatoes & capers, mustard,
dill tomato dressing

Seared Sea bream,
fennel & artichoke barigoule,
vine tomato & sea asparagus

Grilled Rib Eye steak, field mushroom,
roast plum tomatoes, watercress,
sauce bordelaise

Rump of lamb, Jerusalem artichoke,
roast carrots, salsa verde

Roast breast of duck, parsnip puree,
crispy Savoy cabbage, glazed figs,
Grand Marnier jus

Roast chicken supreme, buttered mash,
haricot vest, chasseur sauce

Pumpkin & pecorino ravioli,
woodland mushrooms,
sage & hazelnut butter (v)

Dessert

Plum and cinnamon cake,
nutmeg Anglaise, ginger snaps

Baked yoghurt, oat and orange clusters,
sweet basil and clementine salad

Chocolate brownie,
toasted coconut marshmallow,
passion fruit

Baked vanilla cheesecake,
Caramelia cornflakes, roasted grapefruit,
mandarin gel

Vanilla Crème brûlée,
fruit and nut biscotti, espresso jelly

Apricot and almond tart,
yoghurt sorbet, praline cream



BUFFET MENU ONE

AUTUMN / WINTER 2015

£56.00 per guest / Minimum party of 15 or more

All Buffet menus include tea and coffee.

Served Cold

Smoked salmon, avocado, apple & dill

Thai rare beef, soy & ginger, sesame seeds

Roast baby potatoes, glazed pear, Roquefort (v)

Quinoa, dry fruits & cranberry, hazelnut (v)

Salads & Condiments

Baby gem

Mixed baby leaves

Marinated olives

Pickled pearl onions and mini gherkins

Caesar dressing

Balsamic dressing (v)

Extra virgin olive oil and lemon dressing (v)

Served Hot

Swordfish medallions, warm Nicoise salad

Roast breast of duck, glazed kohlrabi, figs, orange jus

Spinach & ricotta tortellini, marinara sauce (v)

English cheeseboards

A selection of 3 Cheeses @ **£10 / Guest**

A Selection of 4 Cheeses @ **£12 / Guest**

With crackers, freshly baked bread, preserves and dried fruit

Dessert

Freshly prepared fruit

Pear William mousse,
liquorice infused caramel cream

Chocolate brownie,
toasted coconut marshmallow



BUFFET MENU TWO

AUTUMN / WINTER 2015

£56.00 per guest / Minimum party of 15 or more

All Buffet menus include tea and coffee.

Served Cold

Octopus & squid, parsley, ratatouille dressing

Cobb salad

Buffalo mozzarella, marinated plum tomatoes,
basil pesto (v)

Beetroot Carpaccio, goat's curd, figs & balsamic (v)

Dessert

Freshly prepared fruit

Cafe latte and clementine cheesecake

Apple & custard turnover

Salads & Condiments

Baby gem

Mixed baby leaves

Marinated olives

Pickled pearl onions and mini gherkins

Caesar dressing

Balsamic dressing (v)

Extra virgin olive oil and lemon dressing (v)

Served Hot

Crispy cod, haricot beans & chorizo

Peppered pork & beef meat balls, creamed savoy cabbage

Wild mushroom & spinach pasta bake (v)

English cheeseboards

A selection of 3 Cheeses @ **£10 / Guest**

A Selection of 4 Cheeses @ **£12 / Guest**

With crackers, freshly baked bread, preserves and dried fruit



BUFFET MENU THREE

AUTUMN / WINTER 2015

£56.00 per guest / Minimum party of 15 or more

All Buffet menus include tea and coffee.

Served Cold

Mediterranean bulgur wheat Salad

Yellow fin tuna, passion fruit & chilli

Parma ham, figs, rocket & Parmesan

Baby aubergine, tahini yogurt,
pomegranate & sumac (v)

Salads & Condiments

Baby gem

Mixed baby leaves

Marinated olives

Pickled pearl onions and mini gherkins

Caesar dressing

Balsamic dressing (v)

Extra virgin olive oil and lemon dressing (v)

Served Hot

Steamed lemon sole, pak choi, soy & ginger dressing

Chicken makhani, pilav rice

Rigatoni Napolitano

Dessert

Freshly prepared fruit

Dark chocolate & date mousse, redcurrants

Green tea & raspberry cake

English cheeseboards

A selection of 3 Cheeses @ **£10 / Guest**

A Selection of 4 Cheeses @ **£12 / Guest**

With crackers, freshly baked bread, preserves and dried fruit



BUFFET MENU FOUR

AUTUMN / WINTER 2015

£56.00 per guest / Minimum party of 15 or more

All Buffet menus include tea and coffee.

Served Cold

Smoked halibut, clementine's, sweet pimentos & basil

Smoked chicken, pecan, celery, pink lady apple, mayo

Heritage beetroot, green apple, feta, honey & walnut (v)

Redskin potatoes, roast red onions, scallions, lemon & dill (v)

Salads & Condiments

Baby gem

Mixed baby leaves

Marinated olives

Pickled pearl onions and mini gherkins

Caesar dressing

Balsamic dressing (v)

Extra virgin olive oil and lemon dressing (v)

Served Hot

Roast sea bass, confit fennel, citrus fruits & dill

Rump of lamb, baby aubergine & tomato ragout, caper jus

Butternut squash & parmesan, marjoram risotto (v)

Dessert

Freshly prepared fruit

Milk chocolate & coconut mousse

Pistachio profiterole

Tea & coffee

English cheeseboards

A selection of 3 Cheeses @ **£10 / Guest**

A Selection of 4 Cheeses @ **£12 / Guest**

With crackers, freshly baked bread, preserves and dried fruit



BUFFET ADDITIONS

AUTUMN / WINTER 2015

Additional options (Minimum of 10 guests per selection)

Something Extra

Side orders £3 / Guest:

Panache of vegetables, rosemary roast potatoes with caramelised onions,
Potato Boulanger, Stir-fried vegetables

Assorted charcuterie board with mixed bread **£10 / Guest:**

Salami Milano, chorizo magno, mortadella, bresaola, pickled onions, mini gherkins

Lebanese mezze platter with olives and pita **£8.50 / Guest**

Beirut hummus, labneh with sumac and cucumber, falafel, baba ghanoush

English cheeseboards

A selection of 3 Cheeses @ **£10 / Guest**

A Selection of 4 Cheeses @ **£12 / Guest**

With crackers, freshly baked bread, preserves and dried fruit



WORKING LUNCH ONE

AUTUMN / WINTER 2015

Taste of Home

£36.00 per person / Minimum party of 10 or more

Please select one choice of menu for the whole party.

You may also compose your own menu by choosing food items from the individual menus at £4 per item and guest.

All Working Lunch Menus include tea, coffee and a selection of juices.

Sandwiches/Wraps

Roast chicken, BLT, Ciabatta

Baby prawns, Mary rose, crisp lettuce, spinach wrap

Tuna, red onion, horseradish mayo, country bread

Honey roast ham, Red Leicester cheese toasties

Free range eggs coronation, mustard cress, white tin (v)

Salads

Cobb salad

Roast Mediterranean vegetables,
garlic & tahini yoghurt (v)

Desserts

Fruit salad

Chocolate brownie,
toasted coconut marshmallow



WORKING LUNCH TWO

AUTUMN / WINTER 2015

Italian Touch

£36.00 per person / Minimum party of 10 or more

Please select one choice of menu for the whole party.

You may also compose your own menu by choosing food items from the individual menus at £4 per item and guest.

All Working Lunch Menus include tea, coffee and a selection of juices.

Sandwiches

Smoked salmon, soft cheese,
spring onion, lemon, wholemeal bread

Roast chicken,
basil pesto & mozzarella melts, baguette

Rare sirloin of beef, red onion marmalade,
rocket lettuce, mustard mayo, soft bap

Parma ham, gorgonzola,
fig relish, rocket ciabatta

Grilled vegetables,
goat's cheese watercress, olive focaccia
(v)

Salads

Octopus & squid, parsley, ratatouille dressing

Plum tomatoes, buffalo mozzarella,
pesto and balsamic (v)

Desserts

Fruit salad

Pistachio profiterole



WORKING LUNCH THREE

AUTUMN / WINTER 2015

European Flavours

£36.00 per person / Minimum party of 10 or more

Please select one choice of menu for the whole party.

You may also compose your own menu by choosing food items from the individual menus at £4 per item and guest.

All Working Lunch Menus include tea, coffee and a selection of juices.

Sandwiches

Peri Peri chicken, coriander, sour cream,
cos lettuce wrap

Peppered mackerel, fennel slaw,
capers & horseradish butter, wholemeal tin

Pastrami, Emmental cheese, gherkins,
mustard mayo deli

Pulled pork buns

Montgomery cheddar, Ploughman's, bloomer (v)

Salads

Smoked salmon, avocado, apple & dill

Braised fennel, figs & citrus Salad (v)

Desserts

Fruit salad

Pear and apple crumble tart



WORKING LUNCH ADDITIONS

AUTUMN / WINTER 2015

Additional options (Minimum of 10 guests per selection)

Selection of Mezze

Hummus, tzatziki, baba ghanoush, falafel, fattoush, pita bread, tabbouleh

£8.50 per person

English Cheeseboard

with crackers, freshly baked bread, preserves and dried fruit

3 cheeses @ **£10 per person**

4 cheeses @ **£12 per person**

Hot Selections

Crispy cod, mushy peas, tartar sauce

Shepherd's pie with minted peas

Chinese pepper steak with steamed rice

Mushroom & spinach lasagne

£8 per item and person

Selection of Charcuterie

Salami, chorizo, Parma ham, Copa, pecorino cheese shavings, mini gherkins, olives

£10 per person



DINNER MENU

AUTUMN / WINTER 2015

£64.00 per person

Please select **one choice per course for the entire party**. All Dinner Menus include tea, coffee and petits fours.

Starters

Goat's Cheese Mousse

Roast red pepper puree,
cherry apple, olive oil snow,
crispy basil,
honey & hazelnut dressing (v)

Chicken Liver Parfait

Cherry glaze, orange puree,
toasted brioche

Celeriac & Truffle Veloute

Tortellini of woodland mushroom,
shaved apple, walnut, thyme oil (v)

Loch Fyne Salmon

Potato scones, quail eggs,
dill mayo lemon & avruga Caviar

Rare Beef

Horseradish mousse,
quail eggs baby artichoke,
pickled shallots, shaved parmesan

Seared Scallops

Copa ham, butternut squash puree,
caviar, parsley foam

Tea Smoked Duck

Pickled vegetables,
glazed figs, walnut & aged balsamic

Main Course

Corn Fed Chicken

Shitake & marjoram mousse,
butternut squash, globe artichoke,
charred broccoli, chicken jus

Fillet of Beef

Smoked celeriac, macaire potatoes,
roast cep, scallions, whisky sauce

Halibut

Pan fried, dill rosti, giroles, pearl onions,
smoked pancetta, Riesling foam

Rump of Lamb

Sweet bread, courgette puree,
baby aubergine, confit wine tomatoes,
caper jus

Devon Free Range Duck

Gratin potatoes, roast cauliflower,
winter cabbage puree, trumpets,
tamarind jus

Cod

Lightly salted, Squid a la plancha,
sweet potato, black olive & pine nut vierge

Thyme & Parmesan Gnocchi

Smoked tomatoes, wild mushroom ragout,
buttered lettuce (v)

Dessert

Guinness Chocolate Cake

Malt ice cream, puffed barley,
whisky toffee

Baked Stilton Cheesecake

Candied walnuts, quince Sorbet

Croissant Bread & Butter Pudding

Salt caramel popcorn,
marmalade ice cream

Fine Apple Tart

Quince gel, nutmeg ice cream,
cinnamon crisp



DINNER CHOICE MENU

AUTUMN / WINTER 2015

£75.00 per person / Minimum Party of 10 guests or more

Pre-orders from the below menu must be provided at least 1 week prior to the event date.

All Dinner Choice Menus include tea, coffee and petits fours.

Starters

Goats Cheese Mousse

Roast red pepper puree, cherry apple,
olive oil snow, crispy basil,
honey & hazelnut dressing (v)

Seared Scallops

Copa ham, Butternut squash puree,
caviar, parsley foam

Tea Smoked Duck

Pickled vegetables, glazed figs,
walnut & aged balsamic

Main Course

Fillet of Beef

Smoked celeriac, macaire potatoes,
roast cep, scallions, whisky sauce

Halibut

Pan fried, dill rosti, girolles,
pearl onions, smoked pancetta,
Riesling foam

Thyme & Parmesan Gnocchi

Smoked tomatoes,
wild mushroom ragout,
buttered lettuce (v)

Dessert

Fine Apple Tart

Quince gel, nutmeg ice cream,
cinnamon crisp

Guinness Chocolate Cake

Malt ice cream, puffed barley,
whisky toffee

Baked Toffee Cheesecake

Caramelia cornflakes,
roasted grapefruit & clementine salad,
mandarin sorbet



ANDAZ STUDIO MENU

AUTUMN / WINTER 2015

£70.00 per person

Please select one choice per course for the entire party. All Andaz Studio Menus include tea, coffee and petits fours.

Starters

Crab / Dorset

Terrine of octopus, handpicked crab, heritage tomatoes, chili lime dressing

Scallop / South Coast

Ham hock croquette, roast cauliflower puree, raisins, capers & pomegranate

Tuna / South Pacific

Nori seaweed, tempura, mango & ginger, spring onions, sesame seed dressing

Game / Essex

Pistachio terrine, Sauternes jelly, prune puree, soured vegetables, brioche crumb

Smoked Duck / Gressingham

Confit leg bonbon, orange puree, girotine cherries

Goat's Cheese / Cornish

Honey & walnut parfait, macerated raspberries, pistachio sponge, basil snow, aged balsamic

Main Course

Wild Seabass / South Coast

Pan fried, Octopus, confit fennel & puree, tomato & basil, lemon air

Halibut / Gigha Island

Brown shrimp & caviar cream, baby artichoke, parsnip rosti, preserved lemon, dill oil

Duck Breast / Devon

Pan fried liver, Dauphinoises potatoes, glazed turnips, scallions, plum sauce

Loin of Lamb / Welsh

Mince & peas croquette, baked golden beetroot, celeriac puree, crispy cabbage, lamb jus

Beef Fillet / Dedham Vale

Oxtail ragout, horseradish rosti, chanterelles, fried leeks, green peppercorn jus

Potato / Kent

Sage gnocchi, butternut squash, smoked tomatoes, trumpet mushrooms, hazelnut & truffle oil

Dessert

Chocolate Textures

Aerated milk chocolate, mint choc chip ice cream, soft caramel milk chocolate Ganache, Dulcey crisp

Baked Toffee & Vanilla Cheesecake

Caramelia cornflakes, clementine & grilled grapefruit salad, mandarin Sorbet

Fine Apple Tart

Quince gel, Calvados jelly, cinnamon crisp, nutmeg ice cream

Macaroon

Apple and blackberry, crumble vanilla ice cream, almond crisp

Croissant Bread & Butter Pudding

Orange caramel, salted caramel popcorn, marmalade ice cream



CANAPÉ SELECTION

AUTUMN / WINTER 2015

£3.00 per Canapé / Your item selection will be for all guests

A selection of 6-8 pieces per person is recommended for a reception, 3-4 per person for a pre-dinner selection. We would be more than happy to incorporate your wishes and prepare a selection tailored to your needs.

Served Cold

Sesame seared tuna,
cucumber, mango & avocado

Scallops, passion fruit & chilli

Handpicked crab, mayo, chervil,
sourdough croute

Smoked salmon, horseradish mousse,
pumpernickel bread

Confit duck, candied orange & puree

Prosciutto di Parma, figs,
blue cheese Bruschetta

Smoked chicken terrine,
sweet mango sauce

Rare tenderloin of beef,
red onion jam, Chimichurri

Goat's cheese, red pepper gel,
balsamic pearls (v)

Avocado & cucumber Maki (v)

Heritage tomatoes,
Bloody Mary foam (v)

Parmesan shortbread,
truffle cream cheese (v)

Served Hot

Salmon Teriyaki, sesame skewers

Chicken & spring onion wontons, light soy

Crispy tiger prawns, lime mayo

Cod & chorizo croquettes, garlic aioli

Mini Cumberland sausage rolls

Chicken Malai Tikka, coriander & chat spice

Pulled pork, pineapple, mini brioche buns

Indian crab cakes, mango coulis

Beef empanadas

Lamb Kebab, tzatziki

Chick pea & vegetable Bahjis, mint raitha (v)

Parmesan arancini, semidried tomato dip (v)

Wild mushroom cappuccino (v)

Vegetable spring rolls, chilli soy vinegar (v)

Dessert Canapés

Selection of Macaroons

Dark chocolate tartlet, praline

Fruit and nut nougat

Coconut marshmallow

Pistachio flapjack



EAST LONDON CANAPÉ

AUTUMN / WINTER 2015

£3.50 per Canapé / Your item selection will be for all guests

A selection of 6-8 pieces per person is recommended for a reception, 3-4 per person for a pre-dinner selection. We would be more than happy to incorporate your wishes and prepare a selection tailored to your needs.

Canapés

Mini cod and chips with mushy peas

Stilton, broccoli and hazelnut Quiche

Homemade mini cheese burgers,
pickled cucumbers and cheddar

Mini hot dogs with English mustard and onion relish

Smoked Salmon, horseradish mousse, black rye bread

Salt and pepper squid, roast garlic mayo

Sweet

Street art chocolate Bon-Bons

Selection of homemade macaroons



BOWL FOOD

AUTUMN / WINTER 2015

£5.00 per Bowl Food item / Your item selection will be for all guests

A selection of bigger food creations served on small plates or bowls. Bowl foods are a perfect addition to your choice of canapés if you are looking for a more substantial selection.

Cold

£5 per dish

Scallop ceviche, fennel & citrus fruits
Yellow fin Tuna Tataki, mango & ginger
Beef Carpaccio,
smoked anchovy mayo, fine herbs
Smoked duck,
glazed plums & grilled spring onion
Prosciutto di Parma,
blue cheese & fig salad
Smoked chicken terrine,
pickled shimeji, tarragon mayo
Goat curd, heritage beetroot & chips,
pine nuts, watercress
Root vegetables salad, feta,
pecan, balsamic
Octopus & squid, parsley,
plum tomatoes, lemon, virgin olive oil
Buffalo mozzarella,
roast vine tomatoes,
basil pesto and crostini

Hot

£5 per dish

Smoked haddock & salmon fish cake
poussin spinach, horseradish mayo
Thai chicken curry, jasmine rice
Free range pork balls, bacon mash,
crispy cabbage
Beef Rendang, sticky rice
Chicken tikka masala, naan bread
Beer battered cod, marrow fat peas,
tartar sauce
Grilled steak, roast baby potatoes,
Chimichurri sauce
Roast rump of Lamb, bulgur wheat,
confit tomatoes, mint jus
Beef burgers, bacon, mature cheddar,
BBQ sauce
Woodland mushroom risotto,
grilled cep, marjoram cream (v)
Vegetable spring roll,
glass noodle & peanut (v)
Macaroni, spinach & mozzarella
pasta bake (v)

Sweet

£5 per dish

Dark chocolate tartlet, praline
Fruit and nut nougat
Coconut marshmallow
Pistachio flapjack
Selection of macaroons



ADDITIONS

AUTUMN / WINTER 2015

For groups of 20 guests and more / Prices below are per serving per person

Live Stations

Watch as our talented culinary team puts together delicious dishes for your guests. These stations will include a chef to prepare and present the menu items in front of your guests.

Wild mushroom & taleggio cheese risotto
£4

Citrus & juniper berry cured salmon with traditional garnishes
£6

Steamed mussels, shallots, parsley and white wine
£6

Fresh pasta, tomato, pesto **or** mushroom cream sauce, pine nuts, parmesan cheese
£8

Steak tartare, 100% tenderloin, traditional garnish, Melba toast
£9

English cheese boards

Served with crackers, freshly baked bread, preserves and dried fruit

A selection of 3 cheeses @ **£10 per person**

A selection of 4 cheeses @ **£12 per person**



WINE LIST

AUTUMN / WINTER 2015

House Selection

White

Sauvignon Blanc, Tierra Antica, Central Valley, Chile **£30.00**

Pinot Grigio 'Il Casone', Veneto, Italy **£30.00**

Chardonnay 'Unwooded', Vina Echeverria,
Central Valley, Chile **£30.00**

Rosé

Grenache & Tempranillo, Masia Perelada
Catalonia, Spain **£30.00**

Cabernet & Pinotage, De Grendel
Tygerberg, South Africa **£32.00**

Red

Merlot, Tierra Antica, Central Valley, Chile **£30.00**

Sangiovese & Merlot 'Il Sacrato', Rubicone, Emilia Romagna,
Italy **£30.00**

Cabernet Sauvignon, Moulin Montarels, Côtes de Thongue,
France **£30.00**

White Wines

Light

Chenin Blanc, 'Original', Raats, Coastal Region, South Africa **£30.00**

Chardonnay, Chablis Domaine Defaix, Burgundy, France **£45.00**

Medium

Chardonnay, Moulin Montarels, Côtes-de-Thongue, France **£38.00**

Pinot Grigio, Elena Walch, Alto Adige, Italy **£45.00**

Sauvignon Blanc, Cloudy Bay,
Marlborough, New Zealand **£58.00**

Full

Gewurztraminer 'Reserva', Morande, Casablanca Valley, Chile **£36.00**

Roussanne, Marsanne & Viognier, Château Fortia, Châteauneuf-du-Pape,
France **£65.00**



WINE LIST

AUTUMN / WINTER 2015

Red Wines

Light

Syrah & Grenache, Ferraton Père & Fils, Côtes du Rhône,
France **£30.00**

Merlot & Roboso 'Il Casone', Sachetto, Veneto, Italy
£32.00

Gamay, Fleurie Domaine Des Grands Cedres, Burgundy,
France **£39.00**

Medium

Cabernet Sauvignon 'Reserva', Vina Pérez Cruz, Maipo
Valley, Chile **£35.00**

Tempranillo, 'Lanzado' Rioja Crianza, Spain **£40.00**

Barbera d'Asti, 'Le Orme', Michele Chiarlo, Piedmont, Italy
£42.00

Full

Malbec & Corvina 'Passo Doble', Masi-Tupungato,
Mendoza, Argentina **£38.00**

Grenache, Syrah & Mourvèdre, Châteauneuf-du-Pape
Domaine, Rhône, France **£65.00**

Bordeaux Blend, 'Rubicon', Meerlust, Stellenbosch, South
Africa **£65.00**

Sweet Wines

Orange Muscat 'Essenzia', Andrew Quardy,
Madera CA, USA 375ml **£30.00**

Black Muscat 'Elysium', Andrew Quardy,
Madera CA, USA 375ml **£30.00**

Tokaji Aszú 5 Puttonyos, Patricius Tokaj,
Hungary 500ml **£68.00**

Port

10 Year Old Tawny, 'Otima', Warre's, Douro,
Portugal 500ml **£45.00**

Graham's Crusted, Douro, Portugal 750ml
£60.00



ANDAZ | LONDON
LIVERPOOL STREET

DRINKS LIST

AUTUMN / WINTER 2015

Sparkling Wines and Champagne

- NV Prosecco Scavi & Ray, Italy **£42.00**
- 2011 Bloomsbury Brut 'Ridgeview, England **£55.00**
- NV Laurent-Perrier Brut, France **£68.00**
- NV Laurent-Perrier Cuvée Rosé, France **£92.00**
- NV Veuve Clicquot 'Yellow Label', France **£92.00**
- NV Veuve Clicquot Brut Rosé, France **£109.00**
- NV Laurent-Perrier Ultra Brut, France **£118.00**
- 2004 Laurent-Perrier, France **£118.00**
- NV Laurent-Perrier Brut, Magnum France **£138.00**
- NV Laurent-Perrier Cuvée Rosé, Magnum France **£215.00**
- Grand Siècle by Laurent-Perrier, France **£245.00**
- 2004 Alexandra Rosé by Laurent-Perrier, France **£465.00**

Aperitifs

- Campari 50ml **£4.75**
- Martini 50ml **£4.75**
- Pimms 50ml **£4.75**
- Tio Pepe 100ml **£4.75**

Gin

- Tanqueray 50ml **£6.00**
- Bombay Sapphire 50ml **£6.00**
- Hendricks 50ml **£7.00**
- Tanqueray 10 50ml **£8.00**

Vodka

- Ciroc 50ml **£6.00**
- Absolut 50ml **£6.00**
- Kettle One 50ml **£7.00**
- Zubrowka Bison Grass 50ml **£7.00**
- Belvedere 50ml **£8.00**

Beers

- Becks 330ml **£4.90**
- Budvar 330ml **£4.90**
- Heineken 330ml **£4.90**
- Kronenbourg 1664 330ml **£4.90**

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DRINKS LIST

AUTUMN / WINTER 2015

All spirits are served in measures of 50ml or multiples thereof.
Prices are inclusive of VAT

Digestifs

Cognac Remy Martin VSOP **£8.00**

Calvados VSOP Dupont **£10.00**

Cognac Hennessy XO **£19.00**

Liqueurs

Additional Liqueurs from **£6.00**

Rum

Bacardi Carta Blanca **£6.00**

Havanna Club 3 yr old **£7.50**

Havanna Club 7 yr old **£8.50**

Tequila

Jose Cuervo Tradicional 50ml **£6.00**

Grand Centenario 50ml **£8.00**

Don Julio 50ml **£8.00**

Soft drinks

Soft Drinks 330ml **£2.90**

Mineral Water 750ml **£4.90**

Juice 1000ml **£13.00**

Fresh Juice 2000ml **£20.00**

Whiskey

J&B Rare **£6.00**

Johnny Walker Black Label **£6.00**

Jameson **£6.00**

Jack Daniels **£6.00**

Makers Mark **£7.00**

Glenfiddich 12 yr old **£8.00**

Glenmorangie 10 yr old **£8.00**

Lagavulin 16 yr old **£10.00**



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COCKTAIL LIST

AUTUMN / WINTER 2015

Alcoholic Cocktails £45 / jug

Apple Pie

Vodka
Cloudy apple juice
Goldschlager
Grated cinnamon

Winter Nuts

Disarrono
Frangelico
Malibu
Double cream

Pear Punch

Bourbon
Pear puree
Apple cider

Festive Berries

Cranberry vodka
Cranberry juice
Lemonade
Lemon zest

Black Widow

Blavod black vodka
Cherry Marnier
Blueberry syrup
Cranberry juice
Angostura

Non Alcoholic Cocktails £25 / jug

Apple & Ginger

Ginger beer
Apple puree
Freshly squeezed orange juice
(half a fruit)

Cherry Blossom

Cherry syrup
Raspberry puree
Lime juice
Lemonade

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