SANKUSAMBA BOTTOMLESS BRUNCH MANCHESTER

CHOOSE 3 SMALL PLATES AND 1 SIDE & UNLIMITED DRINKS FOR 1 HOUR AND 45 MINUTES FROM THE BRUNCH DRINKS MENU £45PP

DRINKS CAN BE ORDERED EVERY 15 MINUTES ON OUR TABLET SYSTEM AVAILABLE FRIDAY/SATURDAY AND SUNDAYS (LIMITED AVAILABILITY)

SMALL BITES

LAMB RUMP

231 KCAL (M) (SY) Skewer of lamb rump/leg with our own mint sauce - Cooked medium to medium well

BRAZILIAN STYLED MARINATED CHICKEN THIGH

209 KCAL (M) (SY) Skewer of orange and lemon marinated grilled boneless chicken thigh

KING PRAWN TEMPURA

65 KCAL (CR) (G) (SY) (FH) (ML) (M) (E) Crispy battered king prawns

LIGHTLY DUSTED CALAMARI

140 KCAL (G) (ML) (CR) (E) (SY) Deep fried calamari with tentacles in a soya, garlic mayonnaise

BEEF SPRING ROLLS

197 KCAL (G) (SY) (E) (M) Homemade beef spring rolls with vegetables

SALMON NIGIRI

182 KCAL (FH) Nigiri Small ball of rice with Salmon

TOFU KATSU IN SWEET CHILLI

SAUCE 96 KCAL (SY) Deep fried tofu with sweet chilli sauce

ENOKI MUSHROOM

37 KCAL (G) (C) Deep fried enoki mushroom with tempura sauce

PUMPKIN BAO BUN

(VG) 120 KCAL (G) (SY) Japanese steamed bun filled with fried pumpkin, salad and katsu sauce

VEGETABLE SPRING ROLLS

(VG) 123 KCAL (G) (C) (SY) Assorted seasonal fresh vegetables lightly battered and fried to perfection

SIDES

FRIES (VG) 205 KCAL (G) (C)

GRILLED CHICKEN CAESAR SALAD

58 KCAL (E) (M) (G) (SY) (TN) (PN) Baby gem, croutons and parmesan tossed in Caesar salad dressing, with optional grilled chicken

FRESH GARDEN SALAD

(VG) 22 KCAL (S) (SY) A bowl of mixed salad leaves and vegetables tossed in miso and sesame oil dressing

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UNLIMITED DRINKS

APEROL SPRITZ Aperol, Prosecco and soda WATERMELON AND LIMONCELLO SPRITZ

Grey Goose Watermelon & Basil vodka and Prosecco

BOMBAY SUNSET This aromatic gin, with spicy and citrus notes served

with Fever-Tree Tonic

BEEFEATER PINK GIN

For our sweet tooth guests enjoy this sweet pink gin with lemonade

MARGARITA

El Jimador, triple sec, fresh lime and sugar syrup

VANILLA ESPRESSO MARTINI

Stolichnaya Vanilla, Kahlua, vanilla syrup and fresh coffee

PROSECCO

Crisp, clean and refreshing with persistent bubbles and a fruity nose

SAKKU SAKKU DRAUGHT

NON - ALCHOLIC

GINGER & RHUBARB ZING Alcohol free cocktail based on the loved Mojito, Rhubarb, Ginger and berries BECKS BLUE 0%

VERY BERRY BRAZILIAN A raspberry twist on a virgin mojito, raspberry, fresh lime & mint, churned with cranberry and soda

PREMIUM UPGRADE DRINKS + £10PP

EVERYONE IN THE PARTY MUST UPGRADE

PORNSTAR MARTINI

Stolichnaya Vanilla, Passoa, passionfruit purée, lime juice, vanilla sugar, pineapple

BOMBAY BRAMBLE

Marrying the brand's vapour distilled gin with 100% natural berry infusion. Served with Fever-Tree Light Tonic JAPANESE ICED TEA Absolut, El Jimador, Bacardi, Bombay, kiwi liqueur, lime juice and lemonade

JINZU JAPANESE CHERRY GIN

An English and Japanese delight with a blend of Scottish gin. Served with Fever-Tree Tonic