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 - 0200 Friday 1700 - Till late Saturday 1700 - Till late Sunday 1700 - 0000



Academy & Attic Menu

THE DESIGNMYNIGHT AWARDS 2024

A 12.5% of service charge will be added to your bill. Thank you. 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.





MASTERCLASSES

Opium is perfect for cocktail masterclasses.

We offer classes for groups of up to 10, where our bartenders will take you through the history of cocktails from the 1800's through to our modern twists.

Masterclasses include a cocktail on arrival, tutored construction of different cocktails & there is the option to add in our delicious dumplings to share.

PARTIES

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

Opium is available for private hire, accommodating parties fro 13 up to 100.

To find our more information on private hire or masterclasses, please call us on 0207 734 7276 or send an e-mail to info@opiumchinatown.com



ACADEMY & ATTIC SIGNATURE COCKTAILS

-£15.00-

OPIUM N° 10

Built – Dry ice

Doorly's 3yrs rum, Velvet Falernum liqueur, Fortunella Golden Orange liqueur, Moroccan Mint Green Tea, Lime juice, Elderflower syrup.

NAKED AROMA

Stirred – On ice

Naked Malt Blended whisky, Campari bitter, Azaline Saffron vermouth, Double Chocolate Macadamia Colombian Coffee aroma.

VESPERANTA

Stirred – On ice

Element 29 vodka, Leblon cachaça, Maraska Maraschino Cherry liqueur, Lindisfarne Honey Mead, Paragon Berry cordial, Lemon bitters, Raspberry mist.

BOBA STARS

Stirred - Straight up

Corazón Blanco tequila, Passion Fruit liqueur, Passion Fruit syrup, Supasawa, Prosecco La Vita Sociale, Boba Pearls, Passion Fruit mist.





ACADEMY & ATTIC SIGNATURE COCKTAILS

-£15.00-

RUE DE LA MODE

Stirred - On ice

Buffalo Trace bourbon, Martell VS cognac, Creme Banane liqueur, Saliza Amaretto liqueur, Peychaud's Aromatic bitters, Demarara syrup, Absinthe mist.

DUANG!

Shaken – On ice

Ming River Sichuan baijiu, Akashi-Tai Yuzushu sake, Cynar liqueur, Lemon juice, Sugar syrup, Miraculous Foamer.

SPARKLING PEARLS

Stirred – Straight up

Hatozaki Blended whisky, Akashi-Tai Umeshu Liqueur, Akashi-Tai Junmai Ginjo Sparkling Sake, Supasawa, Sugar syrup, Yuzu Pearls.

MIND THE GAP

Shaken – On ice

The Lakes Pink Grapefruit gin, Fortunella Golden Orange liqueur, Lemon juice, Elderflower & Cucumber Tonic Water, Angostura & Orange syrup.







No Alko Highball

-£11.00-

SOCIAL ELIXIR

with Ginger Beer.

This dark herbal elixir is the ultimate social companion and mood elevator. Natural, blissful feeling with lion's mane mushroom, yerba mate and damiana. Full-bodied and bittersweet with a curious savoury bite.

THE LIVENER

with Pink Grapefruit soda.

This invigorating elixir is the perfect party pick-meup. Enjoy euphoric feels from guayusa, guava leaf and schisandra and big flavours from vibrant berries, bright aromatics and heat.

NIGHTCAP

with Indian Tonic water.

This indulgent elixir is made with tree saps, aromatic plants and ancient remedies used to relax and unwind. Enjoy complex notes of wood and bright spice with a calm, dreamy feeling.

MODERN CLASSICS WITH A TWIST

FORTUNELLA SOUR

Shaken – Straight up

Fortunella Golden Orange Liqueur, Sugar syrup, Lemon juice, Miraculous Foamer. -£13.00-

Cosmo 1934'

Shaken – Straight up

The Lakes gin, Fortunella Golden Orange Liqueur, Raspberry syrup, Lemon juice.
-£14.00-

ENGLISH FASHIONED

Stirred - On ice

The Lakes One Colheita whisky, Orange bitters, Angostura bitters, Sugar syrup. -£15.00-

LEMON DROP

Shaken – Straight up

The Lakes vodka, Fortunella Golden Orange liqueur, Lemon juice, Sugar syrup. -£14.00-

PINEAPPLE DAIQUIRI

Shaken – Straight up

Plantation Pineapple Stiggins' Fancy rum, Lime juice, Sugar syrup.



