

# DESSERT MENU

<b>TAPIOCA MOUSSE</b>	14
<hr/> Coconut milk, mango sorbet, mango compote, caramelised pineapple (vg)	
<b>RASPBERRY CHEESECAKE</b>	16
<hr/> Yuzu gel, vanilla shortbread (v)	
<b>CHOCOLATE CHOUX</b>	14
<hr/> Pistachio ice cream, dark chocolate namelaka, pistachio tuile (v)	
<b>MATCHA BRÛLÉE</b>	15
<hr/> Coconut sorbet, crunchy white chocolate (v)	
<b>SEMI-FROZEN CHAMPAGNE MOUSSE</b>	18
<hr/> Strawberry sphere, chocolate pearls (v)	
<b>SELECTION OF ICE CREAM AND SORBET</b>	4
<hr/> Chocolate, Vanilla, Pistachio, Coconut, Mango, Strawberry (v) (vg)	

# AFTER DINNER SELECTION

## COCKTAILS

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17

### ESPRESSO MARTINI

Grey Goose, Kahlúa, Espresso

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### OLD FASHIONED

Maker's Mark, Homemade Old Fashioned Reduction, Orange

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### MARTINEZ

Bombay Sapphire, Cocchi di Torino, Maraschino, Orange Bitters

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## SWEET & FORTIFIED WINES (100ML)

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### 2019 LBV PORT, BARROS

*Douro, Portugal*

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12

### NV KYO-NO-UMESHU, PLUM SAKE, TAMANOHIKARI

*Kyoto, Japan*

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### NV KYO-NO-YUZUSHU, YUZU SAKE, TAMANOHIKARI

*Kyoto, Japan*

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### 2010 SAUTERNES, CHÂTEAU MONTEILS

*Bordeaux, France*

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## TEA & COFFEE

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### CANTON TEA

English Breakfast • Earl Grey • Chamomile • Jade Green Tips • Triple Mint • Lemongrass & Ginger

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4.5

### ESPRESSO

3.5

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### MACCHIATO

4.5

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### MATCHA LATTE

5

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### AMERICANO • CAPPUCINO • FLAT WHITE • LATTE

4.5