

— **DESSERTS** —

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| Peanut Butter Parfait <i>Cherry & Yuzu Sorbet</i> 8.5 | Rhubarb & Vanilla Custard <i>Hot Crumble</i> 9 | Caramelised Pineapple & Coconut Cake 9.5 |
| Cinnamon Doughnuts <i>Chocolate Sauce, Exotic Curd</i> 8.5 | Vanilla Cheesecake <i>Strawberry & Golden Lime Sorbet</i> 22 for two | Four Chocolate & Praline Fondant <i>Please allow 20 minutes</i> 10 |
| Selection of Petit Four Pebbles 4.5 | Strawberry & Vanilla Soft Serve <i>Chocolate Wafer Cone</i> 4.5 | Seasonal Fresh Fruit 11 |

SEXY SAKURA FISH
Yuzu, Cherry Blossom & Almond
 35 (MIN 2 PEOPLE)

— **ICE CREAMS** —

2.75 per scoop

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|--------------------------|----------------------|----------------------------|
| Cherry Cheesecake Ripple | Malted Milk & Toffee | Vietnamese Coffee & Genmai |
| | Banana Bubblegum | |
| | Marshmallow | |

— **SORBETS** —

2.75 per scoop

| | | |
|----------------------|-----------------------|---------------|
| Mandarin & Pineapple | Green Apple & Sake | Lychee & Rose |
| | Mango & Yoghurt Lassi | |

— **SAUCES** —

Chocolate / Toffee

— **TOPPINGS** —

Salted Caramel Pearls / Crushed Nuts / Cocoa Nibs / 100s & 1000s / Popping Candy / Freeze Dried Grapes / Honeycomb

— **SWEET SIP** —

all served in 70ml glasses

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| Sauternes, Petit Guiraud, France 2013 | 11 | Recioto di Soave, Ambra, Villa Mattielli, Italy 2015 .. | 9 |
| Ginjo Umeshu Sake, Akashi-Tai, Japan | 8 | Yuzu Sake, Tenzan Sake Brewery Co, Japan | 11 |
| Port, 10 years Old Tawny, Ramos Pinto, Portugal .. | 12 | Tokaji Szamorodni, I. Szepsy, Hungary 2013 | 17 |

Espresso Martini

Wyborowa Vodka, Bepi Tosolini coffee liquor, Espresso

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Japanese Whisky Flight “First Sip”

*Yamazaki Distiller’s Reserve, Hakushu Distiller’s Reserve,
Nikka Coffey Grain, Nikka Taketsuru Pure Malt (20ml each)*

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