

— **DESSERTS** —

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		Seasonal Fresh Fruit 11

STRAWBERRY & VANILLA SOFT SERVE

Chocolate Wafer Cone

4.5

— **ICE CREAMS** —

2.75 per scoop

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

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

14

Japanese Whisky Flight “First Sip”

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

21