

SEXY FISH

セクシーフィッシュ

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 Pair it with <i>Umeshu Sake,</i> <i>Dewatsuru Umegokochi</i> 9	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, Emilie, Clos le Comte, France 2016 12	Recioto di Soave, Ambra, Villa Mattielli, Italy 2015. 13
Umeshu Sake, Dewatsuru Umegokochi, Japan 9	Yuzu Sake, Gozenshu 9, Tsuji Honten, Japan. 12
Port, 10 years Old Tawny, Portugal 12	Tokaji Szamorodni, Istvan 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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