

DESSERTS

CHOCOLATE FINGERS	28
<i>Coconut lychee sago, vanilla ice-cream</i>	
CHOCOLATE FONDANT BENTO	26
<i>Green tea ice cream</i>	
GREEN TEA FONDANT	24
<i>Passion fruit</i>	
MOCHI ICE CREAM SELECTION	24
<i>Selection of 3 flavours</i>	
YUZU CHEESECAKE	26
<i>Yuzu sorbet</i>	
SEASONAL FRUIT PLATTER (GF) (V)	20
“WOW“ DESSERT PLATTER FOR FOUR	130
“WOW“ DESSERT PLATTER FOR TWO	65

HOMEMADE ICE-CREAM & SORBET \$4

per scoop

ICE-CREAM:

Black sesame seed
Chocolate 72% Araguani - Valhrona
Coconut
Green tea
Pandan leaf
Vanilla Bourbon
White sesame seed

SORBET:

Ginger
Lime and sake A
Lychee
Mandarin
Mix berries and yuzu
Passion fruit
Yuzu

DESSERT WINES BY THE GLASS

Lutzville Natural Sweet (100ml), South Africa	28
<i>Pale straw colour with a nose of grapes and muscat and good balance between sweetness and acidity. Made from Chenin Blanc grapes with moderate growth in direct sun, resulting in a wine that reflects the abundant light and splendour of South Africa. A small quantity of Muscat is added to give a honey taste, while some juice adds sweetness. A youthful and refreshing wine with fresh grape and tropical fruit -salad flavours</i>	
Umeshu, Choya Plum Wine (150ml), Osaka, Japan	50
<i>Plum wine has become fairly popular in Japan and common in Asia, selected from the finest fully ripened Ume (plums) and preserved within 24 hours after harvest. Intense and tasty; absolutely beautiful dessert wine.</i>	

PORT WINE BY THE GLASS (100ml)

Sandeman Tawny Porto, Portugal	16
<i>Clear red amber colours with a light intense body, open up to aromas of vanilla and evolved dried fruits. The elegant harmony and fresh flavour of red fruits unfold in the mouth and combine with the complexity of wood ageing and a good finish.</i>	

AFTER DINNER DRINKS

YOKOHAMA BLACK TEA	24
<i>Hot black tea, bourbon, Amaretto, lemon juice, basil</i>	
ESPRESSO MARTINI	24
<i>Vodka, espresso, cream</i>	

COFFEE

CAPPUCCINO	12
<i>Equal parts espresso, steamed and foamed milk</i>	
LATTE	12
<i>Served long and milky</i>	
MOCHA	12
<i>A hot chocolate served with a shot of espresso</i>	
ESPRESSO	9
<i>Allowing the coffee to reach its maximum intensity of taste and aroma, the espresso is renowned as the highest expression of true coffee lovers</i>	
RISTRETTO	9
<i>Served shorter than a traditional espresso for a more intense flavour</i>	
MACCHIATO	10
<i>Macchiato means 'spotted' and refers to a spot of steamed milk added to the espresso</i>	
ALL ' AMERICANA	9
<i>Served as a shot of espresso topped with hot water</i>	
HOT CHOCOLATE	12
<i>Served with steamed milk</i>	

SPECIALTY TEA

EMPEROR SENCHA 12

A fine TWG tea with a subtle taste, this invigorating Japan green tea is ideal during or after a meal as it is rich in Vitamin C and contains little theine.

CHUN MEE 14

Renowned for the finesse of its plum-like sweetness and smoothness, this translucent TWG green tea has a distinct, strong and lasting aroma.

BLACK TEA

NUWARA ELIYA OP 12

A black tea from the lofty hills of the celebrated island of Ceylon, this TWG Orange Pekoe is renowned for its light and generous complexity.

ENGLISH BREAKFAST TEA 12

This classic was originally blended as an accompaniment to the traditional English breakfast.

BLUE TEA & RED TEA

IMPERIAL OOLONG 12

A well-balanced and flavourful semi-fermented TWG tea with a sweet and fruity savour and a divine, lingering aftertaste.

LEMON BUSH TEA 12

Red tea from South Africa blended with wild citrus fruits refreshing, this TWG theine-free tea can be served warm or iced at any time of the day.

GREEN TEA

JASMINE PEARLS 12

A suave cup of elegantly fragrant Chinese green tea lavishly blended with TWG jasmine blossoms. The tender, silvery buds are intricately rolled into "pearls" and then dried amid fresh, aromatic jasmine flowers. The pearls magically unfurls in the tea cup.

GEISHA BLOSSOM TEA 12

Elegant and highly refined, this TWG blend of green tea and refreshing ripe southern fruits infuses into a fragrant cup that will calm and appease after a day's disruptions.