

DESSERT

BABA DE BRASIL ^{D G}	13
cachaça, coconut cream, kiwi and mango salsa	
SALTED PEANUT FONDANT ^{D G N}	13
maple syrup ice cream, yuzu caramel sauce	
SATA ANDAGI ^{D G}	12
dulce de leche japanese doughnuts, red fruit coulis, citron ice cream	
CHOCOLATE BANANA CAKE ^{D G}	12
maple butter, plantain chip, vanilla rum ice cream	
COFFEE TARTLET ^{D G N}	13
brazilian nut praline, coconut sorbet	
ASSORTED MOCHI ^{D G}	10
soft japanese rice cake filled with ice cream served with white chocolate ganache	

DESSERT WINE

	100ml
2016 SAUTERNES, CHÂTEAU GRAND JAUGA, BORDEAUX, FRANCE	10
2013 VIN SANTO DEL CHIANTI SERELLE, RUFFINO, TOSCANA, ITALY	10
2017 ROYAL TOKAJI, BLUE LABEL ASZÚ, 6 PUTTONYOS, HUNGARY	17

G: Contains Gluten D: Contains Dairy N: Contains Nuts

Corporate Chef John Um

Head Chef Shenal Suwaris

H O T D R I N K S

C O F F E E

AMERICANO 6

CAFFÈ LATTE 6

DOUBLE ESPRESSO 6

FRENCH PRESS COFFEE 6
(for two)

LIQUEUR COFFEE 10
ask for selection

Please note all coffees are available decaffeinated.

L O O S E L E A F T E A

BREAKFAST BLEND 6

EARL GREY BLUE FLOWER 6

GREEN TEA SENCHA 6

GREEN TEA DRAGON PEARL 6

CHAMOMILE 6

WHOLE PEPPERMINT 6

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.