

DESSERT

BABA DE BRASIL ^{D G}	13
cachaça, coconut cream, kiwi and mango salsa	
MATCHA CHEESECAKE ^{D G N}	13
yuzu and white peach sorbet	
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	
DARK CHOCOLATE BRIGADEIRO ^{D G N}	13
miso caramel, cashew ice cream	
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

CAFE 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