

DESSERTS

Salted caramel chocolate fondant

8.00

fresh orange, vanilla ice cream,
chocolate sauce

Coconut Mount Piyashiri

7.95

banana parfait, lime, cancha
popcorn

Mochi ice cream

6.95

mango, yuzu, green tea

Ecuador 64

6.95

two scoops of vanilla ice cream,
hot chocolate sauce

Petit four selection

4.95

Brûlée de la pasión

7.50

almond financier, aji amarillo,
guava sorbet

Peruvian chocolate crema

7.95 (contains alcohol)

honeycomb, dulce de leche,
Suntory whisky

Ice cream and sorbet selection

6.50 (3 scoops)

Ice creams: chocolate, vanilla,
green tea

Sorbets: mango, guava,
passion fruit

Chotto-Matte dessert platter

7.50 per person

specially designed for your table
and indulgence

minimum order for 2 people

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages.

Guests with severe allergies or intolerances should be aware that all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

Prices include VAT at the current rate and a discretionary service charge of 13.5% will be added to your bill.

DIGESTIVES AND LIQUEURS

	50ml
Amaretto Saliza Italy 28%	7.00
Drambuie Scotland 40%	8.00
Frangelico Italy 20%	7.00
Grand Marnier France 40%	8.00
Kahlua USA 20%	7.00
Limoncello Italy 26%	7.00
Pernod France 40%	7.00
Sambuca Molinari Italy 40%	7.00
St Germain Elderflower France 20%	8.00

COFFEE AND HOT CHOCOLATE

Espresso	single 1.80 double 2.20
Cappuccino	2.50
Flat White	2.50
Americano	2.50
Latte	2.50
Macchiato	2.50
Hot chocolate	2.50

TEAS

Citrus chamomile	2.50
English breakfast	2.50
Fresh mint	2.50
Organic jasmine	2.50
Persian pomegranate	2.50
Sancha (Japanese green tea)	2.50
Sapphire earl grey	2.50
Spicy rooibos	2.50

SWEET WINE

Port Warres Late Bottle Vintage

10.00 (125ml) 50.00 (Bottle)

Deep ruby and bursting with red fruits and violets. Delicate and refined when on the tongue and seductive throughout. Sugar 105 g/l

Sauternes Chateau du Levant Sauternes

12.00 (125ml) 60.00 (Bottle)

Bright, shiny yellow with a pretty nose of dried apricots and honey with lifted notes of fresh apricot and citrus. Spicy finish, 13.5%

FRUIT SAKE

Served chilled in a wine glass

Plum Sake Daishichi Ume

15.00 (125ml) 35.00 (300ml) 70.00 (Bottle)

Crisp and luscious Nankou Plums delicately steeped in top quality, undiluted Kimoto Junmai Sake

Citrus Sake Ume no Yado Yuzu

15.00 (125ml) 35.00 (300ml) 70.00 (Bottle)

The world famous Japanese citrus, yuzu is put to work with great effect in this fruit Sake. Balanced and elegant with a subtle sweetness

Pear Sake Bunraku Golden Nashi Pear

15.00 (125ml) 35.00 (300ml) 70.00 (Bottle)

Ripe, nashi pears are infused with Kimoto Junmai Sake to create a delicate, compelling and delicious fruit Sake.

BRANDY

50ml

A&E Dor VSOP

France 40%

9.00

A&E Dor XO

France 40%

20.00

Armagnac Baron De Sigognac 10 years

France 40%

8.50

Calvados Dupont VSOP Pays D'Auge

France 42%

9.00

Cognac Trijol VSOP Grande Champagne

France 40%

9.00

Cognac Maxine Trijol VSOP

France 40%

8.00

Croizet XO

France 40%

18.00

H by Hine

France 40%

8.00

Hennessy XO

France 40%

25.00

Hennessy Fine de Cognac

France 40%

8.00

Hine Rare VSOP

France 40%

10.00

Remy Martin VSOP

France 40%

8.00

GRAPPA

50ml

Grappa di Moscato

Italy 40%

9.00

Marolo di Moscato 5 years

Italy 42%

9.50