

## DESSERT

### 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  
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

## 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** 2.50  
(Japanese green tea)

**Sapphire earl grey** 2.50

**Spicy rooibos** 2.50

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