

DESSERT MENU

SWEET

MANGO & COCONUT CHILLED RICE PUDDING Mango jelly and sorbet, rice pudding, coconut crunch, coconut foam	11.00
WHITE MISO STICKY TOFFEE PUDDING Butter miso caramel & lemon confit ginger ice cream	11.50
GINGER & VANILLA CHEESECAKE IN A GLASS Umeboshi and sake plums, candied ginger and ginger mousse	11.00
DOUBLE CHOCOLATE MOUSSE Vanilla creme fraiche, black sesame ice cream, chocolate espuma and crispy sesame	11.00
DOUBLE VANILLA SOFT ICE CREAM Barrel aged soy sauce caramel	10.00
DELICE DE BOURGOGNE Candied pecan nuts, brown butter honey, sake plums, gingerbread	13.50

SWEET WINES & PORT

	glass	bottle
RIESLING "SWEET AGNES" 2019 New Zealand awarded dessert wine, lively and intense, crisp and harmonious	8.50	55.00
LAFAGE MUSCAT DE RIVESALTES France fresh nose, exotic fruit, floral notes	8.50	70.00
CASTELNEAU SAUTERNES 2020 France lush lemon fruit, marmalade and acacia honey	10.00	78.00
QUINTA DO NOVAL LVB PORT	7.50	
GRAHAMS FINE WHITE PORT	7.00	

SAKE

	glass	bottle
CHOYA JAPANESE YUZU Floral and fruity liquor made from yuzu citrus and cane spirits	8.50	70.00
CHOYA JAPANESE UME Traditional japanese plum dessert wine, sweet and tart	8.50	70.00
AKASHI-TAI TOKUBETSU Premium japanese sake, tropical fruits, creamy mouthfeel	9.50	80.00

Please inform your server of any allergies or dietary requirements before placing your order

