

## DESSERT MENU

### SWEET

<b>PINEAPPLE CARPACCIO</b> Passion fruit caramel, coconut mousse with lime syrup & sorbet	<b>11.50</b>
<b>WHITE MISO STICKY TOFFEE PUDDING</b> Butter miso caramel & lemon confit ginger ice cream	<b>11.50</b>
<b>GINGER &amp; VANILLA CHEESECAKE IN A GLASS</b> Umeboshi and sake plums, candied ginger and ginger mousse	<b>11.00</b>
<b>CLASSIC CHOCOLATE POT</b> Banana & lime compote, vanilla ice cream and banana espuma	<b>11.00</b>
<b>WHIPPED VANILLA ICE CREAM</b> Barrel aged soy sauce caramel	<b>10.00</b>

### SWEET WINES & PORT

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

### SAKE

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

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

