

# Dessert

## Black Forest Mille Feuille 14

Chocolate whip ganache, cherry crème,  
cherries, chocolate tuile



## Soufflé Cheesecake 14

Elderflower crème, guava coulis, lime

## Black Sesame Raspberry Chiffon Cake 15

Chiffon layers, raspberry gelee, black sesame tuile



## Tiramisu Dacquoise 14

Rum mascarpone, chocolate whip ganache, espresso ice cream

## Sizzling Matcha | served tableside | 24

Matcha brownie, matcha ice cream,  
matcha corn flakes, jasmine milk

## Soft Serve



Hokkaido Milk 10

Matcha 10

Swirl 10

Enjoy it with

▶ Black Truffle, Local Sea Salt, Honey +8

Matcha Brownie, Seasonal Fruit, Rice Pop +6

Matcha Affogato +5

Espresso Affogato +4



## Pastries

- Pastry Basket 28
- Butter Croissant 5.5
- Oolong Almond Twice Baked Croissant 7.5
- Matcha Banana Chocolate Muffin 9
- Scallion Shiitake Croissant 7.5
- Yuzu Madeleine 5
- Black Sesame Chocolate Chunk Cookie 5
- Cube Croissant 5.5

### choice of:

- Black Sesame & Berry Cube
- Matcha Cube
- Chocolate Mascarpone Cube
- Yuzu Elderflower Cube



AFTER DINNER

## Cocktails

- Espresso Martini Tasting** 2oz each 39
- Classic - Haku Vodka
- Agave - Asil Raicilla de la Sierra Anejo
- Whisky - Iwai Mars Shinshu Blue

### FORTIFIED WINE 2oz / Bottle

- 2019 Quinta do Vallado 15 / 190

## Coffee & Tea

- Espresso 4
- Latte 6
- Cappuccino 5
- Mocha 6
- Americano 4
- Loose Leaf** \*serves one to two people
- Hoji Cha 焙茶 | Japan 12
- Genmai Cha | 玄米茶 Japan 12
- Sen Cha 煎茶 | Japan 12
- Oolong 烏龍 organic | Nantou, Taiwan 16
- Ruby Black No.18 紅玉 organic | Nantou, Taiwan 16

### Caffeine-Free

- House Herbal Blend 13

### Tea Latte

- Matcha Latte 7
- Hoji Cha Latte 7 \*Low Caffeine

### SAKE 4oz

- Hakkaisan Kijoshu 20
- Rhythmic Droplets Sparkling Junmai 20
- Harvest Waves Nectar Junmai Umeshu 25
- Homare Lychee Nigori 15

### AGAVE 2oz

- Asil Raicilla de la Sierra Anejo 40