

---

## DESSERT

Warm sesame mochi with XO dipping sauce

Warm walnut soup with malted rice crispies

Almond panna cotta with citrus

Chocolate peanut butter tartelette with pandanus ice cream

Warm carrot-ginger cake with macadamia nuts

Housemade ice creams and sorbets

\$8

---

### SHERRY

La Gitana Hidalgo Manzanilla	9
Lustau 'Los Arcos' Dry Amontillado	8
Royal Corregidor Oloroso, 500ml.	10
Pedro Domecq Venerable PX	14

### PORTS

Graham's NV Six Grapes	9
Warres 2000, 375ml.	8
Cockburn's Tawny Port, 20 year	13

### Eaux de Vies—MASSENEZ

Mirabelle—Yellow Plum	9
Kirschwasser (Cherries)	9
Poire Williams (Pears)	9

### DESSERT WINE

Castelnau de Suduirant, Sauternes 2003, Bordeaux	9 g / 35 b
Anthemis—Muscat of Samos, 1999, 750ml., Greece	10 g / 37 b
Quady 'Elysium', Black Muscat, 2006, Madera, California	8 g / 30 b

### SAKE

Otokoyama Junmai Ginjo	11 g / 80 b
'Fukkoshu' (sweet)	
Harushika Tokimeki	300ml for 25
(sweet sparkling)	

### SINGLE MALT SCOTCH

Macallan, 12yr	12
Macallan, 18yr	22
Oban, 14yr	16
Laphroig Malt, 10yr	12
Glenmorangie	16
Bruichladdich, 15yr	17
Talisker	15
Glenrothes	11
Glenlivet	14

### IRISH WHISKEY

Black Bush	11
Jameson	9
Knappogue Castle, 1992	11

### TEA

Chamomile	Japanese Green Tea
Verbena	Pomegranate Oolong
Fresh Mint	Paris Black
English Breakfast	
Jasmine	\$4

---

RESTAURANT

BAR

GARDEN

RAWBAR

---