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

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
