



DESSERT

Passion Fruit Brulée with Coconut Ice Cream	12
Nobu Cheesecake	15
Baked Creamy Cheesecake with Strawberry Yuzu Sorbet	
Matcha Fondant	12
Green Tea Fondant topped with Passion Fruit Sauce	
Whisky Capuccino	12
Vanilla Ice Cream, Crunchy Coffee Crumble, Coffee Brulée and Whisky Foam	
Valrhona Dark Chocolate Fondant with Imperial Matcha Gelato	15
Green Tea Tartlet	12
with Raspberries and White Chocolate Mousse	
White Chocolate Brownie	14
with Chocolate Foam and Vanilla Ice Cream	
Torrija with Pedro Ximenez, Yogurt and Dates Ice Cream	14
Lotus Kronut	14
with Caramel Ice Cream and Soy Salt	
Seasonal Exotic Fruit Selection	14
Assorted Mochi Ice Cream	4
House Made Ice Cream or Sorbets	4
Fruit Infused Sake	20



COFFEE & GREEN TEA

Green Tea	2
Fresh Mint Tea	5.5

Please ask your server for Speciality Teas

Coffee	5.5
Latte	5.5
Cappuccino	5.5
Espresso	5.5
Green Tea Matcha Latte	8

DIGESTIFS

Poire Williams	12
Grand Marnier Cordon Rouge	12
Grappa di Collechiara	18
Brandy Conde de Osborne 'Dalí'	32
Hennessy XO	62

DESSERT WINES

PX Alvear 1927	10
Victoria N°2	11
Port Quinta do Noval LBV	13
Sauternes Château Violet Lamothe	17
Hokusetsu Umeshu	19