



DESSERTS

PRE-DESSERT

Monaka 4

Japanese rice cracker made from mochi flour

Please see pastry daily specials for more details

MORIAWASE

Chef's selection of assorted desserts

served with petit fours

Sanshu (3) 22

Goshu (5) 35

SORBET & ICE CREAM

Chef's selection

Six flavours 18

Nine flavours 27

Mochi Ice Cream (2 pieces) 5

Vanilla, toffee sauce

Yuzu, chocolate sauce

Matcha, matcha sauce

Coconut, kuromitsu sauce

FRUIT PLATE

Seasonal selection 10

DESSERTS

Dark chocolate fondant tart 11.5

Valhrona 85% ganache, 71% flourless fondant

Served with Nikka from the barrel whisky ice cream

Rhubarb and sakura floating island 11

Meringue, shiso jelly, sakura anglaise,

poached rhubarb, rhubarb sorbet, cigarette tuile

Mont Blanc Pafe 11

Rum & chestnut ice cream, matcha ganache, passion fruit,

vanilla chantilly & candied chestnut

Dinings crème brûlée 3 ways 10.5

Wasanbon sugar with kuromitsu caviar

Hoji tea with fresh nashi pear brunoise

Black sesame with passion fruit caviar

Please inform us of any food allergies when you order.

Our dishes may contain traces of nuts.

14% optional service charge will be added to your bill.



DESSERT WINES

Riesling Cordon Cut
Mount Horrocks 2018
Clare Valley, Australia
75ml 14 / 375ml 70

Passito 'Bianco Veneto' 2015
I Capitelli - Anselmi
Monteforte d'Alpone - Veneto
75ml 15 / 375ml 75

Chenin Blanc 'Straw Wine' NV
'de Trafford'
Stellenbosch, South Africa
75ml 30 / 375ml 150

Coteaux du Layon Beaulieu
Château Pierre-Bise AC 2006
L'anlaie
Loire, France
100ml 15 / 500ml 70



TEA LIBRARY

Kurajikomi Sencha 3.5
Pleasant grassy notes and a crisp finish (70°C)

Sae Midori 7.5
Dense textured Green tea, with rich umami profiles (60°C)

Organic Genmai-cha 6
Mellow aroma of roasted brown rice (70°C)

Gyokuro 7.5
Elegant and subtle grassy aroma (60°C)

Organic "Green Velvet" Matcha 5
Vibrant green and bold aroma, stone-milled tea (70°C)

Hoji-cha 5
Delicate nutty flavour, very low in caffeine (85°C)

Soba-cha 5
Buckwheat tea with a round, nutty & malty flavour. Caffeine free (70°C)

Kyoto Oolong 6.9
Apricot fruit notes and acidity, toasty with biscuit notes (70°C)

INFUSIONS

Fresh Mint 5

Fresh Shiso 5

COFFEE

Espresso 3

Macchiato 3.5

Cappuccino 4

Americano 3