

## SWEETS

### CHOCORETO KEKI 7

warm chocolate cake with roasted banana "milk",  
fresh bananas

### MATCHA GREEN TEA CHEESECAKE 7

chocolate crust, chantilly cream, huckleberry coulis

### SAKE POACHED PEAR TART 7

poached pear, candied pistachios, yogurt gelato

### TRIO OF GELATO 6

valrhona chocolate, tahitian vanilla bean,  
and green tea

### SORBET DUO 4

a selection of seasonal sorbet  
served with fresh fruit

### PRALINES & CREAM COCKTAIL 8

praline pecan liqueur & baileys Irish cream,  
salted chocolate rim

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## O-CHA

### TRADITIONAL JAPANESE TEA POT

\$3/pot

### HOJICHA

roasted bancha tea leaves for more robust flavor

### SENCHA

light in flavor green tea with sweet notes

### GENMAICHA

mixture of roasted brown rice and bancha;  
rich in flavor

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### JAPANESE FLAVORED TEA BY LUPICIA

\$4/pot

### SAKURAMBO

black tea flavored with cherries & rosemary

### KIKERIKI

lemon-grass and peppermint

### ELDERFLOWER & CHAMOMILE

elderflower, german chamomile, and peppermint

### HONEY BUSH

honey fragrance with a clean aftertaste

### GINGER & LEMON MYRTLE

with a touch of rooibos and honey bush

### MATCHA KIRARA RICE

roasted genmai rice with stone-ground matcha

## COFFEE

100% organic fair trade coffee from Equator Coffee	3.25
coffee	3.50
espresso	3.75
cappuccino	4.00
latte	4.25
mocha	1.25
add espresso shot	3.50
hot chocolate	

## After Dinner Drinks

### SINGLE MALT SCOTCH

glenfiddich 12 year	10
glenlivet 12 year	10
glenmorangie port wood 12 year	12
laphroaig 10 year	9
lagavulin 16 year	14
talisker 10 year	12
macallan 12 year	12

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### PORT / SHERRY / DESSERT WINE

cockburns 10 year tawny port	9
sandeman's ruby port	7
sandeman's tawny port	7
harvey's bristol cream sherry	8
ironstone vineyards 'symphony' '05	6

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### COGNAC

hennessy v.s.	9
hennessy v.s.o.p.	11
hennessy x.o.	30
remy martin v.s.o.p	11
remy martin x.o.	24

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### LIQUEURS

baileys	7
baileys caramel	7
fernet branca	7
ouzo	6
sambuca	7
grand marnier	9