

DESSERT

Chocolate Bento Box Chocolate Fondant with Green Tea Ice Cream	12.5
Nobu Chocolate Tart Sake Kasu Ice Cream, Cinnamon Custard, Almond Crumble and Hot Chocolate Sauce	14
Suntory Whisky Cappuccino Coffee Brulee with Cacao Crunch, Milk Ice Cream and Suntory Whisky Foam	11.5
Sub Zero Yoghurt Frozen Yoghurt, Fresh Berries, Blueberry and Cider Coulis	12.5
Macana White Chocolate Mousse, Pistachio Charged Sponge, Mango Cream and Kalamanzi Sorbet	12.5
Berkeley Cheese Cake Vanilla Cheese Cake, Oat Cookie Crumble, Raspberry Foam and Ginger Ice Cream	12.5
Warm Chocolate Satandagi Warm Chocolate and Pistachio Ganache served with Almond Ice Cream, Caramelised Pistachios and Mixed Berry Coulis	12.5
Kumo Prosecco Mousse, Lemon and Thyme Sponge, Raspberry and Peach Sorbet	12.5
Fuji Apple Crumble Seared Fuji Apple with Sesame Oil, Toffee Sauce, Peanut Ice Cream, Coconut Crumble	12.5
Fruit Platter Selection of Exotic Fruits	14.5
Homemade Ice Creams & Sorbets	4
Lollipops	4
Ice cream Mochi	4

Executive Pastry Chef: Regis Cursan

Please note for groups of 7 or more guests we only allow payments using a maximum of 5 credit/debit cards
Prices are inclusive of VAT - 15% Discretionary Service Charge will be added to your bill
If you have any dietary requirements or food allergies please inform your waiter

DESSERT WINE

Chateau Violet Sauternes 2007, Sauternes, France * 75ml	10
Chateau Violet Sauternes 2007, Sauternes, France * 75cl	80
Turk Eisswein Gelber Muskateller 2014, Kremstal , Austria * 75ml	18
Turk Eisswein Gelber Muskateller 2014, Kremstal , Austria * 50cl	80
Royal Tokaji Blue Label 5 Puttonyos Aszu' 2013, Tokaji, Hungary * 75ml	16
Royal Tokaji Blue Label 5 Puttonyos Aszu' 2013, Tokaji, Hungary * 50cl	90
Passito Di Noto 2014, Planeta, Melfi, Sicily, Italy * 50cl	73
Riesling Rosalack Schloss Johannisberg 2004, Rheingau, Germany * 50cl	250
Chateau D'Yquem Lur-Saluces 1983, Sauternes, France *	1550

GRAPPA, ARMAGNAC & COGNAC

Nonino Chardonnay	10
Nonino Antica Cuvee'	10
Nardini	11
Nardini Reserva	12
Castarede VSOP	12
Castarede 1974	20
Leopold Gourmel 15 carat	21
Leopold Gourmel 20 carat	31
Remy Martin Louis XIII	184
Domaine F Abecassis ABK6 VSOP	13
Domaine F Abecassis ABK6 VS	11

JAPANESE WHISKEY

Nikka Pure Malt	12
Nikka Taketsuru 17yrs	20
Nikka Myagikyo	14
Nikka Taketsuru	14
Suntory Distiller Reserve (Yamazaki or Hakushu)	13
Suntory Yamazaki 12yrs	16
Suntory Yamazaki 18yrs	80
Suntory Yamazaki Puncheon	50
Suntory Yamazaki Bourbon Barrel	50
Suntory Hakushu 18yrs	40
Suntory Hakushu 12yrs	25
Suntory Hibiki Harmony	12
Suntory Hibiki 17 yrs	30
Suntory Hibiki 21 yrs	115
Akashi Blended	13
Akashi Single Malt	22

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(*) – Contains sulfites