

FONDANT

UBE FONDANT (V)	13
Purple Yam / Madagascar Vanilla Ice Cream	
MATCHA FONDANT (V)	13
Cacao Nibs / Raspberry Sorbet	
DARK CHOCOLATE FONDANT (V)	13
Callebaut 70% Dark Chocolate / Cacao Nibs / Wasabi Ice Cream	
MISO FONDANT (V)	13
Soba-Vanilla Ice Cream	
GOMA FONDANT (V)	13
Sesame / Dark Chocolate / Cacao Nibs / Matcha Ice Cream	
VANILLA FONDANT (V)	13
White Chocolate / Madagascar Vanilla / Raspberry Sorbet	
STRAWBERRY FONDANT (V)	13
Strawberry / Yuzu Sorbet / Cacao Nibs / Madagascar Vanilla Ice Cream	



MA/NA DESSERT RITUAL SEVEN PHASES OF FONDANT

85

Our signature dessert experience. Seven handcrafted fondants, each with its own distinct flavour, texture and hidden heart, served alongside a curated selection of artisanal ice creams and sorbets.

(V) Vegetarian, (VG) Vegan

Our menu is designed to be shared, with each dish served when ready. All dishes are gluten free and made without nuts & celery. If you have allergies or any dietary requirements, please speak to the team prior to ordering. Please note, soy and sesame are widely used in our kitchen, therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

DESSERTS

SANSO PEPPER PANNACOTTA	11
Japanese Sansho Pepper / Sansho tuille / Ginger-Yuzu Sorbet	
YUZU CRÈME BRÛLÉE (V)	12
Coconut Crumble / Lime-Yuzu Gel / Fresh Strawberry	
SUDACHI TART (V)	15
Japanese Sudachi Lime Custard / Condensed Milk / Italian Meringue / Fresh Sudachi Lime	
MATCHA MILLE CRÊPE	15
Matcha Pancake / Organic Cream / Coconut Cream / Ceremonial Matcha	
RAW MATCHA CHOCOLATE TART	14
Matcha Sablè / Dark Chocolate Crémeux / Matcha Namelaka / Dark Chocolate Glaze / Citrus Gel	
HATCHIMITSU TRUFFLE	15
Honey Sponge / Yuzu-Chocolate Crémeux / Truffle Mousse	
NASHI NO GOMA (VG)	13
Nashi Pear / Goma Mousse / Coconut Sponge	
COCONUT PANNACOTTA	11
Tropical Coconut / Mango-Passion Gel / Fresh Mango / Coconut Soil / Mango-Passion Sorbet	

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HOMEMADE VEGAN MOCHI

MATCHA MOCHI (VG)	6
Japanese Green Tea Crèmeux	
GOMA MOCHI (VG)	6
Sesame Crèmeux	
UBE MOCHI (VG)	6
Purple Yam Crèmeux	
CHOCOLATE MOCHI (VG)	6
Dark Chocolate Crèmeux	
ICHIGO MOCHI (VG)	6
Strawberry Crèmeux	
COCONUT MOCHI (VG)	6
Coconut Crèmeux	
MANGO MOCHI (VG)	6
Mango Crèmeux	
RASPBERRY MOCHI (VG)	6
Raspberry Crèmeux	

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SPECIAL ICE CREAM & SORBET

PRICE PER SCOOP

WASABI ICE CREAM (V)	6
MATCHA ICE CREAM (V)	6
VANILLA ICE CREAM (V)	6
BUCKWHEAT-VANILLA ICE CREAM (V)	6
GOMA ICE CREAM (V)	6
RASPBERRY SORBET (VG)	6
MANGO-PASSION FRUIT SORBET (VG)	6
YUZU SORBET (VG)	6

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