

## Tempt yourself to our desserts

<b>Chocolate and coconut crème caramel served with coconut ice cream</b>	6.00
<b>Thai spicy coconut custard served with mango sorbet</b> 🍷	6.50
<b>Stir fried fruit</b> 🍷 With honey, chili, mint, ginger and coconut milk topped with mango ice cream	6.50
<b>Floating fried ice cream on exotic fruit salad</b>	6.75
<b>Fried ice cream served on mango compote</b>	6.75
<b>Ringo No Filo Zutsumi</b> Apple served in a filo-roll, complemented by cinnamon and star anise ice cream	7.00
<b>Exotic fruit platter</b> Fresh exotic fruit served with lychee sorbet	8.50
<b>Homemade ice cream</b> (2 scoops) Chocolate, vanilla, strawberry, coconut, green tea, kulfi and wasabi	4.50
<b>Homemade sorbet</b> (2 scoops) Lychee, mango and lemon	4.50

## Artisan Tea Leaves

<b>Lapsang Souchong - China</b> A golden coppery black tea, famous for its refreshingly sweet pine, smokey flavour ending with a crisp edge. May be served either with milk or brewed lighter and served without	3.95
<b>Thai Chai Fusion - India</b> Taste the orient with this blend of creamy coconut, floral lemongrass and chai spices. Spicy and zesty all in one	3.95
<b>Green Tea, Fujian Pekoe – China</b> A delicately soft, textured everyday green tea with a hint of freshly roasted artichokes	3.95
<b>Chamomile Blossom - Egypt</b> This golden herb will always be a favourite with its calming effect and sweet floral finish	3.95
<b>Lemongrass and Ginger - China, Egypt</b> Let the lemongrass lift you and the ginger refresh you. The added peppermint and liquorice root provide the perfect therapeutic cup	3.95
<b>Jasmine Silver needle – China</b> This naturally quiet white tea is made up of young and delicate tea leaf buds enhanced with the graceful scent of jasmine flowers	4.50

## After dinner drinks

Amaro Montenegro	5.00	Glenfiddich 12 yr old	8.50
Averna	5.00	Glenfiddich 15 yr old	10.50
Disaronno Amaretto	5.00	Glenfiddich 18 yr old	12.50
Limoncello	5.00	Courvoisier VS	6.50
Jägermeister	5.00	Rémy Martin VSOP	8.50
Grappa	5.00	Hennessy XO	25.50

(served in 3cl)

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<b>Brandy Alexander</b> Courvoisier Brandy, Crème de Cacao brown and fresh cream	8.00
<b>Manhattan</b> Canadian Whisky, Martini Rosso and Angostura bitters	8.00
<b>Rusty Nail</b> Scotch Whisky and Drambuie	8.00