



TEMPT YOURSELF TO OUR DESSERTS

Coconut dome with crispy crunch	8
Pineapple & mango kataifi baked layered cake, honey & tamarind sauce	9
Passion fruit brûlée	9
Milk chocolate & salted peanut tart with cinnamon ice-cream	10
Stir fried fruit	8
With honey, chili, mint, ginger and coconut milk topped with mango ice-cream	
Fried ice cream served on mango compote	8
Exotic fruit platter	8
Fresh exotic fruit served with lychee sorbet	
Homemade ice cream	5
Chocolate, vanilla, strawberry, coconut, green tea, kulfi and wasabi	
Homemade sorbet	5
Lychee, mango and lemon	

ARTISAN TEA LEAVES

Thai Chai Fusion	4
A delicately soft, textured everyday green tea with a hint of freshly roasted artichokes	
Blue Earl Grey	4
A blend of Indian and Chinese teas with a fresh electric flavour and rich taste, decorated with cornflower petals.	
Ginger Breeze	4
The herbal infusion Ginger Breeze combines aromatic ginger and spicy notes of black pepper with the citric freshness of lemongrass and orange peel	
Red Fruit Flash	4
A composition of red fruits, reminds of homemade jam	
Bavarian Mint	4
An intense herbal infusion with a slightly sweet taste. Its refreshing minty aromas leaves a cooling sensation on the palate	
Sencha Senpai Green Tea	4
The most popular Japanese green tea features a rich and full-bodied taste, as well as a fresh and slightly spicy flavour	

AFTER DINNER DRINKS

Amaro Montenegro	5.2	Glenfiddich 12yr old	8.5
Averna	5.2	Glenfiddich 15yr old	10.5
Disaronno Amaretto	5.2	Glenfiddich 18yr old	12.5
Limoncello	5.2	Courvoisier VS	6.5
Jägermeister	5.2	Rémy Martin VSOP	8.5
Grappa	5.2		

AFTER DINNER COCKTAILS

Brandy Alexander	8
Courvoisier Brandy, Crème de Cacao brown and fresh cream	
Manhattan	8
Canadian Whisky, Martini Rosso and Angostura bitters	
Rusty Nail	8
Scotch Whisky and Drambuie	