



TEMPT YOURSELF TO OUR DESSERTS

Coconut dome with crispy crunch	8.5
Dark chocolate marquis with spiced forest berry compote and buttered filo pastry	9.0
Milk chocolate & salted peanut tart with cinnamon ice-cream with cinnamon ice-cream	10.0
Japanese yuzu and mango pudding with coconut gel green tea ice cream and wasabi crunch	11.0
Stir fried fruit With honey, chili, mint, ginger and coconut milk topped with mango ice cream	8.0
Fried ice cream served on mango compote	8.0
Exotic fruit platter Fresh exotic fruit served with lychee sorbet	8.0
Home made ice cream Chocolate, vanilla, strawberry, coconut, green tea, kulfi and wasabi	5.0
Home made sorbet Lychee, mango and lemon	5.0

ARTISAN TEA LEAVES

Blue Earl Grey A blend of Indian and Chinese teas with a fresh electric flavour and rich taste, decorated with cornflower petals.	4.0
Ginger Breeze The herbal infusion Ginger Breeze combines aromatic ginger and spicy notes of black pepper with the citric freshness of lemongrass and orange peel	4.0
Red Fruit Flash A composition of red fruits, reminds of homemade jam	4.0
Bavarian Mint An intense herbal infusion with a slightly sweet taste. It's refreshing minty aromas leaves a cooling sensation on the palate	4.0
Sencha Senpai Green Tea The most popular Japanese green tea features a rich and full-bodied taste, as well as a fresh and slightly spicy flavour	4.0

AFTER DINNER DRINKS

Amaro Montenegro	5.3	Glenfiddich 12yr old	7.7
Averna	5.3	Glenfiddich 15yr old	9.5
Disaronno Amaretto	5.3	Glenfiddich 18yr old	12.5
Limoncello	5.3	Courvoisier VS	6.5
Jägermeister	5.3	Rémy Martin VSOP	8.5
Grappa	5.3		

AFTER DINNER COCKTAILS

Toblerone Baileys, Frangelico, Kahlua and fresh cream	9.0
Grasshopper Crème de Menthe, Crème de Cacao, caramel cream	9.0
Golden Dream Galliano, Cointreau, orange juice and cream	9.0