

# dessert

Milk chocolate delice, hazelnut ganache,  
miso caramel ice-cream **15**

*Pedro Ximenez, Emilio Hidalgo, Jerez, Spain, NV* **11**

Matcha & white chocolate fondant, rhubarb, vanilla tuille,  
milk-ice cream **15**

*Château Delmond, Sauternes, France 2022* **13**

Sakura & cherry baked alaska, Toki Suntory whisky **30**

*Alberto Longo, "Suyan", Passito, Puglia, Italy 2022* **13**

Kokuto crème brûlée, gariguetta strawberry & fig leaf ice-cream **15**

*Umeshu, Mii no Katobuki, Junmai Yamahai, Japan, NV* **14**

Chef's ice-cream selection **15**

Chocolate truffles **8**

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# sweet wine

Umeshu, Mii no Katobuki, Junmai Yamahai, Japan, NV **14**

Torcolato, Maculan, Italy, Veneto, 2021 **13**

Châteaux Derezsza, Tokaji Aszú, 5 Puttonyos, Hungary 2019 **16**

20 yo Tawny Port, Dona Antonia, Ferreira, Portugal, NV **13**



Please let us know if you have any allergies or dietary requirements.

A discretionary 15% service charge will be added to your bill.

# digestive cocktails

## AMARO SHAKERATO 12

NIJŪ amaro, sour agent, shiso leaf

*Refreshing - Creamy - Herbal*

## PLUM & KOBE GODFATHER 12

Kanosuke whisky, Kagoshima Kobe beef fat, umeshu, dry plum amaretto

*Aromatic - Rich - Nutty*

## GREEN WALNUT BROOKLYN 17

Whistlepig Rye whisky, forest nocino, amaro Montenegro, blend of vermouths

*Herbasceous - Balanced - Earthy*

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## tea

Single estate English breakfast 4.5

Earl grey 4.5

Golden lily milk oolong 5

Sencha 6

Genmaicha 4.5

Matcha 5.5

Jasmine silver tip 5.5

Whole chamomile flower 4.5



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