

## D E S S E R T

Magnolia Custard, Curried Pineapple, with Jackfruit & Amish Bread Crouton	12
Kabocha Spiced Bread Pudding, Toasted Walnut Ice Cream & Kokuto Foam	11
Warm Chocolate Toffee Cake with Peanut Butter Ice Cream	12
White Chocolate Pecan Brownie with Passion Fruit & Sweet Cream Ice Cream	12
Cassis, Pear, & Blood Orange Mousse, Lavender, Cookie Cage	12
House-Made Sorbets & Ice Creams (per scoop)	4
House-Made Mochi (1 pc)	2.5
<b>ROKA AKOR</b> Dessert Platter – Chef’s Selection (minimum 2 people)	18pp

### MISCELAD’ORO COFFEE

Coffee	4
Espresso	4
Cappuccino	5
Latte	5

### DESSERT WINE

Royal Tokaji, Hungary 2005	13
CHOYA Umeshu, Japanese Plum Wine	7
Taylor Fladgate, 20 Year Old Tawny Port	12
Taylor Fladgate, 30 Year Old Tawny Port	25

### RARE TEA CELLARS

	/pot
Genmai Cha Green Tea	4
Fukamushi Sencha Green Tea	7
First Flush Darjeeling	6
Emperor’s Chamomile	5

	/pot
Emperor’s Mint Meritage	5
Moonlight Jasmine Blossom	6
Gingerbread Dream Rooibos	8
Lemon-Berry Meritage	6

### AFTER DINNER DRINKS

Domaine De Canton	10	Chartreuse Green	10
Grand Marnier	12	Chartreuse Yellow	10
Courvoisier VS	12	Chartreuse Yellow VEP	28
Hennessy VS	14	Chartreuse Green VEP	28
Remy Martin XO	28	Fernet Branca	8
Remy Martin 1738	14	Glengrant 16yr	25
Remy Martin VSOP	16	Macallan 18yr	28
Louis XIII Cognac	120/oz	Glenlivet 18yr	18
Johnnie Walker Blue	40	Lagavulin 16yr	28