



*If you have any dietary requirements or food allergies please inform your waiter.*



## DESSERT

Passion Fruit Brulée with Coconut Ice Cream	12
Nobu Cheesecake	15
Baked Creamy Cheesecake with Strawberry Yuzu Sorbet	
Matcha Fondant	12
Green Tea Fondant topped with Passion Fruit Sauce	
Whisky Capuccino	12
Vanilla Ice Cream, Crunchy Coffee Crumble, Coffee Brulée and Whisky Foam	
Valrhona Dark Chocolate Fondant with Imperial Matcha Gelato	15
White Chocolate Brownie with Chocolate Foam and Vanilla Ice Cream	14
Seasonal Exotic Fruit Selection	14
Assorted Mochi Ice Cream	4
House Made Ice Cream or Sorbets	4
Fruit Infused Sake	20



## COFFEE & GREEN TEA

Green Tea	2
Fresh Mint Tea	5.5

*Please ask your server for Speciality Teas*

Coffee	5.5
Latte	5.5
Capuccino	5.5
Espresso	5.5
Green Tea Matcha Latte	8

## DIGESTIFS

Poire Williams	12
Grand Marnier Cordon Rouge	12
Grappa di Collechiara	18
Brandy Conde de Osborne 'Dalí'	32
Hennessy XO	57

## DESSERT WINES

PX Alvear 1927	9
Victoria N°2	14
Port Quinta do Noval LBV	9
Sauternes Château Violet Lamothe	12
Hokusetsu Umeshu	25