DESSERTS

+ suggested beverage pairing

MILK CHOCOLATE NAMELAKA | 13

black sesame, candied cocoa nibs, red bean

1979/2012 l'archiviste hors d'age, maury, france | 22

MANGO SHAVE ICE | 12

passion fruit tapioca, lychee, coconut creme

2019 royal tokiji aszu, 5 puttonyos 'mina select,' hungary | 28

YUZU LEMON TART | 12

toasted marshmallow, fresh raspberry, micro shiso

heiwa shuzo, tsuru-ume, wakayama, japan | 20

JAPANESE HONEY TOAST | 14

roasted strawberries, hokkaido milk ice cream, 24k gold honey

2018 kracher, rosenmuskateller tba, austria | 39

MOCHI ICE CREAM TRIO | 12

strawberry, matcha, black sesame

neipoort 10 year white tawny, portugal | 14

DESSERT COCKTAILS

CREME BRULEE MARTINI | 20

grey goose vanilla vodka, white creme de cacao, amarula, honey cream

S'MORE MARTINI | 20

tullamore dew irish whiskey, trader vic's macadamia nuts, irish cream, wonton crackers

KINDLY INFORM YOUR SERVER/BARTENDER OF ANY ALLERGIES OR DIETARY RESTRICTIONS
*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

AFTER DINNER SPIRITS

BRANDY

CHRISTIAN DROUIN CALVADOS SELECTION | 14

ETTER ZUGER KIRSCH | 24

GERMAIN ROBIN XO | 40

HENNESSEY XO | 81

HINE RARE VSOP COGNAC | 23

IRISH

YELLOW SPOT 12YR | 38

JAPANESE SINGLE MALT WHISKY

THE AKKESHI RITTO | 56/118

THE HAKUSHU 12YR | 38/75

THE HAKUSHU 18YR | 156/312

HIBIKI 21YR | 275/550

MARS KOMAGATAKE YAKUSHIMA AGING 2020 EDITION | 32/64

MARS TSUNUKI LIMITED EDITION 2022 SINGLE MALT | 45/90

NIKKA TAKETSURU 17YR | 110/220

NIKKA TAKETSURU 21YR | 150/300

THE YAMAZAKI 12YR | 30/60

THE YAMAZAKI 18YR | 124/248

LAMILL COFFEE & TEA

FRENCH PRESS | 8

MINA BLEND | REGULAR & DECAF

medium bodied with a hint of fruitiness in the aroma.

TEA | 10

ORGANIC EARL GREY (BLACK)

SENCHA (GREEN)

JASMINE (GREEN)

CITRUS CHAMOMILE FLOWERS (HERBAL)

ORGANIC MORROCAN MINT (GREEN)

DECAF ENGLISH BREAKFAST (BLACK)