

## DESSERT COCKTAIL

---

OLD NEW-FASHIONED cognac, cassis, vanilla, chocolate bitters	80
KUKI vodka, white cocoa, whipped cream	70
WAKAYAMA Japanese whisky, umeshu, Angostura bitters	90
YUMI spiced rum, coffee, apricot	70

## DIGESTIF

---

60ml

MEIRI HYAKUNEN UMESHU	90
CHOYA YUZU	90
DASSAI UMESHU	490
CHATEAU D' YQUEM	700

## DESSERTS

---

KINAKO FRENCH TOAST	matcha ice cream (V)	64
SESAME AND DATE MONAKA	ice cream sandwich (1pcs)	35
MANGO KAKIGORI	mochi, mango ice cream, fresh mango (V)	59
BANANA	caramelized banana, parfait, banana-passionfruit cream	58
CHOCOLATE FONDANT	miso caramel, cinnamon ice cream (V)	72
ICE CREAM MOCHI (V)		65
SEASONAL JAPANESE FRUITS	limited quantity (VG)	120
CHEESECAKE	Japanese style, cherry blossom compote	62
FUJI APPLE TART	caramel, vanilla ice cream (V)	75

## TABLESIDE EXPERIENCES

POPCORN	speculoos parfait, caramel (V)	85
SMALL MIXED DESSERT PLATTER	seasonal fruits, ice creams, sorbets (V)	220
LARGE MIXED DESSERT PLATTER	seasonal fruits, ice creams, sorbets (V)	450

{健康的} Healthy {シェフの推薦} Chef's Recommendation

{V} Vegetarian {VG} Vegan {N} Nuts {S} Shellfish {R} Raw

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.

Kindly note that our dishes are not produced in an entirely allergen free environment.

All prices are in UAE Dirhams and are inclusive of Municipality fees, Service charge and Value Added Tax.

## COFFEE

---

ESPRESSO	45
DOUBLE ESPRESSO	50
AMERICANO	45
CAPPUCCINO	50
CAFFÈ LATTE	50

## JING TEA

---

GYOKURO - GREEN TEA	85
GENMAICHA - GREEN TEA	50
JASMINE PEARLS - GREEN TEA	50
MATCHA	55
CEREMONIAL MATCHA	85
ASSAM BREAKFAST - BLACK TEA	50
JASMINE SILVER NEEDLE - WHITE TEA	50
PHEONIX HONEY ORCHID - OOLONG	50
CHAMOMILE FLOWERS	50
RASPBERRY & ROSE	50

	125ml	200ml	750ml
SAICHO HOJICHA OR JASMINE SPARKLING TEA	75	145	450

 Sustainably Produced

All prices are in UAE Dirhams and are inclusive of Municipality fees, Service charge and Value Added Tax.