

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
CHOCOLATE FONDANT miso caramel, cinnamon ice cream (V)	72
ICE CREAM MOCHI (V)	65
CHEESECAKE Japanese style, cherry blossom compote (N)	62
FUJI APPLE TART caramel, vanilla ice cream (V)	75
KYOTO BREST hojicha namelaka, toasted almonds (N)	58
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

{🌿} Healthy {👨🍳} 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

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