DESSERTS

BURNT CHEESECAKE cherry blossom, cherry ice cream (V)	55
MANGO KAKIGORI mochi, mango cream, fresh mango (V)	59
SESAME AND DATE MONAKA ice cream sandwich (V)	28
CARAMEL POPCORN hazelnut parfait (table side experience) (N) (V) 🗈	85
KINAKO FRENCH TOAST matcha ice cream (V)	64
SELECTION OF ICE CREAM AND SORBETS house made (V)	45
CHOCOLATE FONDANT miso caramel, cinnamon ice cream (V)	64
ASSORTED ICE CREAM MOCHI (V) 🕆	65
SEASONAL FRUIT PLATTER sorbet (VG) 🕲	54
SMALL MIXED DESSERT PLATTER seasonal fruits, ice creams, sorbets (V)	200
LADGE MIXED DESSEDT DI ATTED seasonal fruits ice creams sorbets (V)	450

 $\label{eq:commendation} $$\{\mathfrak{D}\}$ Healthy $$\{\mathfrak{C}^*\}$ 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.

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	600

COFFEE

ORGANIC NATURAL ROOIBOS

ESPRESSO	45
DOUBLE ESPRESSO	50
AMERICANO	45
CAPPUCCINO	50
CAFFÈ LATTE	50
TEA.	
ORGANIC JAPANESE SENCHA	50
MATCHA IRI GENMAICHA	50
ORGANIC MATCHA	50
JASMINE PHOENIX PEARLS	50
MOROCCAN MINT	50
ORGANIC ENGLISH BREAKFAST	50
MAJESTIC EARL GREY	50
ORGANIC CHAMOMILE COOLER	50

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

50