

Dessert Menu

DESSERTS

Elderflower & mint choux (V)

with a strawberry & rhubarb salad

Traditional Tiramisu (V)

Iced coconut & white rum mousse (V)

mango lime salad

Flourless warm chocolate brownie (V)

tonka bean ice cream, salted caramel, popcorns

Homemade ice creams (V) & sorbets (VE)

3 per scoop - ask the team for the daily selection

Exotic fruit salad (VE)

with passion fruit sorbet

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DESSERT WINE

	75ml	Bottle
Gewurztraminer Semillon Casa Silva, Chile	7	39 (500ml)
Chateau les Mingets, Sauternes, France	10	42 (375ml)
Elysium Black Muscat, Quady, California, USA	12	45 (375ml)



Speciality Drinks

SIGNATURE DRINKS

Golden milk <i>honey, cinnamon & turmeric</i> <i>with your choice of milk</i>	4
Specialty lattes <i>Chai spice, matcha, vanilla rose, lavender,</i> <i>caramel, salted caramel, cinnamon</i>	4
Dirty chai dirty matcha <i>with your choice of dairy or plant based milk</i>	4.5

HOT DRINKS

Single espresso / macchiato	3
Cortado	3
Double espresso / macchiato	3.5
Cappuccino / latte	3.5
Flat White / americano	3.5
Hot chocolate / mocha	4
Fresh lemon and ginger infusion	3.5
Fresh mint leaves infusion	3.5
Selection of JING single garden teas <i>Assam Breakfast, Darjeeling, Earl Grey, Jade Sword,</i> <i>Jasmine Silver Needle, Whole Chamomile Flowers, Whole</i> <i>Peppermint Leaf, Lemongrass & Ginger, Apple & Hibiscus</i>	3.5

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.

A discretionary 12.5% service charge will be added to your bill,
which is managed, distributed & received by the team.