



DESSERTS

Chocolate Textures (D)(E)(G)(N)(V) 65

white chocolate cube, cocoa sponge cake
with creamy matcha flan

Gold Leaf Dark Chocolate Truffle Brownies (D)(E)(G)(N)(V) 75

64% dark chocolate, salted butter, cocoa powder,
chocolate chips, espresso & vanilla

Camel Milk Lemon Cheesecake (D)(E)(G)(LS)(V) 60

digestives, camel milk, lemon zest, mint

Japanese Cake Roll (D)(E)(G)(V) 65

creamy cheese, dark chocolate, purple sweet potato,
pandan leaves, fresh berries

Candied Strawberries with Balsamic Jelly (D)(E)(V) 55

strawberry, balsamic vinegar,
vanilla ice cream

Kakigori (D)(V) 50

Japanese shaved iced dessert with
raspberry syrup & condensed milk

(D) Dairy (E) Egg (F) Fish (G) Gluten (N) Nuts (SF) Seafood (S) Sesame (SO) Soy (V) Vegetarian (VG) Vegan (LS) Local Source

Embrace sustainability with every bite. Our menu features thoughtfully sourced ingredients and eco-friendly practices, ensuring an exquisite dining experience that is as mindful as it is delicious.