

# Desserts

## Sample menu



<b>French toast</b> フレンチトースト (v)	13
Miso and soy sauce brioche, poached pears and amazake custard	
<i>2017 Spätlese, Hattenheimer Pfaffenberg</i>	13
<i>Riesling, Rheingau, Germany</i>	
<i>2020 Castello della Sala, Antinori</i>	22
<i>Semillon, Sauvignon Blanc, Grechetto, Traminer, Riesling</i>	
<i>Mufatto della Sala, Umbria, Italy</i>	
<b>Crème brûlée</b> クリームブリュレ (gf)	16
Twig tea crème brûlée, cream cheese ice cream and caviar	
<i>NV 10 years-old Tawny Port, Sandeman</i>	10
<i>Port Blend, Port, Portugal</i>	
<i>NV The Banished 20yr, Oliver's Taranga</i>	21
<i>Grenache, McLaren Vale, Australia</i>	
<b>White chocolate tart</b> チョコタルト (v)	15
Nori and bergamot	
<i>NV Old Muscat, Chambers Rosewood</i>	14
<i>Muscat, Rutherglen, Victoria, Australia</i>	
<i>NV 15 Year Old Madeira, Henriques &amp; Henriques</i>	20
<i>Malvasia, Madeira, Portugal</i>	

(v) Vegetarian / (vg) Vegan / (gf) Gluten-free

Please inform a member of staff of any food allergy or dietary requirements.

A discretionary 15% service charge will be applied to your final bill.