

Desserts



Sample menu

Strawberry mille-feuille 苺のミルフィーユ (v) Sakura, strawberry and yuzu sorbet	14
<i>2017 1er Cru Classé, Château Coutet</i> <i>Semillon, Sauvignon Blanc, Muscat</i> <i>Barsac-Sauternes, France</i>	22
Crème brûlée クリームブリュレ (gf) Twig tea crème brûlée, cream cheese ice cream and caviar	16
<i>NV The Banished 20yr, Oliver's Taranga</i> <i>Grenache, McLaren Vale, Australia</i>	21
White chocolate tart チョコタルト (v) Nori and bergamot	15
<i>2012 Monemvasia, Vin Liastos</i> <i>Malvasia Blend, Laconia, Greece</i>	20

(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.