

DESSERTS

⊖ **Chef's Special Dessert Platter (N,G,A,D)** 285

Recommended Pairing

Château d'Yquem, Sauternes, France 375ml 5950
(Finesse, Wild Honey, Butterscotch, Vanilla)

⊖ **'O' Style Fondants (G,D)** 55

Dark Chocolate, Tahitian Vanilla Ice Cream
Matcha, Strawberry Ice Cream
White Chocolate with Miso, Honey Ice Cream

⊖ **Bitter Chocolate (G,A,D)** 55

Intense Chocolate Mousse, Sake Jelly, Miso Ice Cream

Raspberry & Lychee Crèmeux (N,G,D) 55

Rose Macaroon, Lychee Sorbet

Dulce Banana (N,G,D) 55

Hazelnut - Banana Bread, Dulce - Banana Cream,
Miso Caramel Ice Cream

⊖ **'O' Style Mango and Coconut Parfait (G,D)** 55

Hot Mango Coulis, Fresh Berries, Feuilletine Flakes

Pineapple Carpaccio (G,D) 55

Pineapple-Beetroot Sorbet, Coconut, Sable Biscuit

Passion Fruit-Vanilla Cheesecake (N,G,D) 55

Hazelnut Crumble, Honeycomb, Gold Chocolate

Mochi (G,D) – Artisanal Hand Made, Seasonal Selection 25 Per Piece

⊖ **Ice Cream and Sorbet** – Home Made 20 Per Scoop

Ice Cream (D) Dark Chocolate | Honey | Tahitian Vanilla | Wasabi | Miso Caramel | Strawberry

Sorbet Mandarin | Lychee | Raspberry | Chocolate | Coconut

Sommelier Recommended Pairing

OKKU Yuki Signature Cocktail 69
(Light and Refreshing, Floral and Elegant
Notes of Lavender, Fresh Basil Nose)

Heavensake Junmai Ginjo, Japan 130
(Soft, Dry, Fruity)

Kimono Signature Cocktail 69
(Red berries, Hazelnut, Vanilla)

Sumo Punch Signature Cocktail 69
(Banana notes, Nutty, Earthy)

Riesling, Nik Weis, Mosel, Germany 79
(White Peach, Floral notes)

Chaji Signature Cocktail 69
(Lime, Yuzu Zest, Elderflower)

Moscatel Oro Floralis, Spain 65
(Honeycomb, Apricot, Toffee)

LIQUID DESSERTS

⊖ **'O' Style Fruit Sake (Raspberry, Coconut, Passion Fruit) 300ml** 150

Miso Caramel Martini 85

Hazelnut Silk Martini 85

Nama Chokorēto (Chocolate Cream) 85

⊖ **SIGNATURE DISH** ⊖

(N) Nuts (G) Gluten (A) Alcohol (D) Dairy

