

CARAMELIZED BANANAS OR APPLES 12

(for 2)

Presented Tableside

Crispy Caramel Shell with Fresh Fruit Center

EIGHT TREASURED SWEET RICE 15

(for 2)

Traditional Chinese Dessert with Eight Treasures
including Red Bean, Crystallized Fruits,
Lotus Seeds and Ginko Nuts

TEMPURA ICE CREAM 7

Japanese Style Fired Ice Cream

Choose from Green Tea, Red Bean or Ginger

CRÈME BRULÉE 7

A Creamy Custard

Presented in a Traditional Ceramic Ramekin

CHOCOLATE CARAMEL PYRAMID 7

Chocolate Mousse with a
Molten Caramel Center, Dusted with Cocoa

**CHOCOLATE SALTED CARAMEL SOUFFLE
w. VANILLA ICE CREAM 9**

CHOCOLATE CARAMEL CRUNCH 7.5

(Gluten Free)

A Flourless Chocolate Cake

SORBET & ICE CREAM 5

Lychee Sorbet

Green Tea, Red Bean, Ginger Chocolate
and Vanilla Ice Cream



AFTER-DINNER LIBATIONS

SPECIALTY

(2 oz.)

Domaine de Canton Ginger Liqueur with VSOP Cognac	11
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PORTS & MADEIRA

(2 oz.)

Smith Woodhouse Late Vintage Bottle	9
Cockburn 10 Year Tawny Port	9
Dow's 10 Year Tawny Port	11
Graham 20 Year Tawny Port	18
Blandy's Malmsey Madeira 15 Year	9
Leacock's Bual Madeira 10 Year	10

COGNAC

(1 1/4 oz.)

Remy Martin XO	25
Hennessy XO	30
Courvoisier VSOP	7.5
Remy Martin VSOP	8
Hennessy VSOP	8

SINGLE MALT SCOTCH

(1 1/4 oz.)

Macallan 18 Year	29.5
Macallan 12 Year	9.5
Glenlivet 18 Year	15
Oban 14 Year	13.5
Glenfiddich 12 Year	8.5
Yamazaki By Suntory	11.5
Kavalan	9.5

