

SPOT DESSERT BAR [SEASONAL DESSERT TAPAS] \$9.95 per

SPECIAL TAPAS SETS 3 TAPAS \$27 4 TAPAS \$35 5 TAPAS \$43 OMAKASE \$55 6 tapas + 4 macarons + Tea Pot

SIGNATURE



CHOCOLATE GREEN TEA LAVA CAKE

warm dark chocolate cake filled with green tea ganache, green tea ice cream

SIGNATURE



GOLDEN TOAST

crispy honey buttered toast, fresh strawberries, whipped cream, condensed milk ice cream

GLUTEN FREE



GREEN TEA-RAMISU

soaked green tea chiffon cake, mascarpone cream and candied crispy rice



BANANA CHOUFF

crispy choux-puff hybrid filled with bruleed bananas, banana milk ice cream, oreo crumb, caramel sauce

**VILLAGE VOICE
BEST DESSERT 2014**



CHOCOLATE FOREST

pistachio and apricot crumb covered choco mousse cake with chocolate filling with pistachio ice cream

**VEGAN &
DAIRY FREE**



COCONUT MONKEYBREAD

cinnamon flaxseed bread, brown sugar syrup, coconut crumble, coconut ice cream with basil seeds

GLUTEN FREE



MATCHA GARDEN

3-layer cake composed of japanese cheesecake, red bean and green tea mousse, black sesame ice cream



YUZU ESKIMO

frozen japanese citrus cream bar, chocolate ganache, strawberries, oreo crumbs



THE HARVEST

layers of berries, soft cheesecake, meringue kisses, raspberry sorbet, black rose milk tea

*** Please alert your server to any food allergies you may have.