

Desserts

Peach Melba

raspberries, almond, vanilla

Recommended cocktail: Tokyo cooler slide
lemongrass, raspberry, elderflower, peach juice and guava juice

Raspberry delice

raspberry, chocolate brownie, lychee, hazelnut

Recommended liqueur: Edmond Briottet Rose Liqueur
France, 18%

Apricot mille-feuille

pistachio, lemon

Recommended wine: Moscatel Soleado 'Colosia'
Gutierrez Colosia NV
Jerez, Spain, 16.5%

Black Forest

cherries, Manjari, chocolate crumb

Recommended liqueur: Cherry Hearing
Denmark, 24%

Strawberry cream éclair

meringue, strawberry, vanilla

Recommended liqueur: Shinobi martini
Diplomatico Reserva rum, plum wine, raspberry, pomegranate
syrup, pineapple juice and ginger bitters

Strawberry and basil gateaux

lemon, crumble

Recommended liqueur: Abruzzo herb and citrus liqueur
Italy, 35%

Mandarin macadamia

mandarin, macadamia, orange confit

Recommended wine: Tokaji 'Magita Cuvée', Bérés
Tokaj, Hungary, 12%

Green tea choux

hazelnuts, curd, confit

Recommended tea:
Anxi Tie Guan Yin (roasted)
Fujian, China

Coffee chocolate

Kahlua, coffee, hazelnut praline

Recommended cocktail: Espresso Martini

Mango mousse

pineapple, anise

Recommended plum wine: Lillet Blanc
France 17%

Jasmine honey

milk chocolate, caramelized honey, almond

Recommended wine: Voudomato, Hatzidakis 2008
Santorini, Greece, 11%

Pina Colada savarin

coconut, lime

Recommended cocktail: Lime and passion iced tea
passion fruit, lime, apple juice and jasmine tea

Exotic fruit platter

Recommended Champagne: Taittinger Nocturne Sec NV
Champagne, France, 12%

Selection of ice cream and sorbet

Recommended grappa: Domenis Storcina Nera Grappa
Friuli, Italy 40%

Selection of chocolates

Recommended liqueur: Fair Café Liqueur
France, 22%

Selection of macarons

Recommended wine: Moscato d'Asti, Paolo Saracco 2011
Piedmont, Italy 6%

Coconut layer cake

Recommended sake: Hana Hato Kijoshu
Hiroshima, Japan 16.8%

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction.

Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.