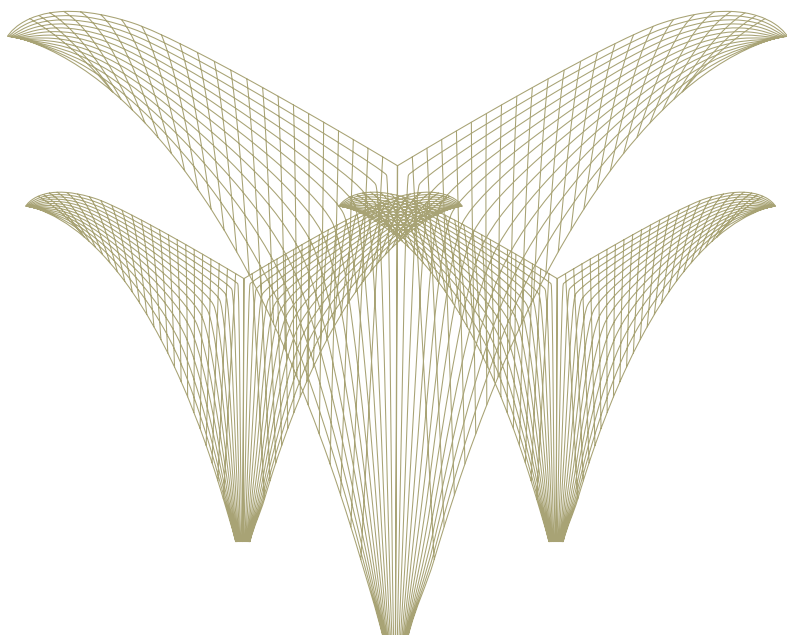


aqua



DESSERT MENU



## DESSERT

**TIRAMISU** | \$26  
*for two*

Choice of Classic or Matcha green tea

**SWEET CAVIAR** | \$17

Espresso 'caviar' pearls,  
Valrhona chocolate crèmeux & madeleines

**FOREST FLOOR** | \$17

Tonka bean panna cotta, chocolate brownie,  
matcha crumble & raspberry sorbet

**BLACK SESAME CHOCOLATE FONDANT** | \$17

Valrhona green tea ice cream & white chocolate

**PUMPKIN SUNDAE** | \$17

Farmer's market mini roasted pumpkin, amaretti  
pumpkin spiced ice cream & amaro caramel

**LIMONE** | \$17

Amalfi lemon, ricotta & white chocolate

**GELATI & SORBET** | \$14

Seasonal selection of ice cream & sorbet



## COFFEE

Brew Coffee	\$8
Espresso   Double Espresso	\$5   \$7
Double Macchiato	\$8
Latte	\$8
Cappuccino	\$6
Americano	\$7
Cortado	\$7
Macchiato	\$7
Mocha	\$9
Red Eye	\$8
Flat White	\$7
Au Lait	\$8
Cold Brew	\$8
Hot Chocolate	\$7

## IN PURSUIT OF TEA SELECTION

Scarlet Glow   Herbal	\$8
Mint   Herbal	\$8
White Peony   White	\$8
Thunder Dragon   Green	\$8
Jasmine Pearls   Green	\$8
Nantou Four Seasons   Oolong	\$8
Earl Grey   Black	\$8
Ceylon   Black	\$8
Iced Ceylon Tea   Black	\$8
Shu Truffle   Pu-erh	\$14

## SŌRATE MATCHA SELECTION

<b>Matcha</b>	<b>Hekisho</b>	<b>Kūsui</b>
Tea   \$8	Tea   \$10	Tea   \$14
Latte   \$10	Latte   \$12	



## DIGESTIF

Absinthe Lucid	\$21
Amaretto Disaronno	\$19
Aperol	\$19
Baileys	\$18
Benedictine	\$20
Campari	\$19
Capelleti Aperitivo	\$17
Café Lucano	\$17
Chambord	\$17
Frangelico	\$18
Drambuie	\$19
Genepy des Alpes	\$17
Grand Marnier	\$18
Green Chartreuse	\$21
Italicus	\$18
Licor 43	\$17
Lillet Aperitif Blanc	\$17
Limoncello Lucano	\$17
Luxardo Bitter Bianco	\$17
Luxardo Maraschino	\$17
St. Germain	\$17

## DESSERT WINE BY GLASS

Kopke 20yr Tawny	\$34
Chat. Jolys Jurçon Doux Petit Manseng	\$13
Vin Santo, Fattoria di Piazzano 2010	\$14
Kanbara, Ancient Treasure Yamahai	\$30