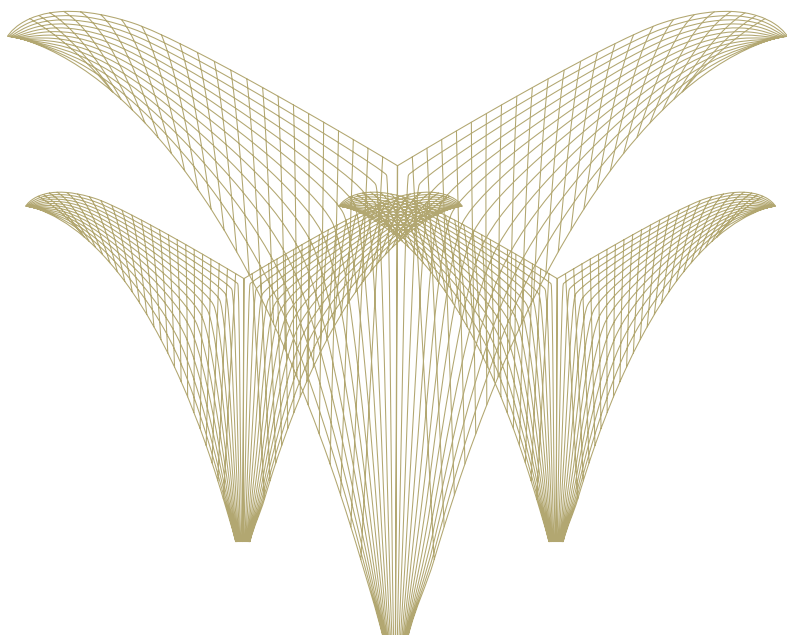


aqua



DESSERT MENU



DESSERT

TIRAMISU (for Two) | \$26

Choice of Classic or Matcha green tea

SWEET CAVIAR | \$17

Espresso 'caviar' pearls

Valrhona chocolate crèmeux & freshly baked madeleines

FOREST FLOOR | \$17

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

BLACK SESAME FONDANT | \$17

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

ICE CREAM & SORBET | \$14

3 scoops - choice of:

Seasonal selection



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

Matcha	Hekisho	Kūsui
Tea \$8	Tea \$10	Tea \$14
Latte \$10	Latte \$12	



DIGESTIF

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

DESSERT WINE BY GLASS

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