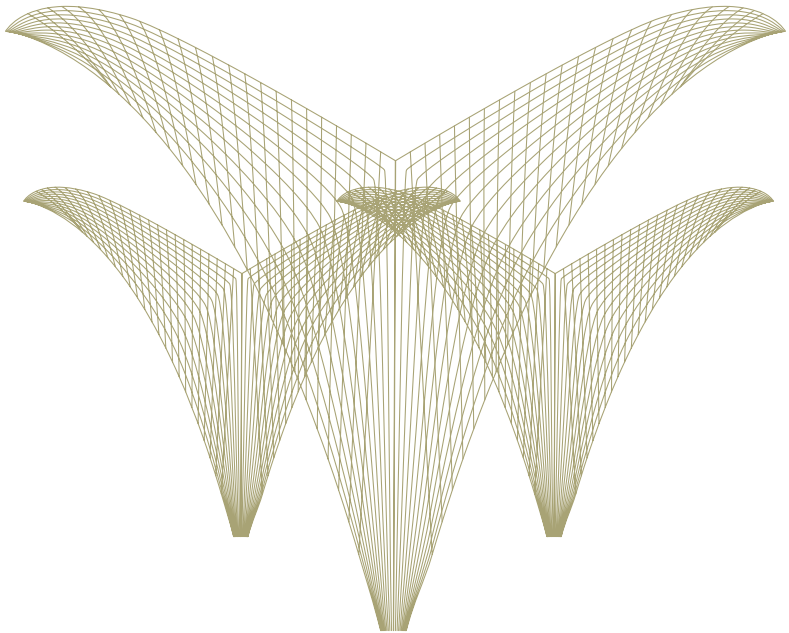


aqua



DESSERT MENU



## DESSERT

### TIRAMISU

*for two*

Choice of Classic or Matcha green tea

26

### THE PEARL

Yuzu cheesecake, Bubu Arare

17

### BABÀ NAPOLETANO

Dark rum infused sponge cake, chantilly, candied citrus

17

### FOREST FLOOR

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

17

### SWEET CAVIAR

Espresso 'caviar' pearls, Valrhona chocolate crèmeux & madeleines

17

### CHOCOLATE & BLACK SESAME MOLTEN CAKE

Green tea ice cream

17

### GELATI & SORBET

Seasonal selection of ice cream & sorbet

14



## COFFEE & HOT BEVERAGES

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
White Chocolate Matcha Latte	\$12
Strawberry Matcha Latte	\$12
Yuzu Matcha Tonic	\$12

## 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
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