

Dessert Menu

DESSERTS

Elderflower & mint choux (V)

with a strawberry & rhubarb salad

Traditional Tiramisu (V)

Iced coconut & white rum mousse (V)

mango lime salad

Flourless warm chocolate brownie (V)

tonka bean ice cream, salted caramel, popcorns

Homemade ice creams (V) & sorbets (VE)

3 per scoop - ask the team for the daily selection

Exotic fruit salad (VE)

with passion fruit sorbet

9

DESSERT WINE

| | 75ml | Bottle |
|--|------|------------|
| Gewurztraminer Semillon Casa Silva, Chile | 7 | 39 (500ml) |
| Chateau les Mingets, Sauternes, France | 10 | 42 (375ml) |
| Elysium Black Muscat, Quady, California, USA | 12 | 45 (375ml) |

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.

A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.



Speciality Drinks

SIGNATURE DRINKS

| | |
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| Golden milk | 4 |
| <i>honey, cinnamon & turmeric with your choice of milk</i> | |
| Specialty lattes | 4 |
| <i>Chai spice, matcha, vanilla rose, lavender, caramel, salted caramel, cinnamon</i> | |
| Dirty chai dirty matcha | 4.5 |
| <i>with your choice of dairy or plant based milk</i> | |

HOT DRINKS

| | |
|---|-----|
| Single espresso / macchiato | 3 |
| Cortado | 3 |
| Double espresso / macchiato | 3.5 |
| Cappuccino / latte | 3.5 |
| Flat White / americano | 3.5 |
| Hot chocolate / mocha | 4 |
| Fresh lemon and ginger infusion | 3.5 |
| Fresh mint leaves infusion | 3.5 |
| Selection of JING single garden teas | 3.5 |
| <i>Assam Breakfast, Darjeeling, Earl Grey, Jade Sword, Jasmine Silver Needle, Whole Chamomile Flowers, Whole Peppermint Leaf, Lemongrass & Ginger, Apple & Hibiscus</i> | |