

# Dessert Menu

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

Natural "Sweet Old Bush Wine" Chenin (Platter Throphy)

125ml

10

Laibach Vineyards Stellenbosch, South Africa

(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

Tonka Bean hot chocolate	4.5
<i>served with your choice of dairy or plant based milk</i>	
Speciality Latte	4
<i>Chai spice, matcha, vanilla rose, lavender, caramel, salted caramel, cinnamon, Iced latte &amp; menta</i>	
Dirty Chai   dirty macha	4.5
<i>blended with your choice of milk and a shot of espresso</i>	
Golden milk	4
<i>honey, cinnamon and turmeric blended with your choice of 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 &amp; Ginger, Apple &amp; Hibiscus</i>	

