

Dessert Menu

Yuzu cheesecake (V)

with spiced orange & strawberry ragout

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 & 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	3.8
<i>Assam Breakfast, Darjeeling, Earl Grey, Jade Sword, Jasmine Silver Needle, Whole Chamomile Flowers, Whole Peppermint Leaf, Lemongrass & Ginger, Apple & Hibiscus</i>	

