

*nights to
remember.*

ice cream parfaits

japanese styled, with house-made ice cream

amber

\$ 2 2

MELON, ORANGE, WHITE WINE, LEMON, ALMONDS

recommended pairing: uri oolong

laila

\$ 2 0

MATCHA, MANGO, KINAKO, BLACK SESAME

recommended pairing: verte gimlet

hiroko

\$ 1 8

BANANA, SHOYU, BEER, LIME, PECAN

recommended pairing: bergamote sour

plated desserts

french-inspired, edible art on a plate

kitsu

\$ 2 0

BLOOD ORANGE, BURNT HONEY, ORANGE, GINGER, CARDAMOM

recommended pairing: grand masala

inés

\$ 1 6

GRANNY SMITH, CHAMOMILE, DILL, LONG PEPPER

recommended pairing: komi hana

oona

\$ 2 0

RED WINE, PEAR, POMEGRANATE, ROSEMARY, WALNUTS

recommended pairing: ringo rouge

petit fours

\$ 1 8

five seasonal bite-sized pastries

les belles de nuit

as quoted

pick & choose your favourites for a personalised set

2 DESSERTS

2 DRINKS

ONE SET OF PETIT FOURS

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tea cocktails

komi hana \$ 2.4

GREEN TEA-INFUSED VODKA, DRY VERMOUTH

grand masala \$ 2.2

CHAI TEA, CARAMEL, HALF & HALF, SPICED RUM, SPICES

uri oolong \$ 2.2

OOLONG TEA, MELON, GIN, SPARKLING WATER

verte gimlet \$ 2.2

GREEN TEA, LIME JUICE, LIME & BERGAMOT GIN

bergamote sour \$ 2.3

BLACK TEA, LAVENDER, LEMON, HONEY, BOURBON

ringo rouge \$ 2.2

ROOIBOS, WHITE WINE, COGNAC, FRESH FRUITS, CINNAMON

tea mocktails

poire mangue tea \$ 1.4

PU-ERH TEA, PEAR, MANGO

mara menthe tea \$ 1.4

GREEN TEA, STRAWBERRIES, PASSION FRUIT, WILD MINT

yuzu noir tea \$ 1.4

BLACK TEA, LAVENDER, CITRUS, YUZU, SPARKLING WATER

other alcohol

white/red of the month \$ 1.6

dessert wine of the month \$ 1.8