





















DESSERT

-  **Citrus**  | 387 kcal £10
Lime and yuzu mousse, lemon compote
-  **Elements**   | 489 kcal £10
Chocolate marquise, caramelised pineapple orange gel, pineapple filo
- Mango sago, pomelo**  | 268 kcal £10
Alphonso mango syrup, sago
- Matcha and raspberry opera**    | 225 kcal £10
Matcha sponge, raspberry jam, vanilla butter cream
-  **Melting pot**    | 439 kcal £10
Chocolate mousse and passion fruit creameux
- Asian signature**     | 385 kcal £10
Date pancake, Sea salt caramel icecream
- Choice of Ice - cream and Sorbet**
- Dairy and egg**   | 336 kcal £6
Vanilla bean
Rhubarb and rose hip
Ube and coconut
Chocolate and star anise
-  **Dairy free, gluten free and vegan** | 287 kcal £6
Strawberry yuzu
Caramel sea salt
- Sorbet** | 157 kcal £6
Stem ginger
Blood orange



Vegan



Indicates spice level



Chef's Signature

List of Allergens:



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites



Molluscs



Eggs



Fish



Lupin

DIGESTIFS



Chinese Spirit

Ming River Baiju £11

Digestifs

Limoncello £10

Sambuca £10

Baileys £10

Amaretto Disaronno £10

Sweet Wine & Port

Coteaux Du Layon, Loire £12

Grahams LBV £11

Liqueur Coffee **£11**

*A 12.5% discretionary service charge will be added to your bill.
Wines by the glass are also available in 125 ml
All spirits are 50 ml for standard pour, also available in 25 ml measure.
Please speak to our team for any dietary requirements.*

