



ALLERGENE

A - CEREALS CONTAINING GLUTEN / WHEAT

And products derived therefrom, which include: A1 wheat, A2 rye, A3 barley, A4 oats, A5 spelt, A6 kamut, A7 emmer, A8 einkorn, A9 green kernels.

B - CANCER

And products derived therefrom

C - EGGS

And products derived therefrom

D - FISH

And products derived therefrom

E - PEANUTS

And products derived therefrom

F - SOY BEANS

And products derived therefrom

G - MILK

And products derived therefrom

H - NUTS

And products derived therefrom. Includes H1 almonds, H2 hazelnuts, H3 cashew nuts, H4 walnuts, H5 pecans, H6 Brazil nuts, H7 pistachios, H8 macadamia nuts and H9 Queensland nuts.

I - SELLERY

And products derived therefrom

J - SESAME

And products thereof

K - MUSTARD

And products thereof

L - SULPHUR DIOXIDE / SULPHITES

And products thereof

M - LUPINE

And products thereof

N - WATERS

And products derived therefrom



COFFEE

Espresso	3.10	Espresso Macchiato	3.30
Espresso Doppio	5.10	Cappuccino	3.90
Coffee	3.70	Latte Macchiato	5.70
Espresso Doppio Macchiato			5.30
Affogato			7.50
Espresso, Vanilla ice cream	^{C,G,H}		

TEA (Pot)

Japan Sencha Extra Fine	11.90
Intense, bright green in the cup	
Japan Genmaicha	11.90
Fresh Sencha mixed with roasted whole rice from organic cultivation	
Jasmin Dragon Phoenix Pearls	11.90
from organic cultivation	
Darjeeling TGFOP1 Valley First Flash	11.90
Organic cultivation, Himalayan, fragrant fresh spring plucking	
Chamomile flowers	11.90
from organic cultivation	
Fresh Ginger Tea	12.90
With honey	
Fresh Mint Tea	12.90
With honey	



AZUKI DESSERT

Exotic Pavlova	14.90
Meringue bowl filled with pineapple-vanilla ragout and mascarpone cream, guava sorbet on sesame crumble ^{A,C,G,J}	
Key Lime Pie	13.90
Lime cream pie with kiwi-yuzu granite ^{A,C,G}	
Sakura	15.90
Matcha white chocolate tart with chocolate tree, Cotton candy and cranberry-cherry sorbet ^{A,C,G}	
Sesame Mille-Feuille	12.90
Sesame cream between chocolate crunch leaves, served with Jasmine ice cream ^{A,C,G,J}	
Azuki Hot Stone	19.90
Hot chocolate cake with liquid centre and Pandan ice cream, served in a hot stone (to share) ^{A,C,G,F}	
The Coconut	15.90
Coconut mousse coated with dark chocolate, honey coconut financier and fresh mango ^{C,F,G,H,J}	
Chocolate Fondue	16.90
Chocolate fondue with seasonal fruit selection (to share) ^{A,C,G,F}	



AZUKI DESSERT

Mochi Ice Cream Variation, 3 flavours | 10.90

Coconut, Matcha, Chocolate, Raspberry,

Strawberry Cheesecake, Mango, Passion Fruit-Mango 🌱 A,F,G,H,J

Espresso Martini Affogato | 13.90

Japanese Haku Vodka with Kahlua and Vanilla Ice Cream C,G,H,L

Tipsy Sorbet | 9.90

Japanese Haku Vodka on Lemon-Ginger Sorbet

Frozen Variation, 3 flavours | 12.00

Ice cream: Jasmine C,G, pandan C,G, coconut C,G, black sesame C,G,J ,
matcha C,G, vanilla C,G

Sorbet: Guave, cranberry-cherry, watermelon,
lychee, lemon ginger, white peach

Fresh Mango | 13.00

Sliced mango, picked at the perfect time

Fruit Variation | 24.90

Selected seasonal fruits