

PUDDINGS

Butter Whisky Crémeux	18
Miso Caramel, Crunchy Praline, Whisky Cream	
Mango Yuzu Soufflé	14
Lemongrass Sorbet, Fresh Mango & Lime	
Egg & Soldiers	14
Lime Streusel, Passion Fruit, Toast Brioche	
Mochi Ice Cream	4
Raspberry, Chocolate, Tropical, Matcha, Red Bean Daifuku	

		75ml	375ml	750ml
Eradus Stickey Mickey, New Zealand	2024	25	95	
Saint-Albert, Les Pacherenc d'Or, Pyrenees, France	2020	28		160
Château Briatte, Sauternes, Bordeaux, France	2019	30	100	
Castaño Dulce Monastrell, Yecla, Spain	2016	33	105	
Umenoyado 'Yuzu Sake', Japan		30		130
Liquore di Limone, Le Sirenuse, Campania, Italy		33		130
Florus, Moscadello di Montalcino - Banfi, Tuscany	2016	33		130
Royal Tokaji Blue Label, 5 Puttonyos, Hungary	2017	38		140 500ml
Meulenhof Beerenauslese Riesling, Mosel, Germany	2006	40	148	
Vin Santo del Chianti Classico, Fontodi, Tuscany,	2009	40	158	
Château Rieussec, Sauternes, Bordeaux, France	2010	55	210	
Vidal Ice Wine, Pelée Island Winery, Lake Erie	2017	55	215	
Sauska Tokaji Aszu 5 Puttonyos, Hungary	2003	65		248 500ml
Château d'Yquem, Sauternes, Bordeaux, France	2011	130	525	

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 13.5% service charge will be added to your bill. We are very grateful for any feedback.

